

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

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: Sarah Howland at Cooper bunch of flowers coming to you!

Community Homestead

August 30, 2023

Box Note 13

Farm News

I am already getting questions about when the CSA ends. **The last week of summer delivery is way out there on October 18th.**

But meanwhile, where did August go?

Weren't we just starting that month? And now, here is September looming and where did THAT come from? This is an alarm clock of sorts and the bounty that we have, corn, tomatoes, apples, so much celery, has a clear frost date on it. There is a frisson of anxiety that quivers in the air because if we don't get it now, it will be gone. And then we think of finishing painting buildings, outdoor repair, closing in spaces. Now, or not for 6 months it feels like. Like ants, we are preparing, even in the beautiful sunshine, for the change that is sure to come.

Socially, we are changing our season already. The start of college and school marks the leaving and arrival of new volunteers. We welcome Marika, Chaydvan and Elke, all from Germany who arrive on Wednesday. Fresh faces, new conversation and a lot of helping people look for tools in the garden and a spare bike each!

Oh, and for anyone following closely, in these crazy busy times, the community made it possible for us to go bathe in the loveliness which is Grandparenthood for a week and it was...wonderful!

What is in the box?

Beans
Broccoli
Carrots
Cauliflower
Celery
Cucumber

Garlic
Melon-watermelon, cantaloup or both
Onion-Walla Walla
Peppers both Italia and Bell

PLEASE keep checking your labels and make sure people picking up for you know what to do! Here is to NO mistakes this week (fingers crossed)

Photo: apple and cider time!



Things you can do online:

Sign in and then check your payment history or make a payment, check the route times, change your site, look up your site hosts contact info.

Check previous box notes by going to www.communityhomestead.org CSA and then box notes.

Vacation: if you are out of town you can do one of two things

1. Email to donate your box to Osceola Open Cupboard

2. Gift the box it to family/friend to pick up but be sure they know how to do this. You can also change the site for the week for their convenience.

Potatoes- Ken- for someone?
nebec Beets for large
Tomatoes
Basil
Summer squash

watermelon



cantaloup



kennebec potato



walla walla onion



Italia Pepper



bell pepper



basil



Growing in the Garden

Just need to have a quick brag on Alex. Alex is in his late twenties, is a local guy, and has been coming here for the day for over ten years. In that time, Alex has developed a love for baking which everyone at the Farmer's Market knows, and an ability to focus and concentrate on a task that surprised everyone and himself in equal measure. Yet, we are not done yet.

In the garden, Alex likes to take on a task that lasts for while, and be in charge of it. He washes the all the harvest crates and, unlike a lot of us, is not distracted by chatter and long bathroom breaks. Only cookies or melons at the snack break

Kennebec Potatoes

Potatoes are not created equally! Each variety has its best uses which was all important back in the times when eating local was a necessity not a moral stand! If you only had potatoes and roots, you learned to distinguish the flavors and range of each taste possible. Which brings us to the Kennebec.

This is the stellar "French Fry" potato. First off, it is long and easy to slice into the right shape. And it is high in starch and sugar which makes it hold together and taste sweet, and heaven knows, we are programmed for sweet. Add "fried" and the survival taste buds are in heaven. You can however, do other things with it, like cube it, boil it and turn it into a great potato salad.

Here is the cheat of all cheats "from scratch" organic potato salad that takes almost no effort because our processing crew already did it for you!

Quick Potato Salad

10 cups of potato cubed into 1.5 inch pieces

can persuade him to lay down his tools! And fair enough right?! But wait, still not done bragging. Recently, we have had a couple more young guys join us for the day program.

Newbies often need company but not a "minder" or a bossy person telling them what to do. Enter Alex.

Turns out Alex is a kind and natural leader. He absolutely gets what is helpful; suggestions, a few instructions, encouragement and above all, a confident friend you can trust to lead the way. He gives you the right bucket, he shows you

1 cup of celery chopped small
¼ cup of mayo
¼ cup of plain yogurt
½ jar of Community Homestead's pickled relish

Cube your potato, cover with cold water and bring to the boil Boil about 15 minutes until a fork goes in. Cool the potatoes

In a large bowl add the yogurt, mayo, ½ jar of relish and stir together with the celery.

Add the cooled potatoes, fold in the goo. Be careful not to "mix" or the cubes will break.

Done. Covered in the fridge it will last for several days.

Caprese Salad is "salad of Capri" as in the island off Naples in Italy. So you can practice your Italian lilt when you say the name, (Ka-PRAY sae) which is always fun.

As much fun is to eat it. It feels like summer at its best honestly, and you have most of the makings of it right in your box.



Photo: Alex with Terra and Bubba

where to sit so you don't squash the vegetables, he give you a thumbs up when you ask for reassurance. When its cookie break, or lunch time, he lets you know, and he waits for you to get your waterbottle so you can walk together. And, tomatoes, eggplant, basil aside, this is THE best thing we can hope to grow in the garden.

About 3 big fat tomatoes sliced thickly.
10-12 oz of fresh mozzarella cheese
About 10 or so basil leaves
1 cup of balamic vinegar
2 tablepoons of olive oil
Sea salt or pink salt and pepper as you wish

Boil the balsamic vinegar and then set to low and stir the while until it becomes a little syrupy. This will take about 10 -15 mins.

Cool. It will thicken a little more as it cools. (or buy it in a jar ready as a reduction busy people!)

Slice your tomatoes and your mozzarella.

Tear up your basil leaves a little to release the basil aroma Arrange on a platter alternating the slices and sprinkle your basil in between and on top of each layer. Salt and pepper as you go.

Drizzle your reduction on top of the salad and serve.

You can serve with a crusty bread and just call it dinner on a hot day or have it as a side.