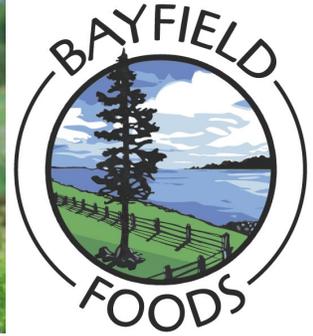


## **Summer greeting to all our CSA friends from the flower fields of Wild Hollow Farm!**

August is the month we farmers dream about when we are hunched over spreadsheets and seed catalogs in January, knee deep in icy mud in March, fighting weeds and mosquitoes in June, and sweating through the July heat. August is the pat on the back we long for after so many months of sweat, toil, and effort. For flower farmers, August is full of color!! The days of weeding, seeding and transplanting are behind us and we are busy in the fields cutting morning and evening, and spend hot afternoons in the studio arranging bouquets, boutonnières, flower crowns, centerpieces, etc.



On top of the hustle and bustle of the growing season, we took on two big projects this year. In June, we put up our 4th and largest high tunnel, which provides us more space to extend our growing season for flowers and vegetables. Not all flowers do well in a high tunnel, but there are certainly some that greatly benefit from the cover and extra heat. Lisianthus is one of them – these gorgeous rose-like blooms take a solid 3-4 months before flowering. We tuck them into the soil in March where they thrive in the cool soil before taking off in the heat of June and July. The other large project we just completed was getting our solar panel installation up and running. We are grateful to have the opportunity to go solar and look forward to harvesting the sun!



We have also been busy cutting and drying flowers, grasses and seed pods for making wreaths in the fall and winter. Our dark and dreary basement is slowly filling with the brilliant colors of the field. We hosted several dried flower and fresh evergreen wreath making workshops here on the farm last fall and look forward to more classes this year.

We heard from several of you last year during our end-of-year survey who wondered if we could extend the flower share into the fall. Thank you for those comments! We are happy to offer a Fall Flower Share this year, which will begin right after our Summer Share ends. The Fall Flower Share will run for 4 weeks, from September 12 – October 3. Filled with all of fall's favorites, expect to see zinnias, eucalyptus, sunflowers, gomphrena, flowering kale, dahlias, amaranth, ornamental grasses, rudbeckia, celosia, and many more!

**Continued on next page**

In August, thoughts of next season become more real. We are constantly making notes throughout the growing season on how to make changes for next year. More of this, too much of that, adjust timing on those successions, don't forget to plant this variety, etc. The infamous "next year" is always going to be the best, and each season we get a tiny bit closer as our mistakes are our best teachers. This is our 14th season on the farm, which means 14 years of mistakes have taught us well – but of course we have SO much more to learn!

Best wishes to you and your families, and enjoy these beautiful late summer days!

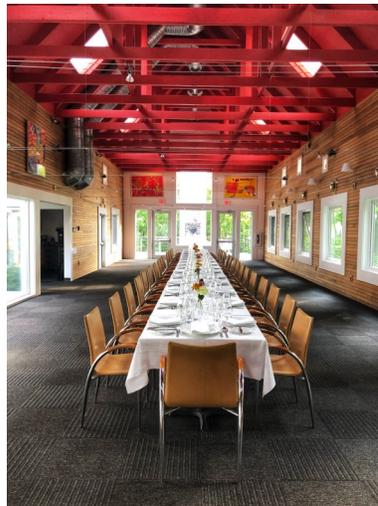
## Melissa, Wild Hollow Farm



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## RECIPE CHALLENGE

Like Cherry Tomatoes, CSA CARROTS are wonderful to enjoy all on their own, but do you have a favorite recipe for them?



Photos from a recent dinner hosted at the Wild Rice Retreat in Bayfield, WI.

Bayfield Foods provided the food for this local foods event!

