

Welcome to Bossy Acres' third season!

While we're just now reaping the rewards of a first harvest, the seed starting and nurturing of seedlings started back in mid-February. It sure felt good to be out there today harvesting a variety of lettuces as the morning fog lifted across the fields. We also welcomed Hazel, our employee, back for her second season with us. Team Bossy back together again!

Despite the challenging spring, weeks of intense rainfall, small hail, 20 mph winds, extreme weed pressure, and inconsistent temperatures ... we're pleased with the first share box. It represents what early harvests in the Midwest are all about with crisp lettuces, juicy radishes, vibrant spring onions, crunchy pak choi, and hardy kale and collards.

We're starting later this season than preferred, of course, but Mother Nature had other ideas. As we make that turn into July, it won't be long before we're enjoying other traditional early season favorites like kohlrabi, salad turnips, spinach, chard, and fennel. And, like a flip of the switch, we'll thrust into Minnesota's real summer (mid-July through September), knee-deep in squash, cucumbers, tomatoes, peppers, sweet corn, and melons. Oh, what a day that will be!

Until then, let's enjoy the now. Let's embrace the freshness of the fields and the community that we're building through good food and good farming.

*"Innumerable measures bring us this food. We should know how it comes to us." - Zen meal prayer.*

## ***What's in the box?***

- **Dwarf Sugar Pea Shoots/Specialty Microgreens/Butterhead Lettuce Mix**
- **Heirloom Kale Mix** (Red Russian, Lacinato, Dwarf Blue Scotch)
- **Heirloom Collards** (Georgia Southern Creole, Champion)
- **Green Bibb Lettuce**
- **French Heirloom Red Romaine** (Rouge d'Hiver)
- **Pak Choi x 2**
- **Spring Radish Mix with Edible Greens** (Chinese Shunkyo, Easter Egg)
- **Purple/White Scallions/Spring Onions**
- **Organic Herb Garden Starts** (Sweet Italian basil, Dark Opal basil, Oregano, Sage)



**Recipe Corner:**

Folks usually don't need much in the way of ideas when it comes to the first CSA harvest of the season. We're all so anxious for fresh, crisp greens, salad, and stir-fry.

But, if you're unsure how to tackle those collards, check out fellow CSA member's great recipe for Stuffed Collard Rolls. (Brenda from LocalFoodLust.com)

Now, for pak choi, take a peek at CautiouslyDomestic.com for their Tippy Little Joi Choi with Pan-Seared Salmon. Christina was our recipe writer last season - sooo good!

**Local Recipe Inspiration:**

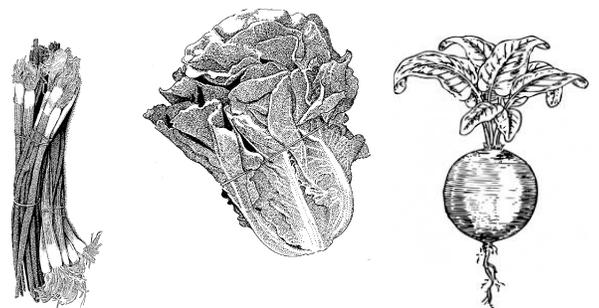
- CautiouslyDomestic.com
- KateInTheKitchen.com
- LocalFoodLust.com
- RelishingIt.com
- PepperoniIsNotAVegetable.com
- HeartbeetKitchen.com

Cookbook: From Asparagus to Zucchini

**June Farm Report:**

- Rainfall: 6.67 inches
- High Temperature: 85 degrees
- Low Temperature: 47 degrees
- Weed Pressure: High
- Pest Pressure: Average
- Crop Loss: ¼ acre of direct seeded
- Enthusiasm Level: Bossy High!

As for that kale ... kale chips are always fun to experiment with, but fellow CSA member, Kate, has many tasty ideas to check out also. Head over to KateInTheKitchen.com and look for her Braised Kale and Chickpeas in Coconut Milk. You won't be sorry!



Thank you so much for supporting your small, local, organic farmer. We are thrilled and so grateful to be growing real food for our community. We look forward to a bountiful season ahead!

Your farmers - Karla, Elizabeth, and Hazel

**Upcoming Event:**

- Saturday, July 19<sup>th</sup> (10am-2pm) **Eat Local Farm Tour** (free/open to the public)
  - Bossy Acres, Humble Pie Farm, Gardens of Eagan - 3 farms in 1!
  - Kids' activities, tractor tours, food, market booths, fun, meet your farmers

**Next CSA Pick Ups:**

- Week 2 (July 1<sup>st</sup> and 3<sup>rd</sup>) - full shares only (please return your boxes!)
- Week 3 (July 8<sup>th</sup> and 10<sup>th</sup>) - full AND mini shares (please return your boxes!)