

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 27, 2025

CSA Box 12 (of 18)

Farm News

We have been very actively feeling a change of season here. Not only did the humidity lift and the bright cool breeze slide in, but we have experienced this change in a more human way. Our friend and long-time community member, Steve Fons, passed away on Sunday after a life of cantankerous friendship, helpful work, and determined independence. On Tuesday, Aldo, our farm-child, went to his first day of Pre-K where he happily announced to his parents, Shannon and Eric, "no adults are allowed"

For everything there is a season. In our community, we are happy to see that the tomatoes still need picking, the apples are demanding to be processed, the chickens are expecting to be fed and let out for day, as we humans journey alongside. The sun rises and the sun sets.

On a practical level, we are finding the fruit expansion a great success. We like fruit! This is just the start and next year we anticipate much more. If you have not yet tried our organic strawberries and raspberries, I recommend them. Each berry is packed with taste especially compared with store strawberries where even the organic ones need to be shipped sturdily unripe, and untasty.

I have only been getting these online on Sunday as we have been a bit nervous about the amounts we will be able to harvest but we will try for an early announcement this weekend so even those not paying much attention to emails stand a chance of ordering



It is an Apple Share week.

If you bought this option look for an extra box with your name on it!



Steve in the garden



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

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

Beans
Carrots
Cauliflower
Corn
Cucumber
Water Melon
Potatoes
Summer Squash
Tomatoes
Dill
for some boxes:
broccoli
beets,
cucumber,
eggplant.
For Small: salad mix
For large: maybe also a canteloupe?



dill



Sweet Onions

mizuna



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!

Lemon Dill Dressing

¼ cup plain yogurt
¼ cup Mayo
2 Tablespoons lemon juice
1 garlic clove minced
2 tablespoons very finely chopped onions
1 tablespoons minced fresh dill
Salt and pepper to your own taste
Prepare, mix, store in ajar up to a week!

Summer squash and zucchini



Apple and Beet Salad

3 cups of grated beets
3 cups of grated apple
¼ cup of finely sliced onion
¼ cup feta cheese crumbles
1 Tablespoon balsamic vinegar
1 tablespoon lemon juice
1 tablespoon oil
1 teaspoon salt
1 tablespoon maple syrup
Optional, ¼ cup of pecan or walnut crumbles

Peel and grate the beets into a bowl
Peel, core and grate the apple on top of the beets. Slice the onions very finely and then chop into small pieces
Mix well together and chill in the fridge while you mix, in a separate bowl or jar, oil, lemon, salt, syrup, and vinegar.

Pour the dressing over the bowl and mix well. Right before serving, mix in the feta crumbles and the nut crumbles. If you do this ahead of time, the feta gets soggy and takes on color so that you can hardly see it!



Oh the woes of trying to tell which is a ripe melon! This causes a lot of angst in the garden, even after 30 and 40 years of experience. Tap tap tap, worry worry worry. Even when you feel confident of your technique, one of them opens up to reveal an unripe middle. So, what can I say? We could not try harder and we really hope your melon is ripe, delicious and juicily messy. If you win the unlucky lottery and get a white center, just let us know and we will tap tap worry our way to getting you another one next week.

canteloupe



tatsoi



arugula

mustard

