

Pick up the box with **YOUR NAME ON THE LABEL.**

Sign out your box on the list on the clipboard at your site.

HOMESTEADER FOLKS look also for a red bag with your name on the label.

STORE ORDERS: if you ordered something it will also come in a red bag or a box with your name on the label

MEAT: meat shares this week and will come every other week. **ORDERS** will be in the cooler with your name on the package.

LATE PICK UP? Call your host. All boxes etc will be donated after 24 hours to avoid waste so **PLEASE** pick up, or call the host to see if you can work something out. This especially applies to meat. Its yours as soon as it leaves the farm and its so sad if it wastes.

VACATION? Let me know.

Your options are

1. have a friend pick up.
2. ask us to donate the box

Homesteaders, we will hold your extras until you return.

QUESTIONS? PROBLEMS? CONFUSION? email garden@communityhomestead.org or call me, Christine, 715 220 5925

Remember to be nice to your site hosts. These guys are great and make this whole system possible. They appreciate you folding your returned box neatly and shutting the porch door! Picking up on time is also much appreciated!



Return and recycle: all jars, and rings (but not the flat lids)

Red Bags-please returns on time so we have something to pack into the next week!

Boxes: this is one of our highest non food costs. You can help us keep our prices down by bringing back boxes, carefully unfolded so the flaps don't break!

Community Homestead

June 10, 2025

CSA Box 1 (of 20)

Chef's Garden Party

Saturday June 14, 1.30pm-6pm

Fund raiser for our potential outdoor pavilion! This is the party where chefs from St Paul College create amazing dishes from our organic produce and you get to wander about the gardens and orchard eating and drinking wine and craft beer all afternoon! Check out the website for info and tickets www.communityhomestead.org

If you dont like paypal, email me to order tickets and bring a check or credit card to the door



Farm News:

We are catapulted into this summer season! We just had a very successful Rhubarb Festival in Osceola and, as the chefs needed to move the garden party forwards, we go right into that this weekend. As Janette likes to say, "party, party at my house!"

We have a stellar group of gardeners and farmers here, a lot of old hands and a few new ones. It is really reassuring to experience the annual enthusiasm which rises from gardeners who have been preparing cell packs, mixing soil and seeding for decades some of them. People know their stuff. They know where the shade is, where the sunny spot is, and which garden trowel is the best. Same in the bakery: not only are people experienced, they are always honing new skills. With Nadine at the garden helm, we are navigating our way through some cool leafy loving (slug loving) weather and seem to have avoided all major storms so far. Things are looking good and

what you are getting in your boxes now is mainly from the large hoop houses which extend our season.

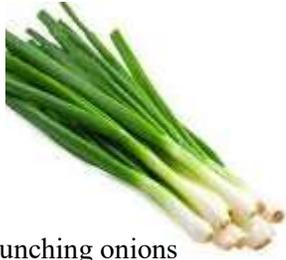
Online store. We are a bit behind in getting this up and online. However, soon we will have a pretty well stocked store and I will send out an email to remind everyone when it is open to order.

Joy of the hoop house.

Most of the vegetables you are getting from us now was grown in our hoop houses. Think big hoops making a shed with plastic roofs and sides. This extends the season and protects from some of the more variable weather we have here (lashing rain, hail etc)



spinach



Bunching onions



pea shoots



salad turnips

Mint Sauce

Separate mint leaves from stems. Chop leaves.

Boil 2 Tablespoons water with 2 tablespoons sugar. Add 2 tablespoons balsamic vinegar and 1 cup chopped mint leaves, salt to your own taste. Refrigerate. Use with lamb, chicken, eggs.



mint

Best Guess for **What is in the Box.**

Until we actually pack this evening, we don't know exactly what fits!

For all sizes

Beets
Bunching onions
Cucumbers
Lettuce, Easy Leaf or Baby Romaine
Radish
Salad Greens
Spinach
Basil
Mint

Medium only: Kale

Medium and Large only:

Salad Turnips

Large only pac choi, Pea Shoots, Strawberries



Tokyo Bekana

What is a Tokyo Bekana?

Also known as "Asian Greens" it originates from cultivated cabbages in China and then spread via war routes to Japan and beyond.

Very versatile, you can shred this into a salad with other greens, lightly stir fry it or use it as a wrap for other rice/veg mixes.

Like a lot of our Spring greens, it is packed full of A C K and magnesium, calcium, iron, and folate. Though it behaves like a lettuce, it is a member of the cabbage family. It does not have a long shelf life so eat it in the first 4-5 days to get the best out of it.

Salad Mix Old hand customers know this one for the tasty salad it makes.

Essentially, it is a mix of little leafy things picked in their baby state. If you are a newbie or more used to iceberg and romaine, then you can certainly mix it with lettuce but, honestly, it is so fresh you can pretty much rinse it and snack on it as is. It is higher in antioxidants and nutrition than plain lettuce.

What are Pea Shoots?

The large box gets these delicacies. With a very short season, pea shoots are the tender leaves and tendrils of the pea plant before it develops its pea pod.

Pea shoots are sweet and great in a salad mix. They are also packed full of vitamins A and C, plus folic acid and antioxidant which is a bit of a theme for this time of year. I'd say just in time for us north Midwesterners after slim winter pickings!

Salad Turnip

I am not fond of turnips. Maybe it's the name. Maybe it's because, as a child we ate them only when they were as big as your head. These babies are very nice however! They are mild, sweet, and have a very slight peppery tingle. You can roast them, grill them, sautee them... or salads again.

Wash your Vegetables!

All our produce is certified organic. This means FREE from chemicals. However, that doesn't mean clean from soil, bugs, and other nonsense Mother Earth dishes up that you don't want to put in your mouth. WASH all vegetables right before use!

Storing green leafy things.

Immediately separate leaves from roots and store in two separate bags in the fridge. Wash only right before using.

The beginning of the season is always bountifully green and leafy. Just as you get tired of that, we are onto crunchy red and green things so eat up while you can!



Times you can pick up

Weekly, on wednesdays
Farm-anytime after 8am
Stillwater 8am-9pm

St Paul 6.30am-9pm
Hiawatha 7am-9pm
Cooper 7.15am-9pm
Powderhorn 7.45am-9pm
Lowry Hill 8am-9pm
Lake Harriet 8.30am-9pm
Burns and McDonnell 9am-4pm
GV Kaltern 10-9pm
Blaine 11.30am-9pm

Shoreview 6.30am-9pm
Arden Hills 7am-9pm
MWS 7.30am-4.30pm
Vadnais 8am-9pm
North St Paul 8.30am -9pm