



# Community Homestead

## October 22, 2025

### Winter Box 1 (of 6)



**Sign up for 2026** will be in January. I will send out a reminder

**Winter share schedule:** (Once more!)

October 22, 29

November 5, 12, 19

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

**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.

**QUESTIONS? PROBLEMS? CONFUSION?** email [garden@communityhomestead.org](mailto: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!

**What is in the box? If it all fits in then...**

- |                 |                      |
|-----------------|----------------------|
| Broccoli        | Peppers-Italia, bell |
| carrots         | and lunch box        |
| celery          | Potatoes             |
| Celeriac        | spinach              |
| Eggplant        | delicata squash      |
| fennel          | tomatoes             |
| lettuce mix     | parseley             |
| Lettuce heads-  | Romanescu            |
| small red frill |                      |
| Onions          |                      |

### Farm News:

At Community Homestead, we live with parallel seasonal structures. So summer is certainly over and fall arrived last Tuesday but as relevant to us, we are in that odd transition of community seasons between “Summer CSA season” and “wreath season”.

Clearing up the farmers market crates, sorting out the unfinished crafts from last year, visiting the tree farm, putting the garden to bed, harvesting, harvesting and more harvesting, these are the events help us all navigate the year, especially when the order of days and months is tricky to remember.

In between, there are movies at the goat “drive-in” (use your imagination, it is what it sounds like) talk of wood stoves, an endless discussion about weather appropriate gear and what costume can be created out of a box and a quick trip to the thrift store.

### Winter Meat Share.

Wahoo! Yes, we are doing it! 32 pounds of beef, chicken, and pork raised right here on organic land. \$225 in 2 deliveries. The details are online and we have 25 shares available. Please sign up promptly if you want one!

ANYONE can **order from the farmstore** and have it delivered to a winter site on any of these delivery days and I will remind you all when the farmstore is open. I will also let you know any other farm/community related news so keep your eyes open a bit for your email!

Are we **making wreathes** this year? Sure we are!! Available starting in early November.



### Craft Fairs here on the farm- November 15, December 12

This is the answer to “what do we do in the winter” Candles, cards, herb mixes, tea, jam, pickles, gnomes, felted items, chopping boards, puzzles and more. Everything is made here by a group of people with a wide diversity of abilities and all profits go back to Community Homestead’s life and programs.



## Wash your Vegetables

All our produce is certified organic. This means FREE from chemicals.



There are plenty of natural things you do not want in your mouth however. Wash right before you cook so your vegetables store well.



Bell Pepper



### Spinach.

Will be good for 4-6 days in a bag in the fridge but fresher is better both for taste and nutrition.

**Peppers** are all sweet. Bell peppers are the big square ones good for stuffing,

The lunchbox peppers are like baby sized bells and are a bit sweeter. They are perfect for snacking.

Italians are the longer thin ones. All of them come in various colors ranging from yellow to red to green. BUT...as you know, we do have a rogue plant which is super spicy. We

believe it is outside in the field but we have not found it yet, just the occasional blow your mouth off evidence. Please take a cautionary nibble sample if you are giving any pepper to someone who can't tolerate heat.



lunchbox peppers



**Celery:** the crunchy salad cousin of aromatic celeriac. Pretend its July with a fresh leafy celery salad.



**Celeriac.** Celeriac: more humble, less popular and unexpectedly amazing than its cousin celery. Rough peel with a vegetable knife. Wash and then chop into little cubes. Mash, roast, include it in soups. Celeriac will keep for several weeks well in the fridge



**Romanesco-** keeps for 5 days but you are pushing your luck after that! Treat like a cauliflower.

### Parsley

Either hang upside down on a string from nail in a cool dry darkish sort of place (basement, under stairs cupboard) and dry it for future use. (When totally dry put it in a jar whole and crumble it only when you want to use it to maximize flavor) OR chop it fresh for use with potatoes, fish, any mediterranean inspired meal or...well, your choice.



**Fennel** looks like it keeps forever but eat it fresh. Its better taste wise but its tons better nutritionally. Slice it thin in your salad, fresh in your sandwich or slaw or mellow its flavor in soups, sauces and roasted as a side dish.



Eggplant...and also an eggplant below!



**Eggplant:** eat it on the front end of your week. It does not store well in any situation.

Slice it, salt it for an hour, rinse it and dry it. This removes some of the bitterness and then you can add it to any veggie dish. Especially good sauteed with garlic and onions or made into an eggplant parmesan if you are feeling ambitious.

**Delicata Squash** comes in a multitude of shapes and shades. It is the most delicate of the winter squash. It keeps for a week. You can eat the skin (and cut it pretty safely too)



leeks

