

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 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 13, 2025

CSA Box 10 (of 18)

Farm News

Update on the sandhill cranes. They invited their old friends over and so now we have four sandhill cranes, very regally strolling the grounds, the ladies slightly ahead, nibbling appetizers and the two gentlemen strolling behind in apparent gentle conversation. If they had arms, they would be tucked behind their back. If they had eyebrows, they'd be raised in polite, paused, expectation.



They tolerate the laborers very well. Eyeing us laconically, they warble gently under their breath, probably vaguely haughty comments we suspect. We feel very honored to have them. Lets hope the Pig Roast does not convince them to find a more select environment.

Which brings me to Pig Roast. Don't miss this one!

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

From 3-5pm: Along with all the children's activities (veggie prints, flower crowns, scavenger hunt, face painting) we have family yard games (corn hole, lassoing) wagon rides and animal tours.

3-6pm We have the return of the pottery mugs and a choice of pale ale (hoppy and delicious) or amber beer (nutty, malty, roasty) and fresh brewed right here on the farm. Available while supplies last!

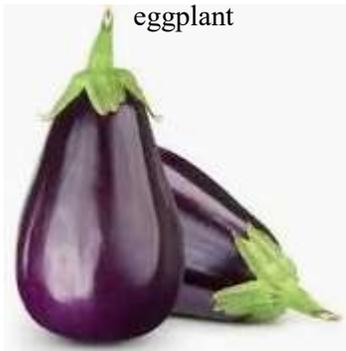
3-6pm Craft fair. All the goodies; cookies, bread, jam, some of that pickle you just ate, cards, books, felted gnomes and woodland creatures, braided rugs, puzzles... and memories to take home.

5-7 Dinner is served, mac n'cheese, fresh tomatoes, salads, po-

tatoes and onions, and corn from the bbq pit, our fresh pork, or bbq tofu, Lynne's famous desserts, water melon and plenty of juice blends to keep refreshed

7pm the Cow Pie Raffle! A tradition that says Small Farm Wisconsin in all its quirky fun.

7.30pm music and two step and folk dancing. An all inclusive, super easy, dance for everyone as the sun sets.



eggplant



wax beans



Sweet Onions



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!

Not all potatoes are created equally! You can of course, interchange potatoes for any recipe BUT they were bred to suit different purposes.

Kennebecs are sweet and don't crumble apart when cooked so are perfect for fries. You can deep fry them with a very deep pan (oil travels up the side of a pan with lightening speed with an eye to consuming your kitchen so be aware at all times) or you can make oven fries. Less panic attack potential with this method and honestly, just as nice.

Often, if you think potato, you think starch and podge in equal measures but did you know they are full of vitamin C, A and K, as well as calcium, phosphorous, potassium, folate, lutein, and iron? Ah yes, the potato, so long as it is not the only thing you eat, is a vehicle of health.

Potatoes are on the "dirty dozen" list which means getting organic grown is very important and makes a real difference to the chemical residue you are exposed too (also on that list, spinach, kale, collards, strawberries, which makes our growing them and getting them to you even more important.) We shall continue the potato bug battle with all the creative non chemical use we can muster!

Oven Fries:

2 tablespoons of oil
2 tablespoons of finely chopped parsley
1 glove of garlic minced
Salt and pepper to your own taste
About 8 cups of Kennebec potatoes cut into fries
1 tablespoon of oil for greasing the pan

Peel your potatoes (optional, as I insisted to my children, optional!!) and cut into long thin fries. Does not matter the size but it does matter they are the same size so they cook all at one time.

Drop into a bowl and cover with cold water and a little salt. Let sit for at least an hour and as long as overnight in the fridge. Drain and pat dry with a cloth. This helps them crisp.

Pre heat the oven to 425F

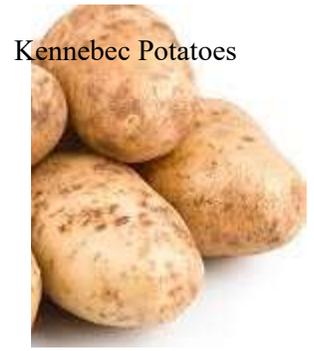
In a small bowl add the parsley, salt, pepper, garlic, and oil and mix well. Pour over the dried potatoes and toss.

Liberally grease a large cookie tray with olive oil.

Spread the prepared fries on the tray one layer deep

Bake for 30 mins and then flip over with a spatula (get ready to scrape!)

Bake for another 10 mins or until they look done. Times depends on how thin you cut them!



Kennebec Potatoes

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

Either Broccoli, cauliflower or cabbage.

- Carrots
- Kale (green and purple curly)
- Corn (bi color)
- Cucumber
- Eggplant
- Onions
- Garlic
- Potatoes (kennebecs)
- Summer squash
- Tomatoes
- Parsley
- For large and medium: beans and beets.

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