

Hello Hope's Edge Farm CSA members!

Last season, I found myself talking with a number of you about tricks for putting up the abundant summer harvest. It always buoys my spirits and helps float the winter finances to have some tastes of summer tucked away for colder months, and I would like to share more of that with you, in the form of a preserving share.

Here's what to expect from the share:

During the season you will receive 5 boxes that will include a recipe and produce in appropriate quantities for canning or freezing. All fruits, vegetables, herbs, and spices will be included. You will just need to add staples like sugar, vinegar, salt, and lemon juice from your own kitchen.

The share will consist of the pre-boxed ingredients to make the following*:

Strawberry preserves (early July)

Hot pepper jelly (early August)

Salsa verde (late August)

Roasted tomato pasta sauce (September)

Pickled Beets (October)

*This is the plan. Weather and insects have their own plans and we will see how much it all aligns. If needed I will work with you to substitute a different recipe if a crop doesn't come through for us.

The cost of the share is \$95.

Additionally, if harvests allow, you will be able to purchase cases of tomatoes for canning and/or boxes with all the fixings to make dill pickle spears.

I will also be offering a series of 3 classes in preserving methods at the lovely Sweet Tree Arts. Check out the sign up form for dates and topics. I'm an alum of the UMaine Master Food Preserver program so I've got all sorts of good resources that I'm happy to share.

To sign up, please complete and return the form below. If you have any questions, please don't hesitate to be in touch.

Thanks!

Amanda LaBelle

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2015 Hope's Edge Preserving Share and classes

Name: _____

Email: _____ Phone: _____

Please sign me up for...

____ the share! (\$95)

____ the classes!

(preserving share members: \$30/class or \$70 for all 3; non-members: \$35/class or \$85 for all 3)

____ June 16 - jams, jellies, preserves

____ August 18 - all things tomato!

____ October 6 - dehydrating + fridge fermenting

All classes will be 5:30-8:00PM at Sweet Tree Arts

Checks should be made out to "Amanda LaBelle" and sent to:
Amanda LaBelle, 7 Broad St., Rockland, ME 04841