## WHAT'S IN THE BOX

### VEGGIE BOXES

~ **Great Oak Farm** ~

Green Beans, Broccoli OR Salad Mix,  
Cherry Tomatoes

~ **River Road Farm** ~

Garlic, Green Onions, Peppers,  
Slicer Tomatoes

~ **Yoman Farm** ~

Zucchini, Basil

~ **Northcroft Farm** ~

Carrots

### MINI VEGGIE

~ **Great Oak Farm** ~

Green Beans

~ **River Road Farm** ~

Tomatoes, Green Peppers

~ **Northcroft Farm** ~

Carrots

### MEAT BOXES

~ **Hidden Vue Farm + Griggs Cattle Co** ~

Assorted Beef

~ **Maple Hill Farm** ~

Assorted Pork

### MINI MEAT BOXES

~ **Hidden Vue Farm + Griggs Cattle Co** ~

Assorted Beef, Beef Steak

~ **Maple Hill Farm** ~

Assorted Pork

### PLUS ITEM

~ **Starlit Kitchen** ~

Bakery Goods

~ **White Winter Winery** ~

Spritz

### FRUIT BOXES

Blueberries, Peaches

**August 15th + 16th, 2018**

## **How To Store Your Produce**

**Cucumber:** Put in a sealed plastic bag in crisper drawer of the refrigerator for up to a week.

**Green Beans:** Store unwashed beans in a perforated plastic bag in the veggie bin of your fridge for up to 1 week. Rejuvenate limp beans by soaking them in ice water for 30 minutes.

**Broccoli:** Wrap broccoli loosely in a plastic bag and keep it in the vegetable bin of your refrigerator. It keeps for over a week but is firmest and tastiest if used within a few days.

**Basil:** Do not refrigerate fresh basil. To keep, strip the bottom leaves off and use quickly. Stick the remaining basil stem first into a glass of water and leave out. Will last about a week.

**Garlic:** Garlic bulbs can be kept in a mesh or wire basket, a small bowl with ventilation holes or even a paper bag. Do not store fresh garlic bulbs in plastic bags or sealed containers. This can cause mold and sprouting.

**Green Onions:** Wrap in plastic bag and store in fridge for over a week.

**Tomatoes:** Do not refrigerate tomatoes; cold temperatures deplete their flavor & texture. Putting dry tomatoes in a brown paper bag may accelerate the ripening process.

**Zucchini:** Store unwashed in a perforated plastic bag in the vegetable bin. In the refrigerator they keep for about a week and a half.

**Fruit:** Store your fruit in the refrigerator in the packaging it is delivered in. Eat within a week or freeze for longer storage.

Recipe on the next page!

## SNEAK PEEK AT NEXT WEEK

August 22nd, 2018

### VEGGIE BOXES

~ **Great Oak Farm** ~

Green Beans, Cherry Tomatoes,  
Cucumbers, Carrots, Broccoli OR

Sweet Corn

~ **River Road Farm** ~

Garlic, Peppers, Tomatoes

~ **Yoman Farm** ~

Zucchini, Basil

### MINI VEGGIE

~ **Great Oak Farm** ~

Green Beans, Cucumber, Cherry  
Tomatoes

~ **River Road Farm** ~

Garlic

~ **Yoman Farm** ~

Zucchini

### MEAT BOXES

~ **Hidden Vue Farm +**

**Griggs Cattle Co** ~

Assorted Beef

~ **Maple Hill Farm** ~

Assorted Pork

### MINI MEAT BOXES

~ **Hidden Vue Farm +**

**Griggs Cattle Co** ~

Assorted Beef,

~ **Maple Hill Farm** ~

Assorted Pork

~ **Bodin's Fisheries** ~

Whitefish

### PLUS ITEM

~ **Bayfield Apple Co** ~

Jam OR Mustard OR Fruit Butter

~ **Starlit Kitchen** ~

Bakery Goods

### FRUIT BOXES

Blueberries, etc.

## Simple Caprese Salad

*Ingredients: Tomatoes, Basil, Mozzarella, Oregano,  
Olive Oil, Salt + Pepper*

Caprese is such a simple way to work through tomatoes that you may have piling up over the weeks. A tasty snack that doesn't involve turning the oven on during hot summer days! If you have any arugula at home, I recommend incorporating it for a nice spicy addition.

**Step 1:** Slice tomatoes and mozzarella, stack cheese on top of tomato and arrange on a large plate. Place a basil leaf on top each stack.

**Step 2:** Drizzle with olive oil and sprinkle oregano, salt and pepper to taste. Enjoy! (Splash some balsamic vinegar on if you want, it's a great addition!)



Check out what Mary is cookin' up in the **Cookery Maven** blog for more recipes including other fruits, veggies and meats!