



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

- **Mexican Heirloom Tomatillos Mix**
- **French D'Avignon and Cherriette Red Radishes with Edible Greens**
- **Cylindra Dark Red Beets with Edible Greens**
- **Fresh Heirloom Garlic** (*not intended for long-term storage, not cured*)
- **New Superior Potatoes** (*not intended for long-term storage, thin-skinned "new"*)
- **Giant of Italy Parsley**
- **Heirloom Cucumbers Mix**
- **Summer Squash Mix**
- **Fresh Greek Oregano Bunch**
- **Fresh Dill Bunch**
- **Rainbow Swiss Chard**
- **Banana Peppers** (*a bit on the zesty side*)
- **Cherry Tomatoes Mix + Roma and/or Heirloom Tomatoes Mix**
- **Italian Heirloom Eggplant OR Heirloom Cabbage**
- **Cortland Yellow and Red Wing Onions with Edible Green Tops**

### **Recipe Inspiration:**

Beets - Pickled Eggs with Beets & Fresh Dill [www.relishingit.com](http://www.relishingit.com)

Eggplant - Eggplant Roulade [www.cautiouslydomestic.com](http://www.cautiouslydomestic.com)

Tomatillos - Tart Summer Pork Stew with Tomatoes & Tomatillos [www.theculinarylife.com](http://www.theculinarylife.com)

### **Harvesting Volunteer Opportunities:**

Our employee Hazel will be on her annual family vacation during Week 7 (*all 100 shares*) of the CSA. We welcome any harvesting help while she's out.

Monday, Aug. 4<sup>th</sup> (*any time 7am-5pm, except lunch break*)

Tuesday, Aug. 5<sup>th</sup> (*any time 7am - 12pm*)

Wednesday, Aug. 6<sup>th</sup> (*any time 7am-5pm, except lunch break*)

Requires a lot of bending, lifting, walking on unstable ground, standing on concrete, counting, sorting, trimming, washing, and packaging. We take lunch 12pm-1245pm.

If interested, please email us at [bossy-acres@hotmail.com](mailto:bossy-acres@hotmail.com) - thanks!



### Storage Tips for Newly Introduced Vegetables:

- Mild/Hot Peppers – Pickle, can, blanche & freeze, or store in fridge (about 1 week or so shelf life). Whole peppers store best when kept dry.
- Tomatillos – Store in mesh bag or basket (like storage onions) and hang in pantry/kitchen – will last up to two months. If mold develops on the papery husk, simply peel off, wash, and store in fridge. Other options: 1. paper bag in crisper drawer of fridge (1 month shelf life), 2. peel-wash-freeze on a cookie sheet-then put in freezer-friendly bag/container and freeze until ready to use (6-12 months shelf life), 3. peel-wash-puree-pour into ice tray and freeze into cubes, store in freezer bag (6-12 months shelf life). Also great for fresh/canned salsas.
- New Potatoes – Store in a dark, dry, cooler place (no fridge). These are not cured so will not store for a long period of time.
- Fresh Garlic – Store in a dark, dry, well-ventilated place (no fridge). Do not store in plastic or sealed container – will cause mold and sprouting.
- Tomatoes – On the counter, room temperature – if they last that long!
- Eggplant – Prefers room temperature and stay away from storing it in a plastic bag which promotes quicker decay.

### Upcoming Events:

- Saturday, August 2<sup>nd</sup> (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 3<sup>rd</sup> (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](http://www.gardensofeagan.com)

### Next CSA Pick Ups:

- Week 7 (*Aug 5<sup>th</sup> and 7<sup>th</sup>*) – full AND mini shares (*please return your boxes!*)
- Week 8 (*Aug 12<sup>th</sup> and Aug 14<sup>th</sup>*) – full shares only (*please return your boxes!*)