

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

August 5, 2026

CSA Box 9 (of 18)

MEAT SHARE:
This is a meat week.



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.



50% discount for CSA Pig Roast tickets at the online Farmstore!

CSA Adults \$9, 6-12yrs \$5
Bring familly, bring friends!

Photo: flower crowns at Pig Roast

Alert: Week of August 12: Farm store will only have Pigroast Tickets available for order-no other products.

CSA packers and online organizers will be away, welcoming and adapting to a new grand baby along with their 3 year old granddaughter! We hope everyone can forgive us the inconvenience. Back for Pigroast and a very open online farmstore the following week!

Meet your farmer: Alex is a baker. If you order bread, or cookies, or pie then Alex has mixed that up for you. He is also a jam and pickle maker. He is a busy guy. He will also sell you his products at the Farmer's market in Osceola if you want an extra something this week. But that still leaves time for gardening.

Alex prefers the clean tasks and can be found diligently cleaning up the tubs after harvest so they are as tidy and smart as the bakery, the kitchen and, no surprise, himself. Perhaps Alex' even bigger contribution to this thriving community is his attitude. Feeling low? Alex has your back. And he assures me, every day before we start any task, "Christine? We be Legend Amazing!" Thumbs up folks.



BEST way to reach us:
garden@communityhomestead.org



eggplant and celery



Italia and bell peppers



cilantro

Farm News:

On the farm, the cows moved to a new pasture and we are expecting a hundred little chicks sometime today. Our young German volunteer is "on call" for this event as she says she can't miss a hundred little fluffs popping around all at once! She is right, of course. What an experience.

The turkey house is now finished, a roaming mesh and weed palace for our five "test" turkeys!

In the garden, the irrigation is on. Gardeners see all the things that are not perfect, the things that did not go according to plan but the rest of us see beautiful cabbages, rows of luscious beans, squash vines thriving. And up in the orchard it is strawberry time AND debutante raspberries putting on their blush for the new parade.

Monday night strawberry picking is a huge breath of fresh evening. And it is lovely to know that, at the very same time, under these skies, the farmer's are picking rocks from the field, the gardeners are picking tomatoes in the hoop house, everyone is enjoying the evening, and community is happy and well.

What is in the box?

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

Beans
Carrots
Cauliflower
Cucur,ner
Lettuce heads
Onions-both cipolinni and sweet Walla Walla.
Peppers both bell and Italia
Potatoes-Dakota Pearl and maybe Yukon
Summer Squash
Tomato
Cilantro
Medium and large: cabbage, celery, lettuce mix.
For some: Broccoli florets,, eggplant

Beans: we have green, yellow wax and dragon tongue. All can be eaten raw or steamed lightly, or sauteed, or even grilled in a mix of veggies on the outdoor grill! The sooner you eat them, the better they are. Just pinch off the little stem end. You can save yourself effort and cook them whole or snap



them into little bits with your fingers. High in vitamin C and folate, K for blood clotting and lots of fiber.

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

Oil Free Tomato salad

2 cups of chopped tomato with the stem cut out and the extra water discarded.

¼ cup of onion finely chopped

¼ cup of celery stalk finely chopped

1 cup of cucumber, peeled, chopped and seeds discarded

½ cup of cilantro chopped

2 tablespoons of lemon juice

OR lime juice

Salt and pepper to your taste (but go heavy on the salt?)

Note: there is no oil in this recipe and it works well!

Prep all vegetables. Toss in one bowl with juice and salt/pepper. Chill if prepared

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!

