

## Not 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@communityhomestead.org](mailto: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!

# Community Homestead

July 30, 2025

## CSA Box 8 (of 18)



### **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!

### **Farm News**

Quite the night last night and quite the morning too! Hope everyone around us fared well and avoided most of the wind. We woke up to many trees down and fields littered with small debris whipped out of the tree tops. We macheted our way down the paths and were happy to realize nothing fell on a building or a vehicle. How this was avoided I don't know.

Some of the garden plants suffered a bit with long legged flowers and corn laying in the earth and branches of peppers just broken and scattered about. We shall see what can recover and how this impacts our yields as the next weeks evolve.

Apart from that, we have been adapting around the extreme heat. We are a sturdy bunch but we are

### **Coming soon... Pig Roast and Family Fun Day!** Saturday August 16.

Tickets are now on sale. [www.communityhomestead.org](http://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!



also a sensible group with plenty of water, a hat on our head and an appreciation for a task that can be taken to the shade. I can only imagine the challenge of large scale field workers in say, Texas or Florida, trying to do the same thing but with relentless sun in huge fields.

This is also pickling season which coincides with freezing season culminating in a huge sense of mission, excitement and overwhelming plenty! It is so good to see the sense of belonging that comes out of these activities: a realization that we ALL count and our efforts in th world are all valuable. And pickles will be available online in increasing variety in the next weeks



eggplant



Summer squash and zucchini



New Gold Potatoes



fennel

### 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

### 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!



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

- Beans-gold
- Broccoli
- Cabbage
- Carrots
- Cauliflower
- Cucumber
- Eggplant
- Fennel
- Lettuce-red and green summer crisp
- Cippolini onions
- Potatoes-new gold
- Summer squash
- Tomatoes hopefully for everyone
- Mint for some
- Beets for large and medium



celery



### Mint Bean Salad Dish

Your bag of beans with the stem end pinched off  
 2 cloves garlic minced  
 1 cippolini sliced very thinly  
 1 tablespoons minced mint leaves  
 2 tablespoons olive oil  
 1 tablespoon cider vinegar  
 1 tablespoon lemon juice  
 1 teaspoon maple syrup  
 salt and pepper to your own taste

Leave your beans whole for this one.

Chop and mince all your ingredients as needed and mix all except the beans in a bowl.

Boil a small pot of water and drop your beans in for about 6 minutes.

Drain and add hot to the minty mix. Stir and let cool in the fridge.

### Celery and Fennel Salad

For those who are cooking up their walleye look no further for an amazing accompanying salad.

Your celery  
 1 fennel  
 2 cups of cucumber peeled and with seeds removed  
 A small can or jar of olives (this is where for sure, the more expensive, the better they are)  
 1/2 cup of parsley  
 1/2 cup of raisins  
 Juice and zest from one lemon (or cheat for a poorer but pragmatic result with 4 tablespoons of bottled juice)  
 1/2 cup of good olive oil  
 Salt and pepper to your own taste

Wash your fennel and slice it really thinly. Put in a bowl. Wash your celery and remove the leaves. Cut the stems into little slices. Add to bowl.

Peel a field cucumber-but not a long thin English cucumber-and remove and discard any really visible seeds. Chop into little chunks. Add to bowl.

Add the olives and raisins and mix all together in the bowl.

Mix your lemon, oil, parsley, salt and pepper in a jar with a lid. Shake well. Add to the salad and mix well. Done!