 CSA Newsletter Week #3:

# Week 3 already!

This week saw the real onset of summer! Finally some heat and sunshine to really make things grow. The period of excessive rain has left us a very compressed weeding schedule even as our harvesting volume increases. The Asian Greens are especially beautiful and tasty this week thriving as they do in cooler, wetter weather. This will be the last week for sorrel & chives for some time and the last wild mint for the season. We look forward to seeing you all today.

# This week’s bin features:

* Spinach
* Lettuce Mix
* Asian Green Mix
* Dandelion greens
* Arugula
* Kale
* Chard
* Pac Choi
* Edible Flower Mix with Summer Savoury
* Chives
* Green Onions
* Sorrel
* Wild Mint

### Add-on Shares:

* Back Bacon & Pork Chops
* Rye Flour
* Raspberry Jam
* 1 Dozen Farm Fresh, Free Range Eggs

# Recipe of the Week:

**Dandelion Dressing**

Tart & Tantalizing!

1 cup Olive Oil

½ cup Hemp Oil

¾ cup Apple Cider Vinegar

3 cloves Garlic

½ teaspoon Sea Salt

2 tablespoons Mustard

3 tablespoons Honey

2 cups Dandelion Greens, fresh, chopped

Put Ingredients into a blender and blend until smooth. Bottle and.

