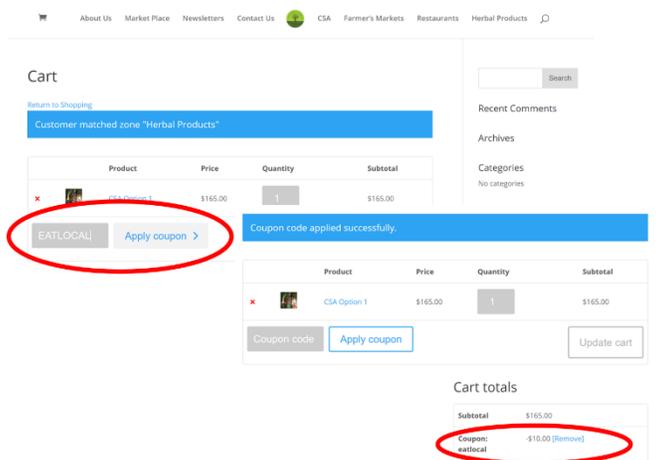




# Naturally growing food for a better tomorrow

Oh My Goodness! I cannot believe Christmas is this week. I thought I was in a decent position as far as my presents this year until my children came begging me for Christmas present ideas last week. I thought my procrastination days were over, but now I am reliving those days through my children. But Josh and I are hoping you might have procrastinated a bit too, because we have a gift for you this week. I've been playing around in the website, and I found a wonderful little tool that allows me to enter a discount code. For our CSA members exclusively, we are offering a \$10 discount code. You just enter the code 'EATLOCAL' in the coupon area of your shopping cart as shown in the below pictures and then click 'APPLY COUPON.'



Here are the rules of the road on how to use it:

1. You must use the email you provided to us as your billing address.
2. You can only use the coupon once.
3. You must have a minimum of a \$10 purchase.
4. You have until the end of June 2021 to use the code.



Our coupon is just in time for our latest product creation...spicy salt! This product is made from pink Himalayan salt, our dried jalapeno peppers, our dried habanero peppers, our dried garlic scapes, and onion powder. Just a few of the things our family uses it on quite often are potatoes, pasta, raw tomato slices, and scrambled eggs. Spicy Salt is pretty much a staple in this family. We've

been using it for a year now, but we finally got the grinder out and made enough for you too! Normally I just use my mortar and pestle set to grind up the herbs. Using the grinder is an

all day ordeal, and grinding hot peppers in particular can be troublesome because masks and gloves have to be worn to avoid inhalation of the fumes and burning of the skin. But...the task is done, and I could not be happier to share the love.

We have three wonderful dinners this week for which my boys heavily participated in making. Did I mention they were looking for last minute Christmas ideas? Apparently a little bit of earned money is in order.



## [Chinese Scallion Pancake Beef Rolls](#)

These were absolutely delicious! The scallion pancakes alone were worth the effort. Though I would highly recommend that you triple the recipe for a large family. 8 servings was actually 5 servings, and it only allowed for one person to have another helping. All my boys wanted seconds.

## [Chicken and Mushrooms in Creamy Dill Sauce](#)

This lovely sauce can be served with pasta, mashed potatoes, or rice. I really pushed for pasta, but since I have a kid that has this thing for rice, and since he did most of the cooking this week, we had rice twice.



## [Orange Glazed Meatballs with Baby Bok Choy](#)

If you like Chinese food, you must try this yummy recipe. Normally, I plan on three dinners each week with the hopes that we have left-overs for at least one night, but this week we had NO leftovers.



Tomorrow the full shares will receive **arugula, dill, Bok choy, onion spears, and carrots**. Half shares will get arugula, dill, and Bok choy. Next week (12/28), the full shares will receive salad mix, turnips, fennel, cilantro, and baby kale. Half shares will receive salad mix, cilantro, and baby kale.

As always, please remember to visit our [market place](#) if you want any additional items. If you have any issues using the coupon code, please let us know. We appreciate your business. Otherwise, enjoy your holiday, and we wish you many blessings! Be safe, eat well, and cherish the memories.