

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 29, 2026

CSA Box 8 (of 18)

MEAT SHARE:
This is not a meat week.

Meet Your Farmer

In the summer Hannah divides her time between the garden, orchard, and "projects" which is our catch-all term for construction and landscaping, adding to that a couple of milking sessions where she has learned to milk Barbara Ann. In the last couple of years, Hannah has also been learning to drive the farm vehicles, and now the mowers, and she is always the first to volunteer to bring crates to the cooler or strawberries to the community center. If you are lucky enough to get a ride from her, you are in for a considerate and careful journey! Hannah picks fruit, herbs, and harvests vegetables and tends our tree nursery of baby trees. Thanks Hannah for all your efforts.



Photo: watching the cow pie raffle



Save the Date

Pig Roast, Folk Dance and all around Fun Farm Day!
August 15, 3-9pm

Bring your extended family and friends for some fresh air fun. Childrens activities and yard games, wagon rides, tours, animal visiting, craft fair, and general wandering all afternoon. Fresh pork (fellow vegetarians, this is easily avoided and we have lots of food besides!) farm salads, fire pit potatoes, desserts at 5pm The Cow Pie Raffle (gotta come to that!) and music and dancing as the cows wander past and the sun thinks about setting. CSA tickets 50% discount on the farmstore.

BEST way to reach us:
garden@communityhomestead.org

Farm News:

It's a time of Nature's bounty around here with corn stalks cozying our horizon lines, the strawberry scent wafting in the breeze, butterflies dancing on the zinnias. And if this sounds idyllic, then it's a clear vision. Also clear is the sweat glistening on the brow of the people picking the corn, the sauna that is the strawberry tunnel in the daytime, and the exhaustion that accompanies each one home for lunch, hoping for a crispy cucumber-based meal to greet them and then a nap before 2pm! Real life folks. The thing that wins us all over, particularly on Monday and Tuesdays, is the team work of it all. We are in it together!

We are enjoying our new garden fence in the way the deer are definitely not. However, the raccoons took one glance and with a, hold my beer, or whatever was in that raccoon's chipped mug, they climbed ably to the top of the mesh like a mere step ladder. From inside the fence the only thing that deters them is Sadie, the garden border collie whose job it is to patrol in the evenings. And she is now considering her loyalties as she nurses her sore leg. Poor Sadie. True to her breed, she likes a job but, more like a labrador, she dreams of laying on her owner's feet of an evening and admiring the sunset. It's a hard to balance your destiny and your dreams sometimes!



Eggplant Parmesan Sandwich

One small eggplant
1 tomato
1 clove of garlic
1 teaspoon of balsamic vinegar
¼ cup of onion sliced thinly
Slice of fresh mozzarella per sandwich
2 tablespoons of shredded parmesan per sandwich
1 tablespoon chopped basil per sandwich
Olive oil for cooking
Salt and pepper to your own taste.
Bread or roll of your choice

Slice one eggplant into thin slices. Salt and let rest in a colander. Rinse and pat dry.

Heat the oil on a medium heat and sautee the onions and garlic for a minute. Add the slices of eggplant and mix well in the pan. Turn to low, add a lid and cook until soft-about 5 minutes depending on the thickness of your eggplant. Right at the end of cooking, add the balsamic, your salt and pepper if desired, and then take the lid off the pan and cook for a last minute or two.

Slice the tomato and fresh mozzarella. Lay it on the sandwich. Add the eggplant slices with the mix. Add the shredded parmesan and the basil and put the lid on the sandwich. I like to heat this up a bit back in the pan, a couple of mins on both sides on a low heat with the lid on. It's a gooey hot sandwich!

What is in the box?

As always: not entirely sure what is coming but this is kinda what to expect.

Beets
Broccoli for someone!
Cabbage-purple
Cauliflower
Celery
Corn
Cucumber
Eggplant
Garlic-its not entirely cured so the skins are hard to peel but its still great!
Yukon potatoes
Summer squash
Tomatoes
Dill
Parsley
Hot peppers- a wide variety so nibble cautiously!
Also
for medium and large: beans
for small: Strawberries



Parsley Super high in K, C folate. Chop and serve with your delicious Yukon gold potatoes in a cold potato salad!



Dill

Celery: split the stalks, wash well. Use the leaves like herbs and the stems either raw or cooked



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

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.