



Community Homestead

November 12, 2025

Winter Box 4 (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: next delivery 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!



Craft Fairs here on the farm-

THIS Saturday November 15 10-4pm

Now Christmas Hams available at our fairs! As well 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.



Meat on the farm.

We just got back the pork from the butcher which means we are really well stocked with chicken and pork (beef by mid December) and we will be moving that into the farm-store for ordering this coming week.

Farm News: For this note Hillary said I should include some of her garden jokes. I'm up. The first one is, "why don't the garden boxes have wings?" and Hillary's somewhat huffy answer is "I don't know! It's a joke" So, perhaps not garden jokes. I am imagining there's more from this vast reservoir of humor that Hillary might tell during packing but I will spare you. We have work to do before we take this comedy show on the road.

Other than that the garden crew is visibly trimmed down to a few cheery souls in layers of clothing hauling crates of amazingly green goodies around the packing shed. Last week saw a huge push to get in the remaining harvest before a blast of arctic air at the weekend. We got just a dusting of snow out here but its definitely game over in the fields for all but the truly robust. The hoop houses give us a longer season but, even there, things are wrapping up with the seed saving and bean sorting making its cozy debut.

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 a Buttercup squash?

Sweet, creamy, nutty-like and not stringy. So this makes is great for soup, for pies, for mashing. When you roast it, it tends to caramelize which is just delicious, I think. You can eat the skin when its cooked but expect more of a chewy texture. It's also really easy to scrape the flesh off the skin when its roasted or steamed. One tip: the squash tends to dry out so cover it with foil when you roast it, taking it off for the last ten minutes.

Super high in vitamin A and fibre. Reasonably high in C, magnesium and potassium.



To store: keep in a cool dry place and keep an eye on it. All squash can rot easily if it gets bruised or has a little spot on it. Look out for these developing soft spots and eat quickly if you discover one.

Simple preparation:

Cut your buttercup in half from top to bottom. Resting it on a towel on your chopping board will help to steady it. Also, kind of lever your big knife a bit on top first to make a divot you can settle your knife in for that hefty press down. Scoop out the insides and discard. Tip half and inch of water into a glass dish and then place the 2 halves of the buttercup flat side down. Cover the whole thing in foil and bake in the oven on 400f for 45 minutes. You can then wither scoop out the flesh and mash it, seasoned with salt and/or herbs, or serve it right onto a plate, flat side up with a knob of butter and/or herbs in the scoop.

You can also use this roasting method to prepare your own "can" of substitute "pumpkin". Use it exactly as you would in your own recipe but know that this pie has some nutritional value to offset the sugar!



Daikon Radish: this is a staple of many Asian dishes so if that sparks your creative streak, there are any number of recipes online. However, if you just want to "use it up" because it is in your box and you suspect it is good for you (you'd be right, very high in vitamin C for one) here is how to do it:

Chop off the tips, peel it like a carrot and then pretty much anything you'd do with a carrot, do with a daikon.

Easy Roasting Mix to accompany an omelette? as follows- Chop it into mix of **potato, kohlrabi, carrot, beets**, all peeled and chopped into cubes, drizzled in oil and put on a roasting pan in one layer. Roast on 400f for 45 mins.

Season with salt and pepper as you wish and some of those herbs we sent earlier, especially the rosemary and thyme. Totally delicious!

You can chop it a day ahead even, when you have time, and cover it in water in a bowl in the fridge. Just drain and pat dry with a clean towel before roasting.

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!

What is in the box?

Beets
Broccoli
Cabbage
Kohlrabi
Lettuce-red frilled
Leeks
Potatoes
Radish-either daikon or watermelon
Spinach
Squash-buttercup



Watermelon Radish: peel slice, serve on a salad to brighten your day!
Kohlrabi below

