

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

September 2, 2026

CSA Box 13 (of 18)



This is a meat week.

News from the farm

Happy September! The way the weather trend is going, its kind of happy August extension. Hoping not to get hit by hail or wrecking storms and sitting here, appreciative of that long wash of rain we had on Saturday, and the amazing, lovely, bounty of summer. Do we have a background worry about drought? Well, yes. But we are not scampering around ALL day long with the irrigation as we have done in some previous years.

This time of the season is also change around time. Like lots of you, families are transitioning from kids everywhere to....gone. Aldo has already galloped off to kindergarten in a flurry of enthusiasm for the bus, the teacher, the school and everything about it. Waldorf children are spending their last home week adjusting to the idea of not being with each other but with friends, and packing in "one more" of everything summer. In the community, last week we welcomed Gabe from the other side of Wisconsin who came to join Berry Grove household and this week we welcome Jayden from Chicago who is starting his gap year with us.



If YOU know someone who is considering a gap year, bring us to their attention! This is a place to learn so many skills, from how to manage people, and yourself, to how to build a home or make bread! And you make a real, practical, difference in the world. And that is a good feeling in a world where we often feel helpless to effect change.



Meet your Farmer

Chris has been here now almost 2 years after gardening with other local CSA's.

You can find them in the fields, in the packing shed, and in the hoop houses, bringing a sense of peace and order to their surroundings. This extends to 4am on Wednesday morning when they bring a magical mastery to packing the delivery vans. Every week, four us worry about whether everything will fit as we consider the pile of boxes, coolers and flower buckets. And then, Chris crawls into the van and starts reverse jenga-ing it all together. And every week, so far, it fits! Amazing. Give them a wave of appreciation if you ever meet them on the delivery!

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!



What is in the box?

What is in the box?

Beans
beets
Cabbage
Carrots
Corn -either Natural Bright or Natural Sweet
Leeks
Onions-red and white
Peppers both bell and Italia
Delicata Squash
Tomatoes
Cilantro
Hot peppers outside the bag
Lettuce mix for small
Medium and Large: Lettuce heads, potatoes
Perhaps Sage and Rosemary?



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!



Spicy Lime Cilantro Dressing

Teaspoon or more of hot pepper finely chopped
1 clove of garlic
1 teaspoon of fresh ginger or 1/8 teaspoon of dried ginger
1/4 cup of honey or maple syrup
1/4 cup of lime juice
1/2 cup of fresh chopped cilantro
Salt and pepper to your own taste

This is easiest if you have a food processor. If you don't just get ready to finely chop!

De seed your hot pepper and just use the skin. Peel your fresh ginger. Fresh is so much nicer but if it is not on hand you can still make a nice dressing with dried ginger! Use to your taste ginger lovers!

Pulse the pepper, ginger, garlic and cilantro together.

Add in the rest and pulse until smooth. You can also change this recipe by adding 1/2 cup of plain yoghurt and cutting the oil down to 2 tablespoons. Makes a kind of "green goddess" consistency of dressing and compliments the heat well.

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!**



Bell and Italia Peppers



Ideas:

Use your dressing on salads with peppers, tomatoes, corn, onions, peeled raw beets, and/or lettuce.

Snap the stem off your beans, steam them whole for a few minutes and toss in some lime dressing.

Use the dressing to brush on corn on the cob.
Slice your cabbage finely and toss in dressing for a side dish

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



Delicata Squash.

When cooked, you can eat the skin. It is similar in taste to a baked apple skin: sweet and slightly chewy.

Chop your squash in half around its middle. Stand it up on the flat side. Chop it in half downwards.

Pull a spoon through the half canoe shape to de seed.

Put it in a glass dish with a tablespoon or two of olive oil. Cover with foil. Bake at 350 for an hour. Salt and pepper to your own tastes.