

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 16, 2026

CSA Box 17 (of 18)

This is a meat week.



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

Winter Season Schedule.

Meat weeks co-incide on red dates

Deliveries on October 21, 28

November 4, 11, 18 (NOT 25)

Dec 2

(6 veg box deliveries, 3 meat deliveries)

News from the farm

When asked if there was any specific garden message the gardeners want to send out, I got a heartfelt sigh. Bad backs, damp weather, grey mornings, are not conducive to cheery greetings. Hold on one minute though, Hillary is coming around the corner. Kelly is about to make an announcement. And Oscar has news. This is the life of the garden and, along with the golden mists, the smell of fallen apples, and the still crisp, wonderful vegetables, reminds us all of the life's vibrance. Truly, everyone has a part to play.

This week we are thinking of Michaelmas. This is the Christian festival of St Michael and the battle of good and evil but, for us more pertinently, it is the harvest festival and a time to "gather in" our own light for the long winter.

Immersed in the season, it is easy to over identify with the fading flowers, and the soggy eggplant so we appreciate a reminder that our natural world is just pulling inward, not dying. Instead, it is putting its energy, in seeds, roots and investment for the future. And we can gird up and gather in our energy too!



Meet your Farmer

Brendan is not so much a farmer as an orchardist, though he will turn a willing and able hand to anything on the land, from construction to fieldwork, from planting to harvesting.

Brendan's creative and ever-busy mind is behind the expansion in strawberries, blueberries and raspberries around here. Although he and Alex inspire a lot of people to pick (a lot of fun and peace to be had), he is the one dealing with the organization and of course, the insects, disease and weather challenges.

An artist by training Brendan notes, "Land and agriculture is one of the most fascinating artistic mediums to explore and doing it collaboratively is quite powerful. We work together for something that is all of us, belongs to all of us, and welcomes more interested people. Personally, I really don't need anything more from my life".

Kinda says it all.

BEST way to reach us:
garden@communityhomestead.org



parsnips



celeriace



Salad Turnip

What is in the Box?

(we think)

Beets
Carrots
Celeriac
Cucumber
Kohlrabi
Leek
Onion
Pac choi
Peppers
Salad turnip
Squash-delicata
Sweet potatoes
Basil
Dill
Tomatoes-getting the very last of them. We are sending some "mostly ripe ones too. If you get one of those, ripen it best in a paper bag.
Salad turnips
Beans for medium and large
If it fits, you may also find cabbage and/or cauliflower

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!

Salad Turnips: peel or not as your heart wishes. Slice thinly for sandwiches and salads. Cube and add to vegetable medleys and soup.

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

Dll, right

Parsnips. This is the vegetable most likely to be left over in my fridge at the end of the week. It's a commitment to peel, for one. And it's sweet nutty flavor can overpower any dish. If you have a sweet tooth but you'd actually like to continue to have teeth, parsnips are for you. They taste like roasted sugar and nuts.

Roast Parsnips

About 6 cups of prepared parsnips

2 tablespoons of olive oil

Salt to your own taste

1 teaspoon Lemon zest (entirely optional but it does set off that caramelized sugar)

To prepare: chop the very thin tip off and discard. It's not worth the effort honestly. Peel the rest.

Chop each parsnip in half so you get a fat bit and a thin bit. This makes it easier to chop them all to the same size which is important in avoiding a variety of blackened and undercooked parsnips. Slice lengthwise into thin strips.

Toss in a bowl with olive oil and salt. Tip into one layer on a cookie sheet.

Bake on 400F for 15 mins, toss and flip about and then bake for another 15-20 mins depending on parsnip size.

Sprinkle with lemon zest at the end.



Celeriac is nature's can of celery soup-versatile and enhancing, always. Rich in vitamins B6, C and K, high in fiber, low in carb, high in minerals, it is not one to lose in the back of your fridge. On its own, it offers a mild celery taste without the bitter edge that celery often has. You can peel it, chop it, roast it. It adds to a medley of chopped root vegetables tossed in olive oil and salt and spread on a baking sheet (400F for an hour) You can cube it, steam it, mash it with butter. You can also mash it 1:3 with potato for an edgier version of mashed potatoes, denser in vitamins than you'd have otherwise. However, it comes into its own in soups (in my opinion!)

How to prepare, give it one more rinse to get rid of any remaining earth (just because it scatters up your chopping board).

Cut it in half and, flat side down if you don't want added fingers in your recipe, chop off the outer skin. This has to be done thickly or you'll end up with flecks of what will taste like bark in your food.

You are then left with a very pale green beastie that you can slice thinly or chop into cubes. Toss it into the soup pot. If you blend it, you get a creamy texture and it goes well with potato leek soup for example. Keep it cubed and you can get a really lovely vegetable soup with carrots, onions, leeks, salad turnips, cauliflower this week in your box.