

JULY 27 - 28, 2022

BAYFIELD FOODS CSA

Community Supported Agriculture



Happy Summer from Boda Bayfield

MARIELENA & LUKE SHANER

Here we are halfway through our 2022 Season and our second year with Bayfield Foods. As we continue our journey to develop our farm and work on implementing better management practices for our soil's health, we learned that we need lots of patience. We had lots of plans for 2022, from new additions to our flower varieties to having the first full harvest of our perennials that were planted 3 years ago plus plenty of improvements for the farm. Our Peonies, Lavender and Baptisia had the first year of full production, and though the Lavender had some issues with the late frost most plants made it through. Regardless of the bumpy start (Mother nature put us behind 3 weeks on our planting) it has been a great year so far. We got thousands of plants in the ground (close to 10000 without including the Tulips or Dahlias). We had our first full harvest of edible Lavender, and we are starting to harvest our Lavender for oil production; it seems our

Lavender loves this hot and dry weather. On our annual flower patch our no-till practice and Alpaca manure seem to have paid off, though the heat has stressed the plants a bit they seem to be producing nicely and the field is full of color. Thanks to everyone that supports our farm and orders our weekly bouquets.

We had a big list of projects for this year, we seem that even with the best intentions to be prepared something puts us behind and starting our planting late just meant we had less time to get our seedlings in the ground so it just felt we have been playing catch up ever since and there never seems to be enough hours in a day. We planted our first patch of basket willow; 100 starters went in and they seem to be doing nicely; this will give us the material to make the bases for our seasonal wreaths later this year. We expanded our irrigation pond and our Lavender field making room for 1000 more Lavender plants in 3 new varieties which will give us a total of 8 varieties. We expanded our Dahlia and Sweet Pea selection as well. We are working on trialing our Lavender products and hope to have the new offerings soon. It seems the summers go by too fast with everything going on at the farm. We hope you get a chance to enjoy the rest of the short summers around Lake Superior and thank you for your continuing support.

FRONT PAGE: Marielena, one of the smiling faces behind your flowers!



Boda Bayfield added three new varieties of lavender this year, giving them eight total varieties of lavender.



Marielena harvesting a row of rudbeckia.



Summer in bloom at Boda Bayfield.

Fresh Cherry Shortcake

INGREDIENTS:

- 6 c. cherries, pitted and halved
- 6 T. white sugar
- 2 lemons, zested
- 2 c. all-purpose flour
- ¼ c. white sugar
- 2 t. cream of tartar
- 1 t. baking soda
- 1 t. ground cinnamon
- 1 t. ground cardamom
- ½ t. salt
- ½ c. frozen butter
- 1 egg, beaten
- ½ c. cold half-and-half
- 1 egg white
- 1 t. white sugar, or to taste
- 1 c. whipped cream
- 1 c. chopped almonds
- 6 cherries with stems

INSTRUCTIONS:

1. Combine 6 c. cherries, 6 T. sugar, and lemon zest in a bowl. Allow cherries to rest for 2 - 3 hours.
2. Preheat oven to 425 degrees. Line a baking sheet with parchment paper.
3. Mix flour, 1/4 cup sugar, cream of tartar, baking soda, cinnamon, cardamom, and salt in a large bowl. Cut in butter with a knife or pastry blender until the mixture resembles coarse crumbs. Whisk egg and half-and-half in a small bowl; stir into the flour mixture with a fork until dough is moistened with large clumps. Add a teaspoon more half-and-half to the bowl if dough won't come together.
4. Roll tennis ball size scoops of dough and place on prepared baking sheet. Press each ball down lightly to form 1/2-inch discs. Brush dough with egg white and sprinkle with 1 teaspoon sugar.
5. Bake in preheated oven until golden brown, 12 to 14 minutes. Cool in the pan for 10 minutes before removing to cool completely on a wire rack.
6. Slice each cake in half horizontally. Layer a generous portion of halved cherries, almonds, and whipped cream between cake halves. Top with another dollop of whipped cream, almonds, and a whole cherry.