



Transition.

That's what happens about this time every season as we say goodbye to radishes, head lettuce, and very soon - crops like kohlrabi and fennel (til fall!).

As a part of that transition, we welcome traditional summer favorites and also say hello to other tasty additions like broccoli, cauliflower, and cabbage.

The only downside that we, as farmers, see is that they don't all pop up at once. This leaves a goofy balance of distribution at first, but be assured that you'll all end up experiencing the deliciousness of each vegetable that we produce on the farm.

Yum!

### **Recipe Corner:**

#### ***Check out Spicy Kohlrabi Oven Fries***

(Available online in Week 2's Newsletter: [www.bossyacres.com](http://www.bossyacres.com))

#### ***Fennel Inspiration:***

- CSA member's **Risotto with Pea Shoots and Smokey Bacon** (*Thanks Laurie!* [www.RelishingIt.com](http://www.RelishingIt.com))
- CSA member's **Roasted Cauliflower, Shaved Fennel, and Beluga Lentil Salad** (*Thanks Kate!* [www.kateinthekitchen.com](http://www.kateinthekitchen.com))
- Our CSA recipe writer from last season had a tasty idea with her **Farro & Fennel Chicken Bake** (*Thanks Christina!* [www.cautiouslydomestic.com](http://www.cautiouslydomestic.com)) Find it on our site under 2013 Summer Newsletters - Week 6.
- Or ... just try it on the grill or shaved into a fresh summer salad. Pairs great with salmon or halibut!

***Be sure to share your creations!***

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

- **Heirloom Garlic Scapes** (SimpleGoodAndTasty.com Garlic Scape Chimichurri)
- **Salad Mix** (Pea Shoots/Golden Purslane/Zesty Microgreens/Bibb/Butterhead/Summer Crisp)
- **Chinese Shunkyo/Easter Egg Radish Mix with Edible Greens**
- **Heirloom White and/or Purple Vienna Kohlrabi with Edible Greens**
- **Purple Bunching Onions**
- **Rainbow Swiss Chard OR Heirloom Red Russian Kale**
- **Zefa Fino Bulb Fennel with Edible Fronds**
- **Heirloom Cucumbers Mix**
- **Broccoli OR Beans Mix OR Summer Squash Mix**
- **Fresh Dill Bunch**
- **Fresh Basil Mix of Sweet Italian, Dark Opal, and Thai**



### Storage Tips:

- Greens/Kale/Chard - 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.
- Garlic scapes - plastic bag or mesh produce bag in crisper.
- Broccoli - fresh broccoli doesn't keep long! Mist the heads and wrap in paper towels and store in the fridge.
- Cucumbers - last the longest stored at room temperature (not in the fridge!) Keep away from bananas, tomatoes, and melons because of the natural ethylene those vegetables produce - cukes are highly sensitive!
- Fennel - store fronds and bulb separately in the fridge in a plastic bag/glass container.
- Beans - store in the fridge in an airtight, moisture-free container. Do not wash until use.
- Summer Squash - store in the fridge in a plastic bag, removing as much air as possible. Do not wash until use.

We hope that you and yours had a lovely 4<sup>th</sup> of July weekend. Despite the weeds and the never-ending to-do list, we decided to take the day off after all, grillin' and chillin' with Bossy E's parents here at the camper. Glad we did! The weeds however ...

*"To pay attention, this is our  
endless and proper work."*

— Mary Oliver



### 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 4 (July 15<sup>th</sup> and 17<sup>th</sup>) - full shares only (*please return your boxes!*)
- Week 5 (July 22<sup>nd</sup> and 24<sup>th</sup>) - full AND mini shares (*please return your boxes!*)