

Fun-Fact Flyer

What's inside my box? Week of May 20th

Raspberries **from King Berry**

Salad Mix **from Pure Farms/Cattails**

Broccoli Microgreens **from SuperCharge!**

Red Radishes **from Cattails**

5lb Cheddar **from ECO**

Zucchini Noodles **from Oldens**

Milk **from ECO**

Applesauce **from Fed Up Foods**

Wholewheat Flour **from Doudlah Organics**

Mixed Sticks **from Oldens**

Sliced Apples **from Sunset Orchards**

FUN FACT

**Did you know
radishes grow
underground, like
carrots?**



KEEPING YOUR BOX ITEMS FRESH:

- Keep refrigerated and stored in a sealed container away from excess moisture.
- Always wash items with salt/vinegar/warm water before consuming.
- Compost after 7 days, or if mold is beginning to grow. Avoid consuming products that have odd smells, slime, textures, etc. or if they feel soft and dehydrated

GROWER SPOTLIGHT



Cattail Organics

Owned and Operated by Family. Cattail Organics is a USDA certified organic farm focused on growing produce in north central Wisconsin, with distribution capacity throughout the state. We focus on flavor, quality, and cleanliness that exceeds standards of regional and national distributors. As a family farm, we are directly involved with all aspects of production, meaning product quality and processes are literally in our hands! It is our mission to expand local food access in our region through education, dialouge and delivery of consistent products year-round, pushing the constraints of our short growing season.

Sautéed Radishes

Ingredients

- 1 Tablespoon Butter
- 20 Radishes cut in half
- Salt and Ground Pepper(To taste)

Directions

Heat butter in a skillet over low heat; arrange radishes, cut-side down, in the melted butter. Season with salt and black pepper. Cook, stirring occasionally, until radishes are browned and softened, about 10 minutes.