

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 20, 2025

CSA Box 11 (of 18)

Farm News

We spent last week preparing for Pig Roast and then wow, what a turn out! We are so delighted that, after awaking up to sheets of torrential rain, we had not a drop on the party! The goats played their part, the children ran around making vegetable prints, adults and children alike were face-painted and bedecked with flower crowns and the wagon rides were busy all afternoon. To our relief, the cows even expressed their choice of winner for the cow pie raffle. So now the tents are down, the pots are scrubbed and its harvest time once again.

This week, Adrian sent out a text on Sunday evening, "corn harvest tomorrow, bring full raingear". And this is because, no matter the immediate harvesting weather, walking between rows is like walking behind a waterfall. The corn, above your head, takes the opportunity to shake every drop of collected rain and heavy dew it has been saving for this very purpose. People emerge from the corn totally drenched. The payoff for this unwanted shower is the snack available, a pre breakfast, right off the stalk, golden, juicy corn cob.

Meanwhile in the greenhouse tunnel, its dry. But you don't get to harvest strawberries standing up. Crawling around, there floats up both the tremendous appreciation for this fruity success (we are so glad we had this great idea!) and the corresponding one (I am so overwhelmed, how will we keep up!) These conflicting thoughts are familiar ground for us. There is not an event that we host that is not caught in a seesaw of, what if no one comes and we have all this food/what if everyone comes and we run out of food? We are however, deeply excited about this fruit

initiative and all the work the orchard crew puts in chasing the inspiration of Brendan and Alex! And of course, we appreciate you all welcoming fresh organic fruit in your fridge (or in the car on the way to it?!)

Brief note on the sandhill cranes still in residence. Commenting on their dignity one day I was amazed to hear ever sunny Shannon spit, "oh, I wish they'd leave!" Turns out, Travis, who comes for the day, has taken residence on a stump in the barnyard and calling back to them. They politely reply, very loudly. As a result, Shannon, trying to organize forward motion in the barn, is caught in the crossfire of enthusiastic warbling from barnyard to field and back for four hours every morning. Experience brings perspective!



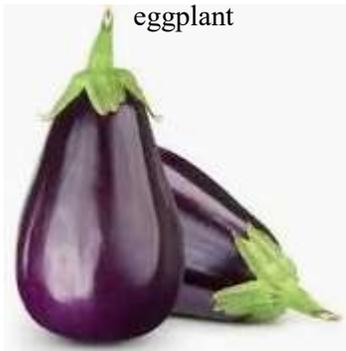
PLEASE

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!



eggplant



wax beans

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

Corn
Cucumber
Eggplant
Kohlrabi
Onions
Sweet peppers
Potatoes-new red
Summer squash
Tomatoes
cilantro
for large and small: lettuce
for large and medium: broccoli, salad mix (argula, mizuna, tatsoi, mustard, baby lettuce)
for someone: beans



Sweet Onions

mizuna



Summer squash and zucchini

Why salad greens and not just lettuce?

If you have been brought up on plate leaves being lettuce, then salad mix can be a bit of an eyebrow raiser.

There's some spicy stuff in there, mustard, arugula and mizuna could be described as peppery or, by a child or super taster, as plain hot. The more mature the plant the spicier it gets. Tatsoi adds a sweetness to the mix, a bit like spinach without the bitterness.

What else do they offer besides spice? High in A, C, K Folate beta-carotene, calcium, folate, fiber, they pack more of a nutrition punch than lettuce along. Mix with more lettuce if your tastes are a bit overwhelmed or simply eat lots if you love tangy spicy and interesting leaves in your salad!

Let's pull that salad mix apart and take a look below. Anything not in the photo is lettuce. Let everyone take a nibble on each leaf and experience that range of tastes



arugula



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!

Raspberry cilantro vinegarette

This is VERY raspberry so back up on the razzies if you prefer a more subtle flavor

- 1/4 cup raspberries
- 3 T olive oil
- 3 T red wine vinegar
- 2 T balsamic vinegar
- 2 T maple syrup or honey
- Tbsp honey
- 2 T of sweet onion very finely chopped
- 2 T of cilantro very finely minced/chopped
- Salt and pepper to your own taste

If you have a blender, this one is easy. Put everything into the blender and zap it into a dressing in about 2 minutes. Put it in a clean jar with a good lid and it will keep in the fridge for a week. Ideally, take it out about 30 minutes before using and give it a good shake before serving

tatsoi

cilantro



Crunchy Salsa

1/2 cup of kohlrabi peeled and chopped into tiny matchsticks

3 cups of tomatoes chopped small with the extra liquid discarded

1/2 cup of sweet onion finely chopped

1/2 cup of sweet pepper with the seeds and stem removed

1 clove of garlic minced

1/4 cup of cilantro chopped. (or more if you love cilantro a lot!)

1/2 cup of corn cut from a cooked cob

1 T of jalapena pepper finely chopped, seeds removed (actually how much is entirely on you, heat friends!)

Juice of 1 lemon

1/2 teaspoon of cumin

Salt and black pepper to your own taste

2 T olive oil

Kohlrabi adds a crunch and all you do is prepare, chop, mix and put in a bowl to chill.

kohlrabi



mustard

