

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@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

August 6, 2025

CSA Box 9 (of 18)



PLEASE Return and re- cycle:

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

F a r m News

New this
m o r n i n g

were two sandhill cranes who were visiting the main garden for a while. Wandering slowly around the newly cut grain, peering up once in a while to check that everyone else was minding their business, their warbling reminding us that fall is right around the corner and the great crane family gathering will begin again.

On a side note, did you know that cranes take one mate and stay with them as long as 30 years and have symbolism through a wide range of cultures for wisdom, leadership and good fortune? Something special about this visit right in the center of our community today!

We are deep in the battle for corn

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

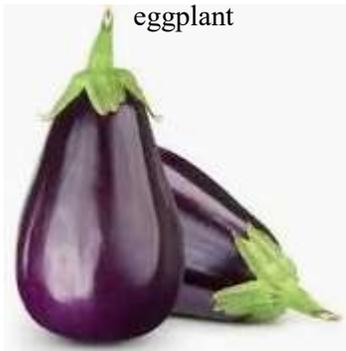
Tickets are now on sale. www.communityhomestead.org

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!



again.. Skunks and raccoons being the main opposition. Racoons bring their whole families for a rendezvous in the corn patch. Beguiling and intelligent, it is hard not to admire them as Mum and babies scamper up the trees however, we want some corn. And really, they should plant their own.

Pig Roast is coming up and we hope you come! As an incentive, and because we like you a lot, CSA members can buy half price tickets on to farm-store. If you already go them though the main website email me and I will set aside the same amount of tickets as you already bought, free of charge. Bring friends for free and collect them at the entry desk.



eggplant



wax beans

Summer squash and zucchini



New Gold Potatoes

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



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
- Broccoli
- Cauliflower
- Corn
- Cucumber
- Eggplant
- lettuce
- Onions
- Potatoes
- Peppers
- Summer squash
- Tomatoes
- Basil
- Large only: cabbage and fennel
- Large and small: carrots



fennel

Zucchini Muffins

- in one bowl.
- 2 large eggs
- 1 1/2 cups sugar
- 2 tablespoons of maple syrup
- 3 cups grated zucchini and or summer squash
- 3/4 cup butter
- 2 3/4 cups of flour
- 1 teaspoon baking soda
- 2 teaspoon baking powder
- 2 teaspoons cinnamon
- 1/2 teaspoon of ground ginger
- 1/2 cup of raisins-if you like them!

Preheat the oven to 350°F

Use muffin papers if you have them or grease the muffin tin really well.

Grate the zucchini and put it in a colander. Using a clean cloth, press down to help remove as much water as possible.

Melt the butter on a low heat. Put in a big bowl with the sugar and maple syrup and beat it together. Add the eggs and beat some more.

Add the grated zucchini and mix.

Add the baking soda and the baking powder and then the flour and the cinnamon and ginger. Mix well.

Add the raisins if enjoyed and fold together. Eggs are hard to gauge in terms of size so if this feels a bit stiff, add a little milk.

Basil



Bruschetta Time!

Any sour dough bread, or French stick type bread with a thick crust is perfect for this.

- 1 tablespoon extra-virgin olive oil
- 3 tomatoes finely chopped
- 1/2 cup of finely chopped basil
- 1/4 cup of Parmesan cheese grated
- 1 clove of garlic minced
- 2 teaspoons of balsamic vinegar
- 2 teaspoons extra-virgin olive oil plus oil to brush the bread with salt and pepper to your own taste
- 3 1/4 teaspoon freshly ground black pepper

Preheat the oven to 400F

Slice the bread and lay out on a baking sheet. Brush each slice with the olive oil. Toast lightly.

In a bowl, mix the prepared tomatoes, basil, parmesan and garlic. Add the vinegar, oil, salt and pepper and mix well.

Spoon it onto the warm bread and serve.