

YES IT IS a MEAT SHARE week.

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!



Community Homestead

July 23, 2025

CSA Box 7 (of 18)



Farm News

What a lot of rain! Every leafy thing loves this weather but so also do fungi. This means we have wary eye out for fungus and the worst of them all, Blight. (As in Potato Famine) But good news this far, all looks well in the main garden. Keep your fingers crossed and hope for a little dry heat which is the best fungal inhibitor, and also the weather our mediterranean diva vegetables are longing for. This is the start of tomatoes. They are about a week behind last year and some boxes will start getting them. If you don't, then look forward to next week! They are a-coming!

We have a very pastoral scene in our fields as our new calves follow their Mamas around the fields. This is new for us. Dairy cows need to part with

PLEASE

Return and recycle:

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

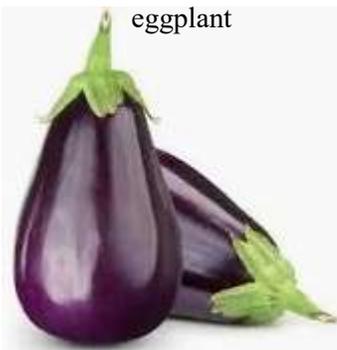
Red Bags-please return on time so we have something to pack into the next week!

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!

their babies more swiftly of course, and it feels good to see a multigenerational herd. We do have an issue with cute calves getting under the electric fence where they become instantly less appreciated. Every new positive brings a challenge it seems!

Today we said goodbye to our two young volunteers from Germany. Only 17 and 18yrs old, they were willing, appreciative, and open hearted and we all enjoyed them a lot. We usually have several international volunteers here for different amounts of time, adding a sense of the world beyond Osceola for all of us, bringing us new jokes, new bike ride companions, and music tastes. And, unfortunately, we have none right now.

Our applications have gone from several a month to zero, and one due to come backed out, preferring to go to a country they felt more welcome to. Volunteering: community service, giving of yourself and getting so much back: all this feels like it belongs to a past era. So sad for all the young folks, both American (Americorps, Peace corps) and international who can no longer bring back this deeper wisdom and experience to their home countries and chosen vocations. Any ideas anyone? Email me!



eggplant

conical cabbage



BTW Conical Cabbage: is a sweeter (less bitter?) cabbage perfect for coleslaw

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

Summer squash and zucchini



New Gold Potatoes



celery



Coming soon... Pig Roast and Family Fun Day!

Saturday August 16.

Tickets are now on sale. www.communityhomestead.org
This is an afternoon of garden strolling, children's activities, animal petting, craft fair, and buffet style meal with potatoes, salads, fresh pork and vegetarian alternatives followed by music and dancing. Everyone is welcome so bring your friends and neighbors!

What is in the box? Best guess at this point!

- Beans-Green and Gold
- Broccoli
- Carrots
- Celery
- Cippolini Onions
- Cucumbers
- Lettuce, butterhead, Summer Crisp, Green Frill
- Potatoes-early gold
- Summer Squash
- Basil
- Parsley
- And Conical Cabbage, Cauliflower, eggplant, tomatoes for some sizes but we don't know which yet!

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!



Cippolini Onions are "little onions" in a romantic Italian atmosphere. With more sugar than other varieties they are amazing if you caramelize them, grilled or roasted. But you can also use them in any other way too, sliced in sandwiches and salads for example. Here is an addition to your evening **Grill out:**

Wooden skewer -pre soak it for 30 mins so you don't end up with onions on a flame!
Your cippolini onions trimmed and tied
A few leaves of basil rinsed
Sea salt to your own taste
1 table spoon olive oil
1 tablespoon balsamic vinegar
Tip all your veg into a bowl with the oil, vinegar, and salt and coat well. Let it all sit for about half an hour.
Take a skewer and pierce an onion and a couple of basil leaves alternately on the skewer
Turn a couple of times so you don't blacken your onions and grill for about 15 mins.

Basil



parsley



Not a mayo Parsley dressing for potato salad!

2 tablespoons lemon juice
1 teaspoon mustard
3 tablespoons of yogurt
1/3 cup of finely chopped cippolini onions and onion greens
1/3 cup of celery stem finely chopped
1/3 cup of finely chopped parsley leaves
3 tablespoons of yoghurt
Mix well and add to a bowl of cold precooked chunks of potato!