

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@communityhomestead.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 16, 2026

CSA Box 16 (of 18)

This is a meat week.



I am starting to be asked, when is the last delivery.
There's two left on
September 30 and October 7.

News from the farm

This is very much harvest time everywhere. The garden is giving us its best while on the farm, the chickens and the experimental batch of turkeys went to market. This means a restocking of the walk in freezer and a big re organization in a week or so.

Our farm store is doing well and we are enjoying the drop-in folks and also farm CSA customers who go browse on the off-chance something takes their fancy.

The freezers are getting stuffed for the winter and we are stockpiling jam for the fall. Beets are getting pickled and raspberries are being picked. In the morning, the reptiles among us complain about the chill and have already unearthed their winter hats and jackets. It's not a fun transition for an eggplant, a lizard, or a Arizona dreaming human. However, the general sweep is toward an excitement for wood stoves, hot tea, rediscovery of cozy socks and soups. We have two more summer deliveries after this one, and then life takes a slightly different rhythm and there is much to explore and enjoy in that.

We have 6 winter meat shares left. If you want to sign up for one, the easiest way is to let me know and I can do that work for you. The webby, techy among you are welcome of course, to navigate the site and do it yourselves! It's a great way to get well-priced meat from well-cared for animals. Here is the description again.



Winter Meat Share. This is an "every other" delivery during the winter season. You don't need to have a winter veggie share to get one. There are currently 7 left so, if you want one, email me and I will get you signed up. garden@communityhomestead.org

Stock the freezer and enjoy a hearty mix of Community Homestead meats as the growing season winds down. Our Winter Meat Share includes three generous deliveries featuring a rotating selection of our farm-raised beef, pork, and chicken.

Each box will be built around substantial centerpiece cuts—such as a whole chicken, beef roast, or premium beef steak—and rounded out with favorites like bacon, sausage, ham steak, pork steak, ground beef, and other seasonal cuts.

Winter Share pickups will coincide with CSA pickup on:

October 21
November 11
December 2

BEST way to reach us:
garden@communityhomestead.org



Meet Your Farmer

Nadine is the juggler of all things garden. From planning to hauling irrigation pipes, building, renovating, seed saving and always creating and sustaining space for everyone to belong in the garden, this, and more, is her role.

Recently, 4 year old Rainy forgot her name for a second and said to her mother, “you know who, the Mother of the Garden”. What a perfect nickname.

Having been here for 25 years, Nadine clearly loves the garden and vegetable growing. The rest of us benefit from her peaceful humility, and even when she is feeling frustrated, you might not notice. And this is a wonderful talent to bring to teaching people to drive a golf cart, or clip tomato vines! In the winter she leads a stained glass crew and manages the seed saving.

Nadine says that the best thing about gardening here is how working with her crews provides a grounded context to the world and puts everything into perspective.

Butternut squash is my personal favorite squash, not least because it is easy to cut and not so messy-sticky in the seed scooping department. You can eat the skin but it is also easy to peel if that is your thing.

It has a creamy texture and, if you don't want to take a lot of time over it, peel it, chunk it up into cubes and boil/steam it. Cooks up like a carrot. From there you can mash it with butter. You can also add it to any veggie dish, or pasta.

Alternatively, spread it on a greased pan and then roast it in the oven on 375 for 40 mins. (covered in foil makes it softer, uncovered crisps the edges-your preference)

cilantro



Cucumber Cilantro Dressing

1/4 cup of sour cream
1/4 cup of plain yogurt
1/2 cup of chopped fresh cilantro
1 cup of peeled, grated cucumber
1 tablespoon of lemon juice
1 garlic clove peeled and minced
Salt and pepper to your own taste

You can use a processor for this, or just whip it up together for a chunkier taste. Cover and Chill after mixing and use within 2 days.

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!



parsnips



radish



lettuce mix

What is in the box?

As best we can guess what fits before we pack it!

Beans
Carrots
Cucumber
Onion
Garlic
Parsnips (peel them and cook like a carrot-roast or steamed but not raw!)
Pepper
Radish
Butternut squash
Tomatoes
Cilantro
For small: lettuce mix
For medium and large: spinach and lettuce heads

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!**