

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@community-homestead.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 24, 2026

CSA Box 3 (of 18)

MEAT SHARE:
This is a meat week.



Online Farm Store: Everything made, grown and raised right here by our integrated crews. Bread, cookies, pies, pickles jam, meat and more.

Store opens Thursday morning and closes Sunday night. Order and we will deliver with your box the next Wednesday.

News: Our big news was the Chef's Garden Party. The sky was blue, the sun shone, the breeze was the Goldilocks-just-right. Enter the chefs and their students who made wonderful dishes with our produce and meat. **THANK YOU** to everyone who came and made the party complete. We actually ran out of tickets this time so...keep it in mind for next year, mid June, as it is an annual, and really, special event.

And back we are in the swing of things. Delighted to have Maya on a family visit and, as the gardener's daughter, she is tremendously helpful. Also happy to see Sam Backland, back from a year in a German high school and joining all the activities whenever he can! It is the month for "returns" and Tabby, who also grew up here, is back for a visit too. All these familiar faces and strong hands make a big difference in our day to day lives. In addition we have Gabe visiting from the other side of Wisconsin for a week, trying out life here at Berry Grove.

Over in the orchard, there is an "epic" and impressive irrigation system involving a rain water collection system while our little tree nursery is taking off behind its new and huge deer fence. The farm is getting closer to a real farmstore/stand and in the process-



ing kitchen and flower gardens we are taking a little tidy-up breath before the deluge of bounty!

And if you are reading this thinking, that seems like a lot going on, you'd be right. We love the long summer days-Happy Solstice everyone!

Meet Your Farmer Kelly:



I like socializing and watering. I help taking crates and vegetables back and forth and put them in the cooler. I hand the empty boxes to the packing shed. It used to be Bruce but he retired so now it's me.

I do weeding toward the salad greens and Swiss chard and collect the potato bugs. I also like harvesting and I get up early for that.

BEST way to reach us:
garden@communityhomestead.org

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

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!

Storing green leafy things.

Immediately separate leaves from roots and store in two separate bags in the fridge. Wash only right before using,

Storing Roots.

If there are greens attached, take them off immediately otherwise they keep feeding their energy into their leaves and you are on the highway to wizened, wrinkly, root veggies in your fridge. Store the leaves in a bag in the fridge. Store your roots separately in a cool dark place that replicates "under the earth" as much as possible. Fridge is fine too if you just don't have a better alternative.

Shelf Life. Some veggies are just more resilient. As a rule, eat the following things quickly: Pre cut leafy greens, swiss chard, spinach, herbs (or dry them upside down on a little "clothes line" in your kitchen!

Roots last longer in the right conditions but nutrition deteriorates over time so even if your kohlrabi looks like its still rockin' at the 3 week mark, trust me, it isn't. Bin it: its not worth eating. .

What is in the box?

Cucumbers
Kale/collard
Peas
Bunching onions
Garlic scapes
Turnips
Carrots
Kohlrabi
Lettuce
Basil
Fennel
Cilantro
Medium and large: celery, bok choi
Large: peppers (the beginning!) and eggplant.

Easy Cilantro Lime Pesto

Your bunch of cilantro, stems removed
2 scapes chopped into chunks
1/4 cup walnuts (optional-it adds protein and body)
1/4 cup parmesan cheese grated
2 tablespoons lime juice
Salt and pepper to your own taste
1/4 cup olive oil

Unless you have a mortar, pestle and a stout heart, you need a food processor for this one. Process garlic and nuts, Add cilantro, salt and pepper Add lime and drizzle in olive oil pulsing meanwhile Add cheese at the end and pulse twice. Cover in a bowl in your fridge and keep for a week to add to pasta, eggs, veg etc or spoon into an icecube tray, then pop frozen cubes into a labeled ziplock for easy and fast cooking access through the year.



Peas and Swiss Chard



Garlic Scapes and Bunching Onions



Cilantro

Basil and Kohlrabi



Fennel

