

## YES it is a meat share week!

Meat Shares will come every OTHER week starting June 14. Each pack will be in a cooler with the meat share members name on It comes frozen so please pick up promptly



## IMPORTANT PICK UP NOTES!

**Only pick up boxes/bags with your own name on them**

**Sign the sheet** at the site when you pick up your items

**Missing a box?** Email me at [garden@communityhomestead.org](mailto:garden@communityhomestead.org)

**Remember all your things** including any meat orders in the cooler but, don't take the cooler itself!

**Gently, carefully flatten boxes** and leave a the site OR return them next week.

**Call/email your site host** if you are going to be late

**Site Hosts:** huge appreciation for these guys. We can only deliver in your neighborhood with their generous use of their porch/garage and their kindly wing. Pick up Etiquette:

Please flatten boxes and leave neatly.

Please call or text them if you are delayed or can't pick up.

Please be sure to follow all their particular pick-up instructions!

## Online Farmstore Orders.

f you are eating bread, cookies, pickles, jam, pies, or meat, we'd love you to buy it from us! **Next week** the store will be restocked and I will remind you on Thursday that it is open for orders. Order between Thursday and Sunday and we will make and pack your items for delivery the following Wednesday.

As an added bit of fun, once again we are playing Lucky Tea Tin. This started with an actual tin that we put the name of anyone who ordered in a particular week, and randomly drew out a little prize. Now it is a virtual tin but the fun is the same. Starting next week, for every \$!0 of your online order, we put your name in, and announce the winner in the next box note!

**This weeks winner: ROSE SHETKA (Lake Harriet) a bag of cookies coming your way.**

# Community Homestead

## July 26, 2023

## Box Note 8

### Farm News

News here is unfortunately the old news: DROUGHT. We seem to be in in a little pocket of sunshine even within a large swathe of drought-stricken land so, even though Osceola had a cloudburst, here the roads were dry and puddle free. All of the counties directly across the river have been designated as officially in drought which means restrictions on water use and, although it does not apply here, I can say every drop of water we have is already focused upon our vegetables and trees.

Practically, this means dragging huge hoses and setting up metal pipelines to areas in the greatest need. We watch plants restrict their growth and concentrate on making seed as fast as possible, our seedlings wilt, and the earth turn into sand and rock.

And, within that, we are riding along with as much flexibility and humor as we can muster. Passing Nadine by a wagon full of seedlings, she looks up and grins, "just transplanting before the rain". Well, it is definitely before the rain.

This is where CSA (and humor) works. This is the sort of weather that honestly finishes farms when the income is based on what one season can produce. You all give us an investment over time and helps us be here for next year: even though one might be slender, the next could be bountiful. Makes us very appreciative of every green leaf and bean, especially beans! Meanwhile, grateful for no hail and our roof intact, and letting our imagination dance around edible cactus.

### Rinse Rinse Rinse!

Organic means no chemicals to wash off but no one like to eat off the floor! Give your veg a good wash right before preparing to get rid of any final bits of dirt or an occasional, bedraggled hitchhiking bug.

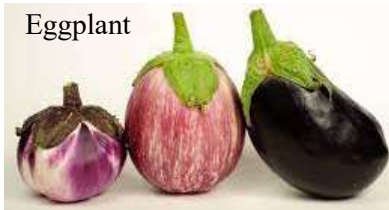


### Pig Roast is Saturday August 19

We are putting up **100 tickets at reduced price for our CSA customers** this Thursday. We want you to be first in line and get some perks here. We will also have to limit tickets this year so we can make sure we have enough food (realities of drought again) so please jump in, if not on the cheap tickets, on advance tickets at some point, so you can get in on the fun!

### What is in the box? Our best guess at what fits!

Beans  
Bunching onions  
Carrots  
Cauliflower  
Celery  
Cucumber  
Eggplant  
Garlic  
Onion-walla walla beginnings!  
Peppers-bell and the start of Italia  
Potato Yukon and red  
Salad mix  
'summer squash-probably the last  
Tomatoes  
dill



Eggplant

## Dippity Doo Dah.

Don't want to cook much in 95 degrees? Here is a dippy deal.

It's hot, We have lots of veggies that you can eat raw. Must be **Tzatziki Time!** This is another dish that, if your Grandmother made it, it must only be made the way grandmother made it. However, for the rest of us, liberated from familial obligation, we can cheat our way to the experience (don't tell G/mas)

Essentially, this is a dip made with the texture of a cucumber. As a result, it is cool, tangy and refreshing.

1 cup of cucumber peeled, seeds removed and finely grated

2 cups of Greek yogurt

2 tablespoons of lemon (from the lemon is best but bottled will do)

1 tablespoon olive oil

2-3 cloves of minced garlic (you can also use 2 tablespoon of the roasted minced garlic from a jar. It feels like cheating but it tastes really good!

2 tablespoons of fresh chopped dill

Salt and pepper to your own taste

Prepare the cucumber by peeling it, cutting out the watery seeds, and then grating it fairly finely. Take a thin CLEAN kitchen towel and drop the cucumber in the middle. Gather up the edges of the towel and squeeze



summer squash varieties

out the extra water. You can sit this on a colander to let it drain a bit too. Put the drained cucumber on a bowl. Add the yogurt. Dill, lemon, minced garlic, oil, salt and pepper. Stir up super well. Chill. If covered and refrigerated, you can prepare this ahead by as many as four days.

## Baba Ganoush

We once had a young volunteer who was so enthusiastic about baba ganoush that she took on a bounty. Sack loads were delivered and buckets of baba ganoush were produced. For three years after that, no one made baba ganoush. It took a little history before we could all recover from PTSD babaganoush. Now, we are back in action!

About a 4 cups size of eggplant (eyeball it!)

4 tablespoons of olive oil

3 Tablespoons lemon juice from a bottle or juice from a large lemon

1 large clove of garlic minced -you can adjust this to suit your garlic tastes folks

2 Tablespoons of tahini

2 tablespoons of minced basil-cilantro lovers, you can sub cilantro here too.

Salt to your own taste.

Preheat your oven to 400F Take your eggplant (s) and give each one a poke with

don't worry if your garlic might have a tinge of green. It is not mold. It is just fresh



a fork a few times. This stops the eggplant exploding (like potatoes or squash, right?) Roll out some foil on a baking sheet and arrange your eggplant/s on the tray. Slide in the oven and cook for about 20 mins. Turn the eggplants. Continue for another 20 mins and turn again. Bake for another 10-15 mins. They will collapse and look squashy. Take them out of the oven, cool a bit and then pull off and discard the skin. Slither the innards into a colander or sieve and let sit for 15 mins to drain excess liquid.

Combine all of the ingredients in a processor if you have one and blend up until smooth. No processor? Get ready for a work out. Mash the eggplant and whip it until it is pretty smooth. Add everything else, herbs last, and stir well. Like raw eggplant, this spoils quickly so keep in the fridge and eat within 2 days.

Veggie plate for dipping. It is ALL in your box this week! Use a medley of colors and flavors like:

Sticks of carrots, celery, peppers, and florets of broccoli and cauliflower! Ot try our challah or sour dough. I know that is blatant advertising but it is also honest advertising. In my opinion, it's a great dippy bread.



Dill

Walla Walla onions-use them in salads or cook them



celery-raw, cooked, chpped small, blanched fast and dropped into a freezer bag for winter soup!



bell pepper- sweet but mild. Very versatile for use in everything!



Italia Pepper-jsut the beginning season of this fine, sweet, elegant pepper!



Cauliflower-by the time you get it, we have cut away all the naturally protective leaves.

