

SEPTEMBER 15 - 16 2021

BAYFIELD FOODS CSA

Community Supported Agriculture



Boda Bayfield - Providing Food for your Soul

MARIELENA & LUKE SHANER - BODA BAYFIELD

Fall is here and as the fields start slowing down, we have some time to take a breath and reflect on another year of farming. Never in our wildest dreams did we imagine that we would be flower farming when we bought our property - but that is a story for another time!

We want to take this opportunity to introduce ourselves, since we are new to Bayfield Foods. We are Luke and Marielena Shaner and we own Boda Bayfield, an off-grid sustainably managed flower farm where we grow the best quality flowers that we can. Our farm sits on 123 acres overlooking Lake Superior just north of Bayfield in the Town of

Russell. Since 2019, Boda Bayfield has been dedicated to growing flowers, foliage, grasses, seed pods, fruits and even vegetables to create our signature earthy bouquets. Luke and I did not buy our property with the plan to be a flower farm, but I fell in love with the growing process, and got caught up in the slow flower movement, and the rest is history. We are the passionate and creative driving force of this small farm. With backgrounds in Architecture and IT, farming is new to us with lots to learn and grow.

We are extremely thankful for all your support this year, and for allowing us to provide food for your soul.



A misty morning wraps one of our flower fields in haze.



Luke makes a template to burn holes into our landscape fabric.

Pollo a la Brasa

- From the kitchen of Marielena & Luke Shaner -

INGREDIENTS:

MARINADE:

- 1/4 c olive oil
- 1 lemon, juiced
- 2-3 garlic cloves, minced
- 2 T smoked paprika
- 1 T ground cumin
- 1 T dried oregano
- 1 t salt
- 1 t black pepper

CHICKEN:

- 1 whole chicken, 6-7 lbs.

INSTRUCTIONS:

1. Mix all marinade ingredients together and slather over chicken and under chicken skin. Place chicken in a zip lock bag or bowl for 4 - 24 hours.
2. For cooking the chicken, we use our Bodacious beer-can chicken roaster, however a shallow roasting pan with a rack would work as well.
3. Cook chicken over coals for 2-3 hours in a rotisserie skewer or 425 F in the oven, until the internal temp. reaches 165 degrees.
4. Let chicken rest for 15 - 20 minutes before carving.
5. Reserve pan drippings to spoon over chicken.



"This is a traditional Peruvian dish we love to make and serve." - Marielena