

# Green Acres CSA



Comuniqué #3 June 17, 2016

## In your share:

- \* Mix of Snap/Snow Peas
- \* Red/Green lettuce Heads
- \* Salad Mix
- \* Rhubarb
- \* Mint

Coming soon...

- \* Summer Squash!

## Strawberry Full Moon

We have had a busy week at Green Acres...the task list never seems to end! And the more we get done, the more energy and inspiration we have to continue to refine our space and growing practices. It's curious how that works out.

The first bell pepper bloom has come on, there are multiple squash blossoms, and tomato plants are looking healthy. We are experiencing the last of our small strawberry harvest just in time for the Strawberry Full Moon.

We've included a small bouquet of wildflowers with hopes of being able to do so on a weekly basis in the future. By next year, we should have a couple of beds dedicated solely to flower cultivation. Meanwhile, the swallowtails seem to love the milkweed just fine!

**BE BETTER TO YOUR NEIGHBORS AND YOU'LL HAVE BETTER NEIGHBORS.**

**-Ernest Tubb**

# Solstice Celebration

Join us in ringing in the summer season and celebrating alternative currency! Green Acres Permaculture Village will be hosting a potluck to celebrate the one-year anniversary of the Bloomington Timebank. (For more information, look here: <http://timebanks.org>)



The Timebank gathering will be followed by a potluck, garden solstice ceremony, and local tunes. Hope to see you there!

Where: 134 N. Overhill Drive

When: Timebank orientation at 5 pm

Potluck at 6 pm

Feat. music by Peter Oren



## OTHER UPDATES:

One World CEO Jeff Mease, has been generous enough to donate a produce sink for our processing station.

One World recently purchased a New commissary building and when I approached Jeff about an extra sink,



he was more than happy/helpful to give us this. Also worth noting, the new commissary building has certified kitchen space available for \$12/ hr.

At some point we may be have a group work session to bake, can, ferment produce for the CSA. Stay tuned!