



Community Homestead

November 5, 2025

Winter Box 3 (of 6)



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

Winter share schedule:

November 12, 19 and Dec 3

Winter meat shares: today and Dec 3

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:

The garden moves into its storing, winter cozying, and planning phase. A new shed for seed saving, bean sorting, flour experimenting (oh yes!) and stained glass is on the list, and the garden's electricity is about to be updated. This last is not glamorous but it will make a huge difference in reliability especially during the winter months. The garden crews are starting to move over to wreath making for now as we get the St Croix Valley Tree Farm well stocked with green wreaths to decorate and sell during the season. Every day is now a "wreath day" and, at the beginning of every session, Alex gives us a two thumbs up and says, "we are going to be legend-amazing, right?" How's that for an upbeat colleague?

Two Community Homesteaders are going to be working at the tree farm this year which is pretty exciting, especially for one looking forward to their first ever work experience. And Community Homestead will be in the gift shop there too. Thanks to Shawn Schottler for all his support and creativity around this! We are also preparing for our own craft fairs and for the holiday fair at Minnesota Waldorf School.

The farmers just collected a whole lot of meat, both beef, pork and chicken, from the butcher and spent yesterday afternoon packing the first of two deliveries of bulk meat for the winter meat shares.

We do have **one more winter meat share available** if anyone wants to jump in and get it all in one delivery now?

About 32 pounds of meat total. Includes 1 beef roast, 4 pounds ground beef, 2 pound bacon, 1 pound pork sausage, pork chops, chicken thighs, 1 pork roast, 1 whole chicken, chicken breasts, short or spare ribs. All meat is raised here at Community Homestead on certified organic land, eating organic feed and butchered locally. Cost is \$225. Let me know if you want a winter meat share and I will sign you up.

The rest of the herd is now close to home and is happy together in an extended family group, still on grass and enjoying the weather! New baby pigs have just arrived in the barn and are busy galloping about and exploring their new surroundings. Baby pigs are adorable, like puppies and, even for those who are not pig fans, they make for great entertainment!



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

Now Christmas Hams available at our fairs! Aswell as, 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.

What is in the box?

Broccoli
Carrots
Celery
Kale-either dinosaur or curly
Lettuce-red easy leaf
Onions
Peppers-the very last of the summer delights
Potatoes-Bakers
Squash-Butternut
Romanesco

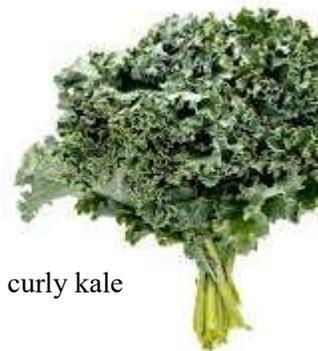
Dinosaur Kale is also more officially known as Lacinato kale and it is an Italian heirloom variety.

Curly Kale is the ruffy leaf.

Both Dinosaur and Curly Kale are a big ol' immune boosting mouthful of vitamin A, C, and K, calcium, iron, fiber, potassium and antioxidants. The difference is in taste. Dino kale is a bit sweeter and tender and then curly kale has more of a texture for chewing.

To prepare either one, remove and discard the main stem and tear the leaves into little pieces. Steam for just a couple of minutes as a side dish, or add to pasta for the last two mins of its cooking, or add to a soup. Newbies-you can also add to canned soup to pump up the nutrition value, again, just add it a couple of mins when the soup is boiling

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!



curly kale



dinosaur kale



Butternut Soup

2 tablespoons olive oil or butter
¾ cup of diced onion
½ cup of celery diced small
2 cloves of garlic minced
8 cups of butternut squash, peeled, de seeded and cut into cubes
1 cup of carrot diced small
1 teaspoon fresh thyme
1 teaspoon fresh sage
1 teaspoon fresh ginger
¼ teaspoon cumin
Salt and pepper to taste

Prepare your butternut ahead of time. Cut around the middle, peel, de seed, and cut the flesh into 1 inch chunks. Spread onto a well oiled baking sheet or glass dish and bake at 400F for about 30-40 mins. Take out and put aside.

Saute your onions for 4 mins, stir in minced garlic, ginger, celery, and carrots and continue to cook, stirring the while so it does not burn for another 4 mins. Add half your veg or chicken stock, and all of your squash plus any oil/juices from the pan. Put a lid on the pot and cook until soft.

If you have an immersion blender, blend it all until creamy.

If you have a tabletop blender, put the pot aside until cool and then blend.

If you don't have a blender but you are reasonably creative, push the lot through a colander for similar effect.

Add the rest of the stock plus all the herbs and spices, salt and pepper, and bring back to the boil for a few minutes.

Romanesco

This beauty is not the result of some genetic engineering. Although I often say its like the offspring of a broccoli and a cauliflower to describe its characteristics it is, to be clear, its own animal and has been sashaying its way around Europe since the 15th century. Imagine it on all those renaissance papal platters. Wow.

Don't be intimidated. All the cauliflower rules apply. Turn it upside down, cut through its stem and split it into little "fractiles" (take a second to admire it) okay, then you can steam it, add it to soups toward the end of cooking, or make the following pasta dish.

2 cups of onion cut into slices
2 cloves of garlic minced
4 tablespoons of olive oil
A whole Romanesco spit into little stem fractiles
3 cups of dry pasta
2 tablespoons of fresh basil cut into strips
½ cup of grated parmesan
Salt and pepper to taste
Boil the pasta for 6-8 mins until just undercooked. Drain and set aside.

In a large flat pan with a lid, heat the oil and saute the onions and garlic. Add ½ cup of water and bring to a boil. Add the Romanesco and stir about. Put on the lid. Cook for 2 mins. Add the pasta, stir, and put the lid back on. Cook for another 2 mins. Remove the lid and boil off any extra liquid for a minute or so. Toss in the basil, salt and pepper. Stir. Add the parmesan and serve immediately. Best if everything is a just cooked but not soft!