

## 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: Adrienne Wiggins Hiawatha -a bag of cookies coming!**

# Community Homestead

## August 9, 2023

# Box Note 10

## Farm News

August feels like a transition month. Our international volunteers start thinking about leaving and starting their various studies, children see school looming on the horizon, and we just past our last 6am sunrise.

This last one is important because 6am is our Monday and Tuesday start time in the garden. A few "not a morning person" people are anticipating an extra half hour to pull on their boots while others try to figure out where that lost half hour can be collected from. But the mornings are still glorious.

No other commute beats ours, a bike ride on gravel pathways through pastures and woods, a walk across the garden and a meadow and through a gate that lets go with a bell-tone clang. We just have to be awake to the experience.

This week, joining in with this whole life, is Josh from California via Texas. Welcome to him, and his curiosity, and extra capable hands in the agricultural life!

## What is in the box?

Broccoli  
Carrots  
Celery  
Corn  
Cucumber  
Edamame  
Eggplant  
Lettuce (summer crisp)  
Onions  
Peppers- Italia and lunch box NO hot peppers this week  
Potatoes  
Tomatoes  
Basil  
Cilantro  
Maybe dill, maybe not....what time do we have?

And we are getting ready for Pig Roast, a round-up and celebration of summer and farm life. Please come and pet the little calves, wander the flower gardens, stroll through the orchard, browse the crafts and chat to everyone here while your children get their faces painted, make flower crowns and play, just PLAY in the fresh farm air. Wonderful food, wonderful fun. And a Cow Pie Raffle. Gotta be there!

## Pig Roast Saturday August 19

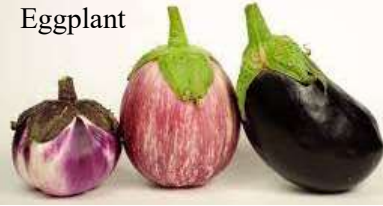


## ALERT

Last week we had three items go missing from two different sites. This is really unusual. Normally a mix up will occur about 5 times in the 20 week season out of 250 boxes that is not so bad. This current rate is odd to say the least. Please make sure that if you have a box partner, you know which of you is picking up. Maybe double check this week? Also double check your label as you pick up. A missing box or bag causes understandable dismay and of course, this produce has already been paid for. It's like turning around at the cash register in the supermarket to find your shopping missing.

Thanks to everyone who signs their box out on the sheet. This is where that detail comes in handy when we are trying to track something down. Hopefully this week is smoother but if this EVER happens to you, please email me and your site host ASAP. In the back of my mind there is always the fear that a non CSA customer is involved in this so we need to trouble shoot as fast as possible!

Eggplant



celery



Edamame beans



cilantro



basil



bell,  
left and  
Italia  
below



lunch box peppers.  
sweet for snacking!



## Corn Relish for the fridge

Most people love corn right off the cob but sometimes its nice to keep it for later and fancy it up! Here is a pretty easy relish to enjoy that does not involve canning.

- 3 cups of corn cut off the cob
- 1 cup of red Italia Pepper chopped small
- 1 cup celery chopped small
- 1 ½ cups of onion chopped small
- 1 ½ cups of apple cider vinegar
- 1 cup of sugar
- 3 teaspoons ground mustard
- 1 teaspoon turmeric
- 1 teaspoon salt
- 1 teaspoon celery seed
- ½ teaspoon whole black pepper corns

Chop all your ingredients into little corn size pieces. Put all the spices and the vinegar and sugar into a pot and bring to the boil.

Add all the vegetables and stir. Bring back to the boil.

Add a lid, turn down to low and simmer for 15 minutes.

Put into a couple of jars or a glass bowl and let cool. Add lids or cover and put in the fridge.

You can eat this immediately but it is best after a week. You can store it in the fridge for a month to six weeks. Add to hot dogs, burritos, sandwiches and anything you like for a State Fair taste!

## Eggplant Fritters

Anyone sick of eggplant? Someone put it, gruesomely, in a salad the other day here. Not recommended. How about a fritter?

## Eggplant Fritters

- 4 cups of sliced eggplant
- 1 egg
- 1 cup of flour
- ½ cup of milk
- 1 teaspoon baking powder
- 2 tablespoons olive oil
- 3 tablespoons of butter

Slice your eggplant the lengthways for more fun!

Make sure the slices are thin.

Mix up the egg and the flour and the baking powder.

Add the milk dribble by dribble, whisking so it keeps a smooth consistency.

Melt the butter and oil on a medium heat in a good pan/skillet.

Dip each slice of eggplant in the batter and place immediately on the pan.

Cook for about 5 mins on one side and then flip for a further 5. This will vary with your heat so turn it down if it burns/ browns too fast otherwise your eggplant will still be raw inside.

Fish our your eggplant slice, dab excess oil on a paper towel and keep warm in a glass dish in the oven until all are ready.

## Edamame.

What do you do with that hairy little bean thingy?

This is actually a humble looking treasure of a taste. The bean inside is what you are looking for and the hairy pod is just the disguise to get rid of.

Packed with protein, this is a buttery little beast.

To prepare, boil a pot of well salted water.

When at a rolling boil, drop in all your edamame and boil for 5 minutes. Drain.

You can serve in a little bowl immediately and let each diner deal with their own little snacks, sprinkled with salt. OR you can drain, cool and then pop out the beans from each pod using a thumb and forefinger pinch and put in a bowl in the fridge to add to sauces, sauteed vegetables, wraps... and whatever else you fancy.

## 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.