



Community Homestead

October 29, 2025

Winter Box 2 (of 6)



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

Winter share schedule:

October 29

November 5, 12, 19

Dec 3

Winter meat shares: 2 deliveries on Nov 5 and Dec 3, \$225

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 box 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 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!

Farm News:

We are jumping into our fall schedule and adjusting to our “not totally non stop garden hours” by packing in yet more fun things. That’s the way life rolls isn’t it?

This past week included a visit to a corn maze and another Halloween themed goat movie. The movie is not about goats but the goats host it on their barn wall. They like the evening company.

Meanwhile the winter gear is unfurled and hats, hoodies and winter boots are on display first thing in the morning. By lunch they are festooned on every outdoor wall, gate and rock.

Chris and Will are back from a road trip to the Redwoods, Janette, Batyah and Hannah

are back from a weekend camping, Christine and Richard are back from a road trip to Alabama (daughter visit) and they can report, the redwoods are amazing, its not so cold sleeping if you wear all your clothes, and the cotton harvest is in full swing.

The cows, hearing that this is the time for walkabouts, decided to take

their own trip beyond pasture fences and remind all farmers to brush up on their rodeo skills. This week, Eric and Elvis will take a trip to the butcher to stock up on meat ready for the winter share and though these two events are not linked, there is some dark joke in there somewhere for those who want to go looking.

We look forward to more world news of the visiting variety as others take advantage of these in-between garden and wreath weeks.

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.

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!

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.

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

Brussels sprouts
Cauliflower
Broccoli
Celeriac
Fennel
Braising mix: arugala, Tokyo bekana and mezuna
Kale mix
Lettuce-mini romaine heads-strip off the leaves and leave the stem
Leeks
Parsnips
Peppers-mainly Italia and watch out for the rogue hot one, still at large as far as we know.
Potatoes-kennebec
Spinach
Squash-acorn
Fall herb bunch-oregano, thyme and sage,



oregano



thyme

sage

Herbs:

dehydrate them in a food dehydrator, or hang them upside down in a cool dark place (basement or cupboard) or eat fresh. In this last case I recommend wrapping them in a damp paper towel and then in a plastic bag in the fridge for best storage. Sage and thyme, in particular, are your Thanksgiving herbs so whip that out as a treat in your stuffing in a month!

Kale mix top left and **Braising Mix** below left mature leaves packed with nutrients. Best sauted with onion and herbs, and then add a little water and cover with a lid. cook until soft. Drain and add to pasta, eggs, meat or rice or as a side dish



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



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.

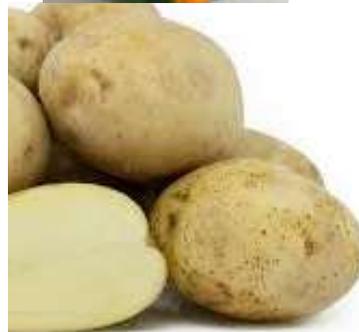


Celeriac. Celeriac: more humble, less popular and unexpectedly amazing than its cousin celery. Rough peel with a vegetable knife. Wash and then chop into little cubes. Mash, roast, include it in soups. Celeriac will keep for several weeks well in the fridge



Acorn Squash

Hold it down like a cat getting its claws clipped, towel on top of the counter and braced by a hand on a towel on top. Put your knife in point first and make a slit. Haul your knife out and then place it whole blade horizontally down and press hard. This reduces your chance of the squash missing itself off the counter or you chopping a wedge out of your countertop or your arm. Or is this just a me problem? Once you have a half, always place it flat side down for further chops.



Kennebec Potato-most versatile! Roast, bake, or make fries!



leeks

Best roasted to bring out a sweet nutty flavor. Once roasted, you can eat the skin chewy and tasty like an apple.