

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 26, 2026

CSA Box 12 (of 18)

This is a not a meat week.

News from the farm

There is a definite cooling that feels like Fall announcing itself. 5 year old Aldo is so excited to be starting school today and that brings us up sharply: already? Really? Yet, the State Fair is starting and you can just feel the changes coming.

Someone was looking tired the other day and shrugged their reason back to me, "August". Ah, that explains everything. It is a time when there is both bounty and a "last call" notice. This will not last forever. And how many boxes of broccoli can human ants process into the freezer for winter? How much fruit can we gather with hands already full? How many tomatoes will there be before it freezes. Not yet, not yet, but... here it comes. With that comes talk of last minute plans for a couple of days camping, a date with the pizza oven, a vow to spend more time at the river. And yes, I know fall is lovely and we have squash and brussels sprouts to look forward to. Me and the lizards, we are just grieving a little as we adjust!

Welcome to Gabe who joined the community this week and is living at Berry Grove! Next week, we welcome Jayden from Chicago who is here for a gap year. Lovely to have new faces and new dynamics to keep us all fresh and bubbly.

Meet your Farmer

Scott has been living here for 20 years and is well known for his willing amiability. He adds the political content to garden and orchard conversation as well as some compelling and spicy memories of his travels and adventures before coming here. Though he is the first to note he is no longer the heavy lifter he used to be, Scott is still an integral, valued, part of our garden and orchard life.

Call for Boxes! Please come home!

You know that stack you keep forgetting? Amnesty! We will be nothing but delighted to see a pile of boxes come home to the farm. Honestly! We forget stuff too!



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!**

BEST way to reach us:
garden@communityhomestead.org

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



Bi color corn and walla walla onions



What is in the box?

Beans
Cabbage-green this time
Carrots
Corn -a bi color
Lettuce mix
Onions
Peppers
Potatoes
Tomatoes
Parsley
Beets for mediums
Zucchini, and canteloup melons for some
Maybe eggplant for some



Bell and Italia Peppers



Parsley has a lot of anti fungal anti microbial qualities and was long recognized for its antiseptic value.

Past generations used it to absorb bad smells like garlic or alcohol fumes (like we use mint!) and to freshen up generally. It is a mild diuretic which helps your kidneys do their job so it sometimes gets phrases like "cleans the blood" attached to it.

It has lots of vitamins: A, C and K and is great for the skin and bones and prevents fatigue. An all around pretty kind herb for us!

Mediterranean and Middle Eastern cooking is where it is happiest. That's its origin, like a lot of great herbs, so there's lots of cooking practice there!



parsley

Tabouli

Here is a GF recipe folks using quinoa
2 cups water
1 cup quinoa
¼ cup olive oil
Juice and zest from 1 lemon
1 tablespoon apple cider vinegar
3 tomatoes, diced
½ cup of sweet onion cut finely
1/4 cup of very finely chopped sweet pepper

½ cup of grated carrots
1 cup chopped fresh parsley-discard the end stems.
Salt and pepper to your taste (recommend heavy on the salt!)

There are lots of recipes for Tabouleh/tabouli salad but, at its essence, it is a parsley based salad with a grain that is normally bulgar. The trick is to keep the ingredients as dry as possible, otherwise it is a Sog-salad with a swamp of parsley.

Cook and drain the quinoa well in a sieve. You can even pat this with a paper towel for good measure.

Set that aside while you chop up the tomatoes and discard as much juice as possible.

Finely cut or grate everything else.

Stir all the veg together with the lemon juice (zest is optional-it gets very lemony so, according to taste) and vinegar, salt and pepper, and oil.

Once stirred, add in the now cooled and well drained quinoa. Chill.



lettuce mix