

## Not 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.

If 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 \$10 of your online order, we put your name in, and announce the winner in the next box note!

**This weeks winner: Erin O Meara -a bunch of flowers coming.**

# Community Homestead

## August 2, 2023

## Box Note 9

### Farm News

**Rain!** We got more rain in one week than we had in the previous three months. It is incredible to see all the plants lift their heads, and boost their energy. Suddenly blooms of flowers, glossy green leaves, elegant fruit! **No hail for us, no roofs torn off, no trees down. Yet!**

**This week, we have both Maya (Nadine's daughter) and Raphael (Lyon, France) back to join us for a little while. We also welcome Johanna from Hannover, Germany, who is with us through December. Lucky us for all of these folks for they add a lot to the friendship and humor level with their "let's get it done!" attitude!**

**That attitude is needed as we reach the full bounty of summer-corn this week guys! Harvesting corn is as close to an early morning walk in a jungle as we can get in the Midwest. You only need to be four steps away from the next person before they disappear in a swish of curtains. This can make the imaginative wonder what else might be in there. Bears? Racoons? Their twinkly little eyes focused between the stalks? Adventure is alive and well, even if only in the anticipation around here.**

### 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.

Do you know Community Homestead hist's **Gap Years?** You can come and immerse yourself in community life and learn a huge amount about agriculture from our very experienced gardeners and farmers. And you will learn even more about yourself! We have German gap year folks but, where are the Americans? Drop me an email if you are interested!

### Pig Roast

#### Saturday August 19

Heavily discounted tickets available for our CSA members online. Full prices tickets for everyone (tell your neighbor) on the homepage. This is an afternoon of children's games, wagon rides, garden wandering, craft fair and food, lots and lots of farm food!



### What is in the box?

#### Our best guess at what fits!

It's a herb box. But how Nadine ever imagines all this fits is a mystery. We pack this afternoon and evening so if something is NOT in the box in the morning, it is because we could not fit it in there!

Bean dragon tongue and gold

Broccoli

Carrots

Cauliflower

Corn -sugar buns.

Cucumber-field

Garlic

Lettuce-summer crisp

Onions big cippolini

Pepper both red Italia and green bell

Potatoes-red and Yukon gold

Summer squash-still got some thanks to the rain!

Tomatoes

Basil

Cilantro

Dill

Hot peppers in a separate punnet

Eggplant for some

Beets OR carrots



Eggplant

### Dragon tongue beans

these are the yellow ones with the lilac spots and dashes. They taste a bit nutty or vaguely peppery and you can eat the whole thing in one go. Steam them lightly

Dragon tongue beans



### Don't mix up your hot peppers by mistake.

They are in a separate cardboard punnet and can cause a really nasty shock for a small child snacking on "baby peppers" Please be careful.

**Corn:** this variety in your box is sugar bun. We love it. Raccoons love, it bears love it and corn worms love it. The electric fence largely takes care of the animals. Unfortunately, aside from poisoning them (and you), the corn worms are not so easily dissuaded.

You will notice some of your corn might be missing the tip. If so, we cut it and corn worm off. If you find a little corn worm PLEASE just cut that bit off



Dill



cilantro



basil



bell, left and Italia below



hot peppers folks-always the little ones and always separated



### Home style Pizza

You have a box of ingredients so let's go for it!

#### Pizza Dough

If you are feeling creative or nerdy, and preferably both, you can develop a pretty amazing pizza dough yourself. You can also find plenty online including this one from All Recipes which is a very accessible site <https://www.allrecipes.com/recipe/20171/quick-and-easy-pizza-crust/>

Alternatively, overwhelmed, busy people, or people with something else in mind to do, you can pick up a premade crust at the store!

#### Pizza Sauce:

- Tomato paste: Small 6oz can
- 2 cups of chopped fresh tomato
- 2 tablespoons chopped basil
- 1 tablespoon chopped oregano
- 1/2 cup of onion
- 1 clove of garlic minced

(with a little shudder) and enjoy the rest!

**Grill it** Shuck it and roll each cob in foil and put it on the grill on a high/medium heat for about 20 minutes. Turn it every few minutes. Each person can unwrap their own!

**Roast it:** shuck them and lay them in a glass dish. Cover with foil and roast in the oven for 25-30 mins on 425F

#### Boil it

In a big pot, boil the water while you shuck the corn. When the water is full boiling, drop the corn in and boil for about 6-8 mins.

**Seasoning.** Honestly, just butter is delivious but you have herbs in the box folks so...

#### Lemon dill butter

1 stick of salted butter softened at room temperature

Zest of one lemon plus 1 tablespoon of juice

1 teaspoon of dill finely chopped

Make this ahead of time: Just mash the butter with a fork and

add the lemon and dil evenly. You can just add tseason the sorn with it or you can make a double recipe or so and then put it in the fridge for 10 mins and then shape it into a long cylinder shape in a piece of wax paper. Back into the fridge until it is pretty solid and then cut into slices. Now you can put this on a plate and let each person butter their own corn as they wish!

### Cilantro lime dressing

- 1 cup of loosely packed cilantro
- 1 garlic glove minced
- 1/4 cup of Greek yoghurt
- 1/4 cup of sour cream
- 1/4 cup of lime juice
- 1/4 cup of oil

3 tablespoons maple syrup  
Salt and pepper to your own taste

In a processer, and in the following order, blend up the following until smooth and combine

Garlic, cilantro, lime, oil, maple syrup, salt and pepper, yogurt and sour cream. Chill it in the frige until you need to use it. Brush or drizzle it on the corn!

\*\*\*\*\*

1 tablespoon honey

Salt and pepper to your own taste

1 tablespoon honey

Chop your tomatoes and discard the extra juice and water. Put it in a blender with your tomato paste. Blend for a few seconds. Add the finely chopped onion and the blend again until smooth. Add the honey, salt, pepper, herbs and pulse once more.

You can put this in a jar in your fridge for a short week. Very handy!

Ingredients to consider for your pizza

There are a LOT of opinions when it comes to precooking your pizza veggies, or not. A good general rule is to lightly saute anything that has a lot of water in it. This stops your pizza crust from getting soggy.

Unless you like soggy crust. In which case, go ahead with all raw ingredients!

**Saute first:** Eggplant summer squash, broccoli, cauliflower, Raw veg: Slice thinly and add peppers, onions.

**Herbs-** a lot of controversy! I'd say sprinkle on raw but if you are a bit sensitive to bitter tastes, throw them into your saute pan for a minute before adding to sweeten the flavor.

**Cheese?** A good mix of mozzarella, parmesan and cheddar strikes a good balance of accessibility, cost and flavor. You can also use just mozzarella but it's a bit "all string".

Bake pizzas as hot as you can. Feasibly, in a normal oven that is 475F. Grease your pan well unless you have a fancy pizza stone in which case, you are probably not needing tips