



Every day we walk the fields, amazed by the miracle of a seed and so grateful that we get to be here in an environment that nourishes our mind, body, and spirit.

We are thankful that the rains have let up a bit, allowing us the opportunity to transplant our fall seedlings, direct seed additional root crops, and catch up on some much needed field work.

While we're still fighting the very invasive perennial weed, nutsedge, and now potato beetles, we are pleased with how the fields are shaping up.

Summer's bounty is around the corner!

Recipe Corner:

Spicy Kohlrabi Oven Fries

(Thanks CautiouslyDomestic.com!)

Ingredients:

- 2 kohlrabi, cleaned & peeled down to the flesh
- 1 tablespoon olive oil
- 1/2-1 teaspoon salt
- 1/2 teaspoon ground habanero/spicy powder

Steps:

1. Preheat oven to 400 degrees.
2. Slice kohlrabi into wedges, about 1/2 inch thick.
3. In a large bowl, toss with olive oil and salt.
4. Spread onto a baking sheet in a single layer. Sprinkle evenly with ground habanero/pepper.
5. Bake for 30--35 minutes, flipping once, until both sides are golden brown and fries are tender on the inside. Serve hot.

What's in the box?

- **Heirloom Garlic Scapes/Onion Scape** (SimpleGoodAndTasty.com Garlic Scape Chimichurri)
- **Sugar Pea Shoots/Golden Purslane/Baby Beet Greens/Popcorn Shoots Mix** (Try this mix in a quick sauté of coconut oil - great for taco night as a lettuce substitute!)
- **Chinese Shunkyo Radishes with Edible Greens**
- **Bush Beans Mix** (Amethyst, Yellow, Jade, Dragon's Tongue)
- **Heirloom White Vienna Kohlrabi with Edible Greens**
- **French Heirloom Red Romaine** (Rouge d'Hiver)
- **Purple Bunching Onions**
- **Rainbow Swiss Chard**
- **Fresh Cilantro**
- **Fresh Sage** (SimpleGoodAndTasty.com for Sage Fritters!)



Storage Tips:

- Greens - glass container or mesh produce bag (*paper towel optional*).
- Roots (*kohlrabi, radish*) - wrap in paper towel, store in open plastic bag in crisper (*remove greens/store separately for longest shelf life*).
- Bunching onions - if you have the room/interest, they do great standing in a clear jar of water with or without a plastic bag over them on the counter near a window (*harvest the tops, keep in water, they'll regrow!*), otherwise wrap paper towel around them & keep them in the crisper.
- Fresh herbs - soft-stemmed herbs (*basil, cilantro, parsley, etc.*) do best in a clear jar of water with or without a plastic bag over them and stored in the fridge (*basil, on the counter*). Hard-stemmed herbs (*rosemary, oregano, thyme, etc.*) do great wrapped in a damp paper towel, then loosely in plastic wrap or airtight container and stored in the crisper.
- Fresh beans - do not wash until ready to use, store in glass container, mesh produce bag, or wrapped in paper towel and in a plastic bag. Store in the crisper.
- Garlic/onion scapes - plastic bag or mesh produce bag in crisper.

Thank you for all the enthusiasm and excitement over your first share box! We love your social media posts, messages, pictures, and creations. Keep 'em coming and enjoy your 4th of July celebrations with friends and family.

Your farmers - Karla, Elizabeth, and Hazel



"...the care of the earth is our most ancient and most worthy and, after all, our most pleasing responsibility. To cherish what remains of it, and to foster its renewal, is our only legitimate hope." - Wendell Berry

Upcoming Event:

- Saturday, July 19th (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 3 (*July 8th and 10th*) - full AND mini shares (*please return your boxes!*)
- Week 4 (*July 15th and 17th*) - full shares only (*please return your boxes!*)