

NOT a meat share-week.

BUT it is an APPLE SHARE week!

Sign up for 2026 will be in January. I will send out a reminder

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

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.

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

October 1, 2025

CSA Box 18 (of 18)

Last Box of the Summer!

Winter Shares take place on the following dates:

October 22, 29 November 5 12, 19 December 3. Note that we do not deliver Thanksgiving week as so many people are traveling. Deliveries are on Wednesday but a little later in the morning to avoid freezing as much as possible. Again, details to follow.

ANYONE can **order from the farmstore** and have it delivered to a winter site on any of these delivery days and I will remind you all when the farmstore is open. I will also let you know any other farm/community related news so keep your eyes open a bit for your email!

Are we **making wreathes** this year? Sure we are!! Available starting in early November.

Our local Christmas Tree Farmer (St Croix Valley Trees) supplies the greens and we make wreathes for them and also for our own sales. Decorated with nature's treasure-pine cones, dried flowers, milk weed pods and so on-we will sell them through the farm store, and also supply them to City of Lakes Waldorf School for their fund raiser. Available in early November.

Craft Fairs here on the farm-

November 15, December 12

This is the answer to "what do we do in the winter" Candles, cards, herb mixes, tea, jam, pickles, gnomes, felted items, chopping boards, puzzles and more. Everything is made here by a group of people with a wide diversity of abilities and all profits go back to Community Homestead's life and programs.



Box Pick ups

We will be swinging by next Wednesday just to pick up boxes, jars and bags from host's porches. And although, depending on customer interest, we are delivering to most sites, we are not delivering to all summer sites. More details emailing to the winter folks later!





Romanesco. The darling of the vegetable red carpet. This absolutely beautiful vegetable has an ancestry in broccoli and cauliflower and has somehow managed to combine it to make Wow.

All the delicate flavor of broccoli with the texture of a cauliflower as Escher would have redesigned it. More nutrition than either one of its parents. Cook it as you would a cauliflower.



Roasted Romanesco

- 1 Romanesco
- 2 tablespoons olive oil
- 1 clove of garlic minced
- ½ teaspoon paprika
- Salt and pepper to your taste

Preheat the oven to 425F
 Mix all your spices, salt, pepper and oil in a large bowl
 Break the romanesco into little stems with your hands, being sure to keep the designs and toss the lot in the bowl of spices. Mix well. Put in a glass dish in one layer and cook it for about 20 minutes. A little shake of parmesan cheese at the end can also add a neat flavor!

Celeriac. That weird, hairy, lumpy old baseball thingy? That is treasure in your box. Nature's answer to Campbells celery soup, Add it to any soup at all and it makes it taste better.

Peel it, cut it into little chunks and roast it, by itself or in a medley of carrots and beets and potatoes...Peel it, chunk it, boil it in a little water, then drain, mash, add a little butter and enjoy that on the side of your dinner plate.



Parsnip.

Similarly humble, the parsnip even has an inelegant name. However, its unbelievably sweet and delicious when peeled, cut and either roasted or steamed/boiled in discs.



Peppers are all sweet. Bell peppers are the big square ones good for stuffing, The lunchbox peppers are like baby sized bells and are a bit sweeter. They are perfect for snacking. Italias are the longer thin ones on the left. All of them come in various colors ranging from yellow to red to green.

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

- Broccoli
- Brussels sprouts
- Celeriac
- Eggplant
- Lettuce-summer crisp
- Onions
- Parsnips
- Peppers-Italia, bell and lunch box
- Potatoes
- Butternut squash

For small and large-cabbage, f
For large Romanesco
 And maybe tomatoes and carrots?

AND Pumpkins!
 Pumpkins will come separately, not in the box, with instructions for what to take.



Brussels Sprouts. If you keep in mind this is miniature cabbage you'll know just what to do with it. And not do with it. Most importantly, cook lightly. If you overcook, your whole house will smell of sick sulphur and you sprout will

Bell Pepper



Wash your Vegetables

All our produce is certified organic. This means FREE from chemicals.



There are plenty of natural things you do not want in your mouth however. Wash right before you cook so your vegetables store well.



Eggplant...and also an eggplant below!



congeal into a grey splotch. You have been warned! Best ways to cook, I think, are:

Trim off any yellowy leaves, Cut in half from top to stem. Toss in olive oil and salt (and any herbs and flavors you love) and sautee for a few minutes with some onions. Put a lid on the pan and cook for a minute more. If your sprouts are bright green, they are cooked perfectly I think! Still firm inn texture and hot throughout. You can roast them too though that can get sulphur risky, or steam them for about 4 minutes.

lunchbox peppers