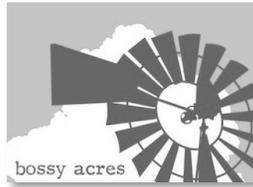


Bossy Acres CSA



Week 9 / Aug. 19th and 21st, 2014

What's in the box?

- **Heirloom Tomatillos Mix**
- **Heirloom Cucumbers Mix**
- **Heirloom Summer Squash Mix**
- **Heirloom Eggplant OR Heirloom Cabbage OR Heirloom Lacinato Kale**
- **Mild/Zesty Peppers Mix**
- **Cherry Tomatoes Mix**
- **Heirloom Tomatoes Mix**
- **Purple and/or White Scallions Bunch**
- **Polish Heirloom Ground Cherries**
- **Heirloom Melon or Watermelon** (*varies among each box*)
- **Old Fashioned Sweet Corn**
- **Salad Mix** (*sorrel, arugula, baby Swiss chard, Asian & mustard greens, oak leaf, Romaine, sweet sugar pea shoots, spinach, summer crisp, and more!*)

Recipe Corner:

Fresh Corn Salsa (*from fellow CSA member Laurie at www.RelishingIt.com*)

6-8 ears of fresh corn, cut

1 large red onion, diced

1 bunch fresh cilantro, finely chopped

2 jalapeños, chopped (remove seeds/ribs if heat is a factor)

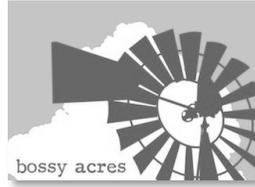
2 cloves garlic, finely minced

juice of one lime

kosher salt

In a medium-sized bowl mix all of the ingredients. Add more lime juice to taste. Season appropriately with salt. You may need more salt than you are used to – corn needs a bit to bring out its wonderful flavor. Let flavors meld for a bit before serving. Store leftovers covered in the refrigerator. Enjoy!

Bossy Acres - 5875 290th Street W, Northfield MN 55057 / 616.915.9027
bossy-acres@hotmail.com / www.bossyacres.com



Storage Tips for Newly Introduced Vegetables:

- Sweet Corn - leave in husk and store in the crisper of fridge until ready to prepare.
- Melon - be sure to wash prior to cutting, keep in fridge until ready to eat.
- Ground Cherries - store on the counter or in a dark, dry, cooler place with ventilation. Berries will sweeten up over a two week time - if they last that long!

For many vegetable farmers, August (and sometimes July) is called the Heart of Darkness. It's that time in the season when the days feel the longest and the work almost feels like the most challenging. Some fields are out of control, weeds have crept in and one's willingness to care for them is no longer. But the harvest is a bountiful one and feels never ending as we finish one bed of cherry tomatoes only to look back and see that even more have ripened since that initial first pass. Same holds true with tomatillos and ground cherries. It's time-consuming work to be sure, but if you can get yourself past that mid-season fatigue, it's also a time of gratitude for the abundance that the Earth provides.

We are pleased and thankful for yet another week of bounty and diversity. This week's harvest, especially, represents the heart of summer. Complete with sweet corn, heirloom melons, ground cherries, tomatoes, tomatillos, cucumbers, summer squash, and peppers - it's a good life, my friend.

So embrace the goodness!

Savor the freshness and flavors of the season for fall is right around the corner.

Be well,

Karla, Elizabeth, and Hazel

Upcoming Events:

- **Thursday, September 4th (6pm-8pm) Farm to Table Wine Dinner** featuring Bossy Acres, Winehaven Winery, and Pairings Food & Wine. Tickets available soon at www.pairingsfoodsandwine.com
- **Saturday, October 18th (12pm-4pm) CSA Fall Harvest Party & Gleaning of the Fields:** more information to come. May push up to October 11th depending upon weather.

Next CSA Pick Ups:

- Week 10 (Aug 26th & Aug 28th) - full shares only (*please return your boxes!*)
- Week 11 (Sept 2nd & Sept 4th) - full AND mini shares (*please return your boxes!*)