



Community Homestead

November 19, 2025

Winter Box 5 (of 6)



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

Winter share schedule: 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!

Farm News:

Thank you to everyone who came out on that beautiful, sunny, Saturday to peruse all our crafts. September in November apparently. We shall see what December weather brings. Always pivoting for surprises!

This weekend is the **Minnesota Waldorf School Holiday Fair.**

Nov. 22nd 10am – 3pm
70 East County Road B
St. Paul, MN 55117

Not only is this one of our sites, it is a kind of philosophical relation, being based on many of the inclusive and whole-person ideas that we are based on. So summers see us hosting 3rd grade campers and various visits in between, while winter sees us harvesting greens for their Advent Garden. You can find us, and all our crafts, at the fair on Saturday. And if you've never been before and you have a "little" in your life, bring them to the "gnome cave"...so magical.

And another event this weekend is the opening of the **St Croix Valley Christmas Tree Farm** just south of us.

<https://stcroixvalleytrees.com>

Another magical experience we are happy to be part of. Two of our people will now be working there, running the children's games and a wreath demonstration and we will fill the gift shop. If you



are there, stop by and say hello! We love running into garden customers in various places.

And THEN, on **Sunday, 12-3pm** local folks, we are also at the **Winter Market** at

Abrahamson Nursery 1257 Rte 35, in St Croix Falls.

These are busy times and will continue for a few weeks before we land, in a gasping heap into the middle of December and hopefully into the relative peace of Advent!

Meanwhile, wreath making continues! Alex noted that its very much like Maple Syruping, a great team, all-consuming, dash for a few weeks that immerses us in the change of season. For many of us here, not following the concepts of calendar or clocks, it is how we know where we are in the world, and for those that do count off time well, it is a whole-body reminder that helps us calibrate our lives.

We are delivering some wreaths tomorrow but will be delivering again on December 5. You can order your wreath online, along with ham, chicken, bