

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 9, 2026

CSA Box 14 (of 18)

This is not a meat week.

News from the farm

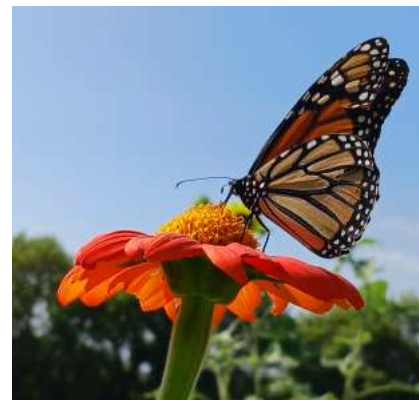
All the talk has been of drought, a deep down dry that has us worried for trees in particular. We feel we are seeing more of the St Croix River bed than we have ever seen. And then, this morning, a one and a half inch deluge. This means Monday morning harvest is really muddy! When its that dry, it takes a while for the water to seep in so its rubber boots, slither and slop today. Gardeners this morning were pretty well coated. You get a whole body immersion and appreciation of nature here and you may as well jump in and enjoy it all!

Hope everyone enjoyed their long weekend. Happy Labor Day everyone! Mondays is not a great day for us to holiday it up and instead we celebrated our hard work by hard work. Thank



Meet your Farmer

Joel is another old hand here who has transitioned from dairy farming, to the variety that the garden, orchard, crafts and bakery has to offer. Joel likes his own space, task and peace, and focuses his dedication to seed sorting or herb preparation. You can often find him on a chair, in the shade, completely absorbed in his task unless its Monday morning when he is helping to make the cookies! Reliability is his trademark.



goodness it is also our social life. By the way, anyone worried about our schedule, our unorthodox and flexible life also makes it possible to go to the state fair last Thursday (a better holiday day!) so we do alright for ourselves!

We did get together at 5pm for a picnic and a Community Homestead "sub-shop" which was fun. When does ice cream floats and chips ever disappoint? A quick round of inclusive kickball (ages 4 to 64, and all abilities) which revealed some unexpected athletic skills from our newer folks, and then we were back at it, harvesting strawberries and vegetables until a rather lovely sunset.

This is a good life. I wonder why more people are not living it? We have room, and need, for expansion guys!

Do not be misled by this description of an old time Minnesota Bachelor Farmer however. Joel is delighted to be in the role of tour guide, chatting to new people, showing them around, sharing the history, stories and reason behind all we do. He is the first to sign up for an outing. Joel is a friendly guy and, if you'd like to talk about baseball, Joel is definitely your man!

Acorn Squash

So called because it looks like an acorn. Kinda. If you are a foodie then acorn squash has a delicate sweet and nutty flavor and you can eat the skin, also sweet and nutty, and the seeds if you rinse and then toast them. If you just “eat food”, then it’s a squash, pretty much like all its cousins and you can treat it any way you would treat them! Cut, scoop seeds, bake, boil, eat as is or mash the flesh....

Cutting it.

Here is the tricky part. You can catapult an acorn squash a surprisingly long distance and do some serious damage with the business end of the knife if you are not careful.

Place a folded towel under your squash. Aim to cut the squash around the middle.

Put the point of a serious knife in first and then use your weight to lever down with both hands, thereby both hands well out of the “goal” area.

Scoop out the seeds. Put both halves flat side up on a glass dish with a couple of tablespoons of oil and a couple of tablespoons of water. Put a little butter, maple syrup, or nothing at all, in each hollow. Cover with foil and bake at 400F for an hour.

Want your squash faster? Place each half flat side down and cut into 1 inch slices. Toss in oil, rosemary and salt and place single layer on a baking tray. Bake 400F for 30 minutes.



What is in the box?

Beans
Carrots
Corn -Natural Sweet
Kale-curly
Lettuce Mix
Lettuce
Onions
Peppers both bell and Italia
Potatoes
Squash-acorn
Tomatoes
Rosemary
sage
Medium and Large: Lettuce heads, potatoes
Perhaps Sage and Rosemary
For large and medium: Cab-
bage
For someone: edamame. If you don’t get it this week, you will get it another!

rosemary



Edamame Beans

A soy bean delight. Do not eat the hairy pod! Boil a small pot of well salted water. Drop your beans in for 4-5 mins. Drain. Put in a bowl (with extra salt if you wish) Great snack to pop the buttery beans from the pod. OR, pop the beans and add them to any veggie dish.



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!



Sage



Corn.

Corn worms are the bane of the corn growers life. As a result, there are all sorts of chemicals developed to guarantee apocalypse for the corn worm. Unfortunately, most of them cause accidental apocalypse for dragonflies, mayflies, and, if it gets into water, anything that lives in water. The effectiveness of spray also depends on weather, a lot. So, on an organic farm, we are choosing to deal with a certain amount of co habitation with creepy crawlies.

No disputing that these grey caterpillar like beasts are yuck. But think of a corn worm as the royal taster. If he is not being poisoned, then neither are you! To mitigate damage, we sadly chop off the end of the corn (sorry) and, if you find one further down, cut out that piece and eat the rest of the untouched corn.

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 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!**