

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 17, 2026

CSA Box 2 (of 18)

MEAT SHARE:
This is NOT a meat week.



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:

So much going on! The bakery is getting up to speed with more bread and cookies for farmers markets and homesteader shares, farmers are fencing and moving cows and, in between, working on renovating our old store for a re-opening! In the orchard the strawberries are starting to fruit and talk is about containers, and delivering and how best to do all that. The garden, our huge vegetable delight, is agile in the dance of weather and growth. When your dance partner is Mother Nature, you have to be ready for anything. We said goodbye to Max, our lovely French volunteer who was with us 3 months and are lucky to have Marin, a Japanese volunteer from 2023, back here for a week's visit, along with Maya, Nadine's daughter, who is visiting for a whole month. Lucky us.



Meet your farmer-Travis

I am Travis, Travis Hansen.

I wash all the crates and stuff that the vegetables go in, for the customers of course. I do projects on the farm, washing things (I love pressure washing the tractors), taking things apart, restoration, cleaning.

It's my best hobbies. It's my life!

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!



Delivery Contacts
Farm Site and General information or problems:
Christine 715 220 5925

Drivers Chris and Will (Either 612 202 7841 or 781 361 5994)
St Paul, Hiawatha, Cooper, Powderhorn, Lowry Hill, Lake Harriet, Burns and McDonnell, Golden Valley
Marcy Holmes Blaine

Drivers Christine and Richard (either 715 220 5925 or 715 338 2853)
Shoreview, Arden Hills, Vadnais Heights, Minnesota Waldorf School (MWS), Maplewood City Hall Employees

Driver Alex (209 679 3291)
Stillwater, North St Paul



What is in the box?

Carrots
Kohlrabi
Lettuce
Bunching onions
Peas-sugar snap and snow peas in the same bag
Radish
Dill
Garlic scapes
Napa cabbage
For some (if your size box does not get them this time, you will another time) Cucumbers, strawberries and rhubarb.
For small: beets
For medium and Large: swiss chard



Garlic scape. That weird wiry thing that looks like nature made a green computer cable? That is delicious! Mince the whole thing and use wherever you'd use garlic. It's a mild, flowery version of the bulb. You can also cut it into little chunks and saute it in anything! (eggs, rice, noodles, meat...)

Kohlrabi.

Very under-estimated vegetable! Crisp like an apple, cool and fresh like a cucumber, peel it and eat it raw in slices or, cut it into little matchsticks for a salad. You can grate it if you do not have the time or patience to chop but it will be quite watery if grated.

Difference between snow peas and sugar snap peas.

Snow peas are the flat ones and sugar snaps aka just snap peas, are the ones with little peas in them. Eat both whole, pods and all. You can pinch off the ends if you like, or not bother! They can be eaten raw, as a snack or in a salad, steamed slightly, or sauteed with other vegetables for a couple of minutes (Personally, why? But you do you!) If cooking, just do it for a couple of minutes max or you will have sog peas.



Swiss Chard. This is the vegetable for people who know they need spinach but do not like the "gritty" sensation it often brings. While spinach is higher in iron, folate A, E, and K, Swiss chard is higher in C, B5, and calcium- a lot of calcium! You can eat the whole of the swiss chard, stems and all. Kidney stone folks... watch the amount of chard etc. you ingest as its full of oxalates.

Cut the stems up separately into tiny segments and set aside. Rip or chop the leaves. Steam or saute the stems first for a few minutes before adding the leaves and just "wilting" them-a minute in a pan with a good lid. This avoids mush and crunch in the same bite.

Napa

This time of the season is wonderful for leafy greens. If you have not noticed that already, you will! It is a welcome boost for the immune system, bones, teeth and bodies generally so eat up folks! Napa is a Chinese cabbage which is very versatile. You can slice it thinly and add it to a lettuce based salad. You can make it into a crunchy slaw. You can saute it with other vegetables or add it right at the last minute to rice or noodles to boost that simple dish



Cole slaw

2 cups of kohlrabi, peeled and grated into large pieces or cut into tiny matchsticks
4 cups of napa cabbage sliced thinly
1/4 cup of raisins
1/4 cup of sunflower seeds
2 tablespoons of fresh cut dill
4 tablespoons maple syrup
3 tablespoons of lemon juice
4 tablespoons of olive oil
1 garlic scape minced
Salt and pepper to your own taste
Optional:
1/4 cup of raisins
1/4 cup of sunflower seeds

Prepare all your vegetables. If you grate the kohlrabi, use a very large hole and let it sit in a colander in the fridge to get rid of extra moisture. Recommend cutting it into matchsticks instead! In a separate bowl, mix salt, pepper, dill, maple syrup, lemon and oil together and mix well into the slaw right before serving. You can also shake your dressing up in a jar with a good lid which is useful if you make a bigger batch of dressing to save some for later.