

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 19, 2026

CSA Box 11 (of 18)

MEAT SHARE:
This is a meat week.



What a great Pig Roast! Thank you to everyone who came, fitting this into their busy social event and obligation calendar. The weather pulled through for us so even though we had a wet set up, we had a glorious afternoon and evening. From craft beer and grape soda (definitely doing that again!) to Cow Pie raffle and flower crowns, and of course centering on dinner, this was just a lovely time. **Thanks for helping us create it!**



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!



Online ordering

The farm store is open Thursday to Sunday night. Access it through our website (click **SHOP** on the homepage) We stock it with all our meat -beef, pork and chicken, our bakery items like bread, cookies and pies, jams, pickles, maple syrup, and our fruit, strawberries and raspberries.

All of the products are grown or made here by our inclusive teams of people and all of the profit goes back into operating this lively and vibrant community for all. So yes, a theme for this box note-**Thank you for choosing to support us!**

Meet your Farmer

Hi, I am Dom. I've been here almost six months and I'm enjoying it so far. I switch from garden to orchard and I enjoy them both.

I wash crates, pack vegetables, pick strawberries, collect raspberries. I can feel proud of whatever I've done at the end of the day. My advice? Always stay optimistic!



BEST way to reach us:
garden@communityhomestead.org

What is in the box

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

Beans

Beets

Broccoli

Carrots

Corn-Natural Brights.

This is an organic seed we are new to exploring.



Lettuce heads-frilly green summer crisp and/or red summer crisp



Onions-walla wallas

Peppers-bell and italia in the bag and hot peppers NOT in the bag.



Watermelon-hmmm...our sugar babies did not taste good this year so we are not sending them out. This leaves us with Kalahari and Juice box, both tasty!

One has seeds and one does not but they look exactly the same.

A little anxiety and fret goes into the watermelon harvest as it is hard to guarantee what is ripe. If you get one that you can't eat, let me know and we will make it up to you next week!

Potatoes-beautiful new potatoes. They



may have a nutsedge root in them. This is a plant that decides that it has nothing better to do than put a root into your potato. Some consider it a delicacy. (You can buy them on Etsy or in fancy herbal shops). Our gardeners do not, and are offended at the addition to a perfect creamy potato. It looks like

a little speck or root end from the outside and can be seen on the inside. If you get one, know it is edible. Not a worm, but a root and maybe even a gourmet one to some.

Tomatoes



Cilantro

Cucumber, dill, and eggplant for some



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

Corn relish for your fridge

Add corn relish to sandwiches, burgers, potato salad... the list goes on and it jazzes up everything!

2 cups of corn, boiled, cooled and cut off the cob

1 cup of cucumber grated on a large hole

1 cup of onion cut finely

1 cup of sweet pepper cut finely

1 tablespoon salt

1 1/2 cups of apple cider vinegar

1 cup of sugar

1 teaspoon of turmeric

1/2 teaspoon ginger

1 teaspoon celery seeds

Black pepper to your own taste

Want a hot relish? Add a little of your finely chopped hot pepper!

Want a thicker relish? You can add a tablespoon of cornstarch to 1/4 cup of cold water. Mix til its creamy and add it to the pot at the very end of this process.

Pull the husks off the corn and drop into boiling water for 5 minutes. Drop into cold water and, when cool, cut the corn from the cob. Cut the onion and pepper finely. peel and grate the cucumber

Boil the vinegar, sugar, and spices together in a pot. Simmer for 5 minutes.

Add the vegetables to the pot and bring to the boil.

Cool and then store in a covered bowl in the fridge for up to 4 weeks.

You can adapt this recipe with any of the spices you like or don't like. You can reduce the sugar a bit too but don't mess too much with the vinegar/sugar ratios.