



Return and re-cycle:

Because this is the last box for many, please plan to drop off your red bags and boxes at your sites next week. We will pick everything up on Oct 21



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. It's yours as soon as it leaves the farm and it's so sad if it wastes.

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!

Community Homestead

October 7, 2026

LAST CSA Box 18 of 18.

News from the farm

we seem to have emerged from grey gloom into golden fall and we are enjoying it! Hillary announces, at least once every four minutes, "the LAST box, hooray, hooray!" which is a little disconcerting as Hillary loves the garden and is never happier than planting with Nadine. Is she glad it's done? Well no, not in a day to day reality sense, but knowing this is the last summer box marks a sense of a task well done, a completion and a satisfaction which she likes to take a good bath in. And there's also a traditionally high possibility of a cake, or pizza, or cookies as a celebration after packing. This is not insignificant in Hillary's assessment of the season's end.

Post Wednesday delivery day is a "week off" which is of course, not "off life" but "off deliveries". The garden will turn to harvest, tidying, putting the garden to bed and getting ready for October 21 which is the beginning of our 6 week run of winter shares. The orchard will harvest the last of what is needed for herb drying so the teams have enough for winter tea and herb mix making. The farm readies itself for winter animal accommodation. One house, and a few guests, are off on a mad road trip to the lakes, hills and rivers of northern Pennsylvania, and then, at the end of October, it is "wreath season".

This is our partnership with St Croix Valley Christmas Tree Farm and involves high energy, large group immersion into all things green and piney and preparation for Christmas! Life is always busy here.

Redwing Art Fair

Saturday, Oct 10 | 10-5 pm

Sunday, Oct 11 | 10-4 pm

Downtown Red Wing, MN

Anyone looking for a fall-leaf, browsy, artsy, town destination? Come find us at Redwing and say hello to Alex and Brendan who will be representing us all!



Stay in contact. Please follow us on Instagram and facebook. Please continue to order meat, jam, pickles, pies, etc on the winter schedule **EVEN** if you do not have a winter share. We shall make and deliver it for you!

2027 season opens in January.

We will let all CSA members know when it is online so keep opening your emails!



Watermelon Radish.

Slice it or halve it into salads to show off its beauty

Diakon-staple in many Asian dishes. You can peel it, matchstick it, eat it raw, OR you can similarly stir fry, steam or even roast. It is peppery but not spicy, in taste.

Dinosaur kale-or Lacinato or Tuscan kale. So nicknamed because its leaf looks like a dinosaur (and how do we know? Don't think about it) It is a little sweeter than other varieties and has a distinct but mild taste. High in C, even higher in A and an absolute explosion of vitamin K, it is also very high in minerals. To prepare, cut out the stem and discard, rip into tiny pieces and steam briefly. Add a dressing or just salt and pepper it. OR. even better, amke a salad!

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!



Kale Lemon Salad

Your bunch of dinosaur kale
2 tablespoons fresh lemon juice

1 tablespoon of balsamic vinegar

2 tablespoons extra-virgin olive oil

1 clove of garlic, minced

Salt and pepper to your own taste

Optional: ¼ cup of chopped walnuts

Cut out the stems and then slice the leaves really thinly or pull apart into little bite size pieces. Put it in a bowl. Separately combine your other ingredients and whisk well. Pour the dressing over the leaves and with super clean hands (!) massage it together. This helps not only with covering the leaves but in making them softer and less of a marathon chewing task. Add walnuts, stir well. Cover and chill for at least an hour.

What is in the Box?

Last week, the boxes were so stuffed they were no longer square but round! So, apologies if anything got squashed. Nadine just could not bear to leave anything out! Looking at this list, we shall what fits this week.

Brussels sprouts

Nappa cabbage

Carrots

Cauliflower

Kale-dinosaur

Onions

Parsnips

Potatoes

Pumpkin-outside the box

Radish-watermelon and diakon

Spinach-for some

Butternut squash

Lettuce heads for medium and large

Meet your Farmer

Shannon is a Renaissance Woman who can turn her creative hand and mighty will to almost anything. However, in activities here, she is primarily the beastie-whisperer.



Together with her partner Eric and an animal loving crew, she leads the ever-increasing beef herd, organizes the pigs, hangs with the goats and chivvies along the chickens. This year, she raised 5 turkeys to see how that went and this brought pleasure, and often high comedy to our daily lives. Perhaps there are turkeys in everyone's future, stay tuned?

Shannon feels, "I know the land and how it changes, and stays the same. I feel I can provide the life animals should have before they meet their timely end" and this is a vital piece of farming here. Sharing these experiences with others is central to Shannon's motivation and daily life.

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)

parsnip



diakon



kale

Nappa Cabbage



Brussels sprouts



BEST way to reach us:

garden@communityhomestead.org