

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@community-homestead.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 re-

cycle: 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 18, 2025

CSA Box 2 (of 18)

MEAT SHARE: it is NOT a meat week



Farm News. Thankyou to everyone who came out to the Chef's Garden Party. No rain! Amazing. We have photos on facebook if anyone wants to check them out. You helped us raise money for the outdoor pavilion which we can all enjoy in the future and meanwhile we all had a great experience to remember!

Dodging in and out of the rain has us using all the adaptability available. That sometimes feels like a finite resource, as we peer skywards and try to plan the day, but things are going pretty well and it means we do not right now have to worry about watering!

Juggling this all is no small feat and takes everyone's best efforts. Week one went well on the whole, and a few chicken and squirrel incidents (if you don't know then you are lucky not to!) were not enough to put a dent in that joint success so thanks very much site hosts and all those who pick up and

Hillary and Ana washing your veg in our lovely expanded packing shed

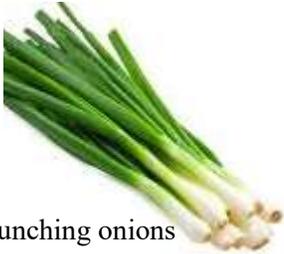
manage to fold the box, check the cooler and close the porch door!

Donations: you are feeding yourselves well but you are also supporting a garden which often produces a bit more than the 270 boxes allocated. We need that buffer right, in order to know we can fill your boxes comfortably. Any bounty we have, we donate to Osceola Open Cupboard and then into the cities in various locations.

If YOU know of anyone in our delivery area who is struggling a bit to feed themselves or their family, making choices about medication or food, missing school lunches, or who could not consider buying organic vegetables but would like them, and who could use a box, let me know.



spinach



Bunching onions

Tokyo Bekana



oregano



sage



kohlrabi



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

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

All boxes: Bunching

onions

Tokyo Bekana

Carrots

Cucumber

Kohlrabi

Lettuce-Easy leaf

Spinach

Basil

Oregano and sage bunches

AND a little taste of rhubarb!

AND

Medium: Strawberries

Medium and Large: beets

Large and Small: Kale bunches both curly and Red Russian

Rhubarb Sauce for ice cream, yogurt, oatmeal or chicken (yep, chicken. Think cranberry sauce theory)

2 cups of chopped rhubarb
1/4 cup water

1/2 cup sugar OR 1/4 cup of maple syrup OR honey. -tastes vary, use your discretion!)

Optional: an inch of ginger peeled and grated.

Put all the ingredients into a pot and bring to the boil. Stir all the time as Rhubarb has a sneaky way of sticking suddenly. When the rhubarb breaks up into strings and it is sauce-like, it is ready.

Oregano and Sage.

If you are not using this week, dry it by hanging it upside down in a cool dark spot (cupboard or basement) and bring it out in the fall!

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

Kohlrabi: old hands, you know this odd, crunchy little fellow well. Newbies, read on!

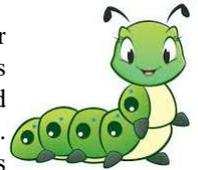
A kohlrabi is the child of a turnip and a cabbage. And it takes all the goodness out of both of those and leaves the dud genes behind!

Peel it with a veggie knife and then, as far as cooking goes, think of it as a potato or an apple. You can slice it thinly into salads, put it in a sandwich for a crunch, chop it into sticks with carrots for a dip, or cook it. For this, roast it with carrots, toss it around on the grill, boil it briefly and add some cheese (this is good if you are frankly, looking to disguise it)

Kohlrabi is a SUPERFOOD, starring vitamin C, and B6, with potassium, magnesium, manganese, and folate as the supporting cast.

Wash your Vegetables!

All our produce is certified organic. This means F R E E



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.

Spinach and Strawberry Salad

Okay, so let's be clear. If I have unattended strawberries in a car, I will eat them before I get them home. That said, for people with more self discipline. Spinach and strawbs are a good combo. Add to it a crunch of Tokyo Bekana and a few sliced bunching onions and you have a really great salad.

About 6 strawberries cut into quarters

1/3 bag of spinach (rinse before use)

4 stems of Tokyo Bekana sliced up thinly

3 bunching onions, roots trimmed off and sliced thinly

Dressing: (make a small jar and then use here and then in the fridge for further use)

1/4 cup balsamic vinegar, 1/4 tablespoons olive oil, 4 tablespoons maple syrup or honey, 1 tablespoon mustard (optional) salt to your taste. Whisk it all up and serve!