



What's in the box?

- **Heirloom White and/or Purple Vienna Kohlrabi with Edible Greens**
- **Heirloom Cabbage**
- **Heirloom Cucumbers Mix**
- **Summer Squash**
- **Hakurei Salad Turnips with Edible Greens**
- **Scarlet Top Turnips with Edible Greens**
- **White and/or Purple Scallions Bunch**
- **Summer Broccoli or Bush Beans Mix**
- **Fresh Sage or Fresh Thyme**
- **Fresh Basil Mix** (*Dark Opal, Sweet Italian, Thai*)
- **Heirloom Bulb Fennel with Edible Fronds**
- **Salad Mix** (*Baby chard, arugula, mustard, komatsuna, tatsoi, purple frills, and more*)



Recipe Corner:

Check out CSA Newsletter Week 4 for Smashed Turnips with Horseradish

(Available online at www.bossyacres.com)

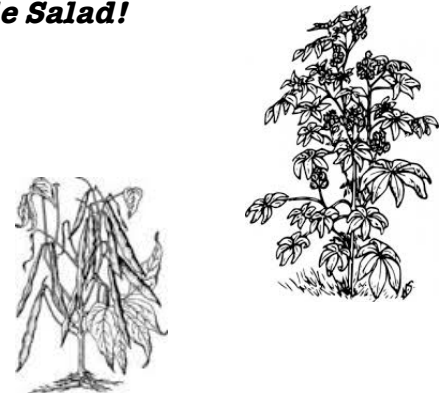
When in doubt ... pickle it! (*turnips, scallions, radish, cukes, garlic, fennel, kohlrabi, squash, beans, you name it --- great candidates for pickling!*)

CSA member Laurie showcases a delicious Giardiniera idea on her food blog:

www.RelishingIt.com. Perfect for all types of vegetables, onions, and dried herbs.

Also be sure to check out her Socca with Greek Vegetable Salad!

The fields received their first irrigation of the season, the heat & humidity are now in full effect, and we're starting to see more and more ripe tomatoes out there. Summer's finally kickin' in here in Minnesota! I don't know about you, but we're ready!





Storage Tips:

- Greens - glass container or mesh produce bag (*paper towel optional*).
- Roots/Bulbs (*kohlrabi, turnip, fennel*) - 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.
- 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!
- 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.
- Cabbage - wrap in plastic wrap or airtight, moisture-free container and keep in the crisper of your fridge.

Upcoming Events:

- Saturday, August 2nd (11am-3pm) Farm Open House (*free/open to the public*)
 - Gardens of Eagan celebrates their birthday! Bossy Acres & Humble Pie Farm with also be there with tours and market booths.
 - Kids' activities, tractor tours, cake, market, fun, meet your farmers!
- Sunday, August 3rd (3:30pm-dusk) Dinner on the Farm (*tickets available!*)
 - Gardens of Eagan hosts an amazing dinner on the farm with farm fresh produce from all of our farms (*GOE, Bossy Acres, Humble Pie Farm*) complete with live music, craft beers from Indeed Brewing, spirits from Prairie Organic Vodka, tractor tours, s'mores, bonfire, souvenir GOE pint glass, and more!
 - Tickets, menu (entirely gluten-free), details at www.gardensofeagan.com

Next CSA Pick Ups:

- Week 6 (*July 29th and 31st*) - full shares only (*please return your boxes!*)
- Week 7 (*Aug 5th and Aug 7th*) - full AND mini shares (*please return your boxes!*)