

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

July 8, 2026

CSA Box 5 (of 18)

MEAT SHARE:
This is a meat week.



Meet Your Farmer: Bruce:

Bruce has lived here for 20 years and, during that time, has always loved the garden team. His dedication has not diminished over time, although it has changed.

Now he is older, you will find Bruce often in the cool shed, sweeping up trimmed lettuce leaves and fennel fronds, creating order for everyone else. He also likes to ride out with the field crew and supervise crate collections with the driver. Very much part of the social team, Bruce appreciates the friendly chatter although he is not a big talker himself, and will greet you with his signature wave and wide smile instead.



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.

On the farm, we are watching the temperature for our animals as they also start fly season. This last is grueling for cows and we do our best to keep them comfortable.

In the bakery, there is yet another heat battle being won, as bread is stacked into the ovens and everyone dips outside for a water break. And what makes this work? A strong ethic of let's not complain, a strong acceptance that everyone has different heat tolerances, and a sense of being in it together, all helps make it pleasant for us all.

News: Despite the humidity, everyone is still very positive in the garden. Channeling their inner lizards, you will find people in the hot tunnels, attaching cucumber vines to trellises, weeding carrots, and pulling beets. As our new German volunteer said, picking beans is not so fun by itself but with a group of friendly people and talking and blue skies it is nice! Great attitude! And when people are not managing the heat, there is the shade to wash the harvest, seed the next crop, and water the plant babies!

Over in the orchard, the strawberries are coming along. There's not so many yet as there will be but they are beautiful!

BEST way to reach us:
garden@communityhomestead.org



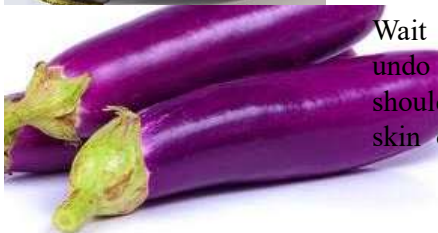
All beasties pictured here are summer squash and can be treated in the same way.



Basil



Sage



Two different varieties of eggplant. One is not more “ripe” than the other! Neither store well, eat promptly while fresh.

Eggplant Dip. Baba Ganoush is kind of a specific term but you can mess with recipes and make it simple, putting it more under the heading of Eggplant Dip. (a great carrot, celery and broccoli vehicle for your body, or serve with chips OR put in a sandwich!)

Eggplant equivalent to about 2 cups
Salt
Olive oil
4 tablespoons lemon juice
1 clove of garlic minced
3 tablespoons Tahini
2 tablespoons basil chopped finely

Cut the eggplant into thick slices and place in a colander. Once you have one layer, sprinkle generously with salt. Continue layering, eggplant and salt until done. Leave it for 20 minute and then rinse under a cold water and then pat dry in a clean towel.

Grease a large baking sheet generously with olive oil and place the eggplant on it in one layer.
Roast on 475F for five minutes. Take out the tray, flip all the slices and continue for another five minutes.
Tip the lot out into a foil sheet large enough to make a tentlike package. The idea is to lock in the steam and heat.

Wait 10 minutes and then undo the package, and you should be able to peel the skin off each ring of egg-

plant easily.

Put the soft mushy eggplant in a mixer/blender with the lemon juice, basil, tahini and extra salt if you are a big salt lover. Mix until creamy

Chill in the fridge. Keeps if you cover it, in a jar for example, for about 3-4 days

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!

What is in the box? Our best guess, remember!

Until it actually gets packed later today, we dont know for sure.

Beans
Beets
Broccoli
Carrots
Cucumbers
Lettuce, romaine and summer crisp
Bunching onions
Summer squash
Basil
Sage
And for some boxes, according to how many we have and how it all fits;
Cauliflower
Celery
Eggplant

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

Vacation?

Give it to a friend to pick up

Make sure they know all the instructions and give me their contact in case something goes awry

Donate it

Let me know and I will make sure it goes to the Open Cupboard.

Need to change your site?

Happy to do that but you need to remind me the Sunday before delivery and this means ALSO when you want it changed back! My brain cells do not extend to remembering instructions from 2 weeks back! (much as I'd like them to)