

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!



Return and recycle: all jars, and rings (but not the flat lids)

Red Bags-please returns 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!

Community Homestead

June 10, 2026

CSA Box 1 (of 18)

The Chef's Garden Party June 20, 2-6pm

Imagine chefs from St Paul College and their students creating amazing food, right here, as you watch, wine in one hand, plate of deliciousness in the other.

Wander from the garden to the pastures, take a wagon ride, watch your paella as it sizzles over the fire, enjoy your wood fired pizza by the flowers and, as the sun starts to lower over the meadow, relax with dessert as the cows meander in the background. **NEW** this year, two price tickets. We hope this increases access. This is a fundraiser but we want you to be able to come. If you can support us with \$100/ticket, that is great but you can also buy your ticket for \$50. Both price tickets lead to the same 4 hour food experience, and some hang out in the sunset afterward with us!

Tickets

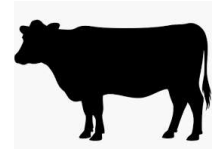
<https://communityhomestead.org/events.html>

News:

The last few weeks have been pretty busy! Thank you to folks who celebrated Rhubarb Fest with us last Saturday in Osceola. We were giddy- delighted to make, and sell, 250 pies! And while this was going on, so was transplanting, moving cows to pasture, The St Anthony Park Art Fair, hosting visitors, making fences...and so it goes.

Weather: we have had just one drop of rain and are irrigating a lot. But we also have a wary eye swiveled to the skies and hoping not to have huge hail, high winds or damaging rain. Not much we can do to protect against this but we appreciate you all being aware and being ready to flex around the beauty, creation, and occasional destruction of Mother Nature!

MEAT SHARE:
This ia a meat week.



Meet your farmer-Nastia



I've been here 6 years and I do mostly farm, and a little bit of everything! I like the animals. I milk, feed, check on water, brush them, collect eggs, pet the chickens! In the garden, I like seeding and pulling weeds.

Sometimes I like working with people and sometimes I like to work by myself-peace and quiet, my own speed, and my brain is silent!

BEST way to reach us:
garden@communityhomestead.org

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!



This note is heavy on instruction this time. Subsequent weeks, expect more about veggies, recipes, preparation.

Pac Choi: aka Bok Choy.

Trim off the root, separate leaves and wash well in cold water. Slice the stems thinly and saute them first for 2 mins before adding sliced leaves for an additional minute. Eat as a side dish (add soy/lemon?) or add to any dish, eggs, etc to boost your vitamins! Can also add crunch to salads or sandwiches if eaten raw.



Bunching onions

Trim off the tiny end of the root. Slice thinly into little circles. Use all but the very last chewy top half inch of the greens. Use raw in salads, or add anywhere you'd use onion for a bite of a taste!



What is in the box

This is our best guess. We harvest this am and pack in the afternoon/evening for delivery tomorrow. Until we actually get it in the box, we don't know what fits, or if we have enough for each size box. If the box note is not correct, please forgive me-it's the price we have decided to pay for "fresh"!

Carrots
Lettuce mix
Lettuce: mini romaine and Easy leaf
Bunching onions
Pac choy
Radish
Basil
Cilantro
Mint
For some box sizes: spinach, cucumbers
For medium and large: beets, kale
For small: Bunches of mixed kale-Red Russian, Dinosaur and curly



spinach
lettuce mix



Kale bunches. Three

types of kale. Varying in vitamin content but all super foods! Take and discard the stalks and steam or saute lightly.

Herbs generally. Keep like flowers in a jar of water in your fridge. make a pesto with oil and garlic. Chop small and paste them into butter, wrap in wax paper and keep in the fridge or freeze.



cilantro



basil



mint

Delivery Times EVERY Wednesday morning

Farm 7am-anytime

Route 1 Drivers Chris and Will (Either 612 202 7841 or 781 361 5994)

St Paul 6.30am-9pm 1004 Lincoln Ave, St Paul (access from back alley)
Hiawatha 7am-9pm 4520 46th Ave S Minneapolis (front porch)
Cooper 7.15am-9pm 2749 41st Ave S Minneapolis (front porch)
Powderhorn 7.45am -9pm 3208 10th Ave S Minneapolis (front porch/deck)
LowryHill 8.15am-9pm 2507 Humboldt Ave S Minneapolis (front porch)
Lake Harriet 8.30am-9pm 4952 Russell Ave S Minneapolis (front porch)
Burns and McDonnell Employees 9am-5pm 5600 American Blvd W Suite 300 Minneapolis (by reception)
Golden Valley Kaltern 9.30am-9pm 1521 Kaltern Lane Golden Valley (side of garage)
Marcy Holmes 10am-9pm 421 6th St SE Minneapolis (Front porch)
Blaine 10.30am-9pm 11441 Hastings St NE Blaine (Front door)

Route 2 Drivers Christine and Richard (either 715 220 5925 or 715 338 2853)

Shoreview 6.30am-9pm 5730 Royal Oaks Drive Shoreview (by front door)
Arden Hills 7am-9pm 4695 New Brighton Road Arden Hills (by front door)
Vadnais Heights 7.30am-9pm 464 Bear Ave S Vadnais Heights (front porch deck)
Minnesota Waldorf School (MWS) 8am-4.30pm 70 County Rd B East Maplewood (inside lobby)
Maplewood City Hall Employees 8.30am-4pm 1830 Co Rd B East Maplewood (by front desk)

Route 3 Driver Alex (209 679 3291)

Stillwater 8am-9pm 424 N Greeley St Stillwater (side/back garage)
North St Paul 8.45am-9pm 2614 Swan Ave North St Paul (garage)