

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



Community Homestead

September 6, 2023

Box Note 14

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: Stacia Rivers at the Farm: bunch of flowers coming to you!

Farm News

And the drought continues. We are all pretty hot and even the most summer loving among us is prepared to think that being a little bit cold might not be a bad idea. Our new volunteers are thrust into the blazing heat and, surprisingly, are adapting positively and happily. What a great crew!

It is tough to keep looking at a seared landscape, the trees with their dried leaves, the wilted vegetables, the flowers going to seed already but we hope for rain, this afternoon maybe? The next day? The weekend? With this challenge in mind, it is pretty amazing how much we have managed to grow this season. Most of that is due to lugging around huge metal irrigation pipes. Without irrigation this game would have been over weeks ago.



Bonanz Fruit means boinanza pies and big opportunities for out pie crew

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

The days are long but punctuated with runs down to the St Croix to wallow. Water melon is the snack of the moment, if not the lunch of the moment. In the orchard we are harvesting and processing grapes and apples. It's a bonanza year for fruit and gallons of little plums are making their way to the freezer to be turned into jam as soon as we have a minute free.

This weekend is the **Osceola Community Fair**, think crafts fairs and truck pulls. It is also **Wheels and Wings** which is a truly huge (for a small town) meet of beautiful and ancient cars and a little airshow.

Almost all of it is free. If you are looking for a good day out, without the expense or crowds of the state fari or the Renaissance Fair, this is it. Saturday is the day to come and stuff starts at 9am!

What is in the box?

Beans
'Broccoli
Cabbage
Carrots
Cucumber
Kohlrabi
Leeks
Onions-walla walla
Peppers- Italia and some bell. Also packed separately HOT ones. Yellow and red wax and Poblanos which are "less hot" and maybe red and green Jalapena which are the hottest we have.
Potatoes
Summer squash
Tomatoes
Parsley
Thyme
And maybe swiss chard for the large.

kennebec potato



thyme



kohlrabi



leeks



walla walla onion



In your box is a rather large **kohlrabi**. So this is the cabbage/turnip thingy which can flummox people but is, in fact, a crunchy, fresh, versatile piece of deliciousness.

If this weather keeps up, the best way to eat it is to peel it and then slice it into thin, apple-like slices. Arrange it around a big blob of sour cream- based dip and scurry off to eat your snack in the shade.

Alternatively, use it in

Kohlrabi and Carrot Salad

3 cups of kohlrabi-either matchsticks cut thinly or coarsely shredded

3 cups of coarsely shredded carrot
½ cup of raisins

1 tablespoon of maple syrup
1 tablespoons apple cider vinegar
1 tablespoon of lemon juice
1 tablespoon of olive oil
Salt and pepper to your own taste

Peel your kohlrabi. It has a thick skin so make sure you get it all off.

Cut into thin matchsticks of shred it in a processor. Keep it course or it will “juice” and make your salad watery.

Trim your carrots. No need to peel unless you want to. Shred them coarsely

Add carrots and kohlrabi to a bowl and mix with the raisins

Mix the dressing separately in a jar with a lid and shake, or whisk in a bowl.

Add it to the bowl and mix well. This is not a gooey slaw. If you

want a more tangy and juicy one, double the recipe for dressing!

Peppers

PLEASE keep your peppers separately in the fridge and keep the hot ones out of the reach of unsuspecting children.

Poblano Pepper is right on the low end of the spice scale. They have a kind of smoky flavor that really comes out when you grill them.

Hungarian Hot Wax peppers are hard to predict. They can vary in spiciness a lot. This year they seem to be medium/mild but a couple of years ago they were shockingly bow-your-head-off hot so, be warned. These look a bit like small Italias and can be yellow or red.

Jalapeno is our hottest pepper. It is not THE hottest pepper ever but it packs a decent punch for a hot pepper lover. These are red or green.

Quick Refrigerator Hot Pickled Peppers

1 cup of hot pepper slices
¼ cup of Italia red pepper
1 cup of apple cider vinegar
½ cup of water
2 tablespoons of honey
2 cloves of garlic minced
1 teaspoon of salt
1 teaspoon of mustard seed (optional)

Use gloves and consider masking if you are sensitive to hot pepper. The juice and dust can make you cough.

Also, doing this under running cold water dilutes the heat a bit and keeps the juice down.

Chop your hot pepper in half lengthwise and remove the seeds and the membranes. Slice each pepper thinly and put in a bowl.

Chop your sweet Italia into tiny pieces and add to the bowl and mix well

Heat your vinegar, water, honey, salt garlic and mustard until boiling.

Put the pepper mix into a glass dish with a lid or a large jar with a lid.

Add the liquid and let cool.

Refrigerate. Best eaten after it sits for a few days. You can keep it up to 4 weeks in the fridge.

Potatoes

These are wonderful potatoes BUT, because of the weather, and unlike normal, they will not keep and spoil easily. Store in a cool dark place, ideally not the fridge, and eat in the first week.

HOT wax peppers



HOT jalapeno



HOT poblano Pepper



Italia Pepper



bell pepper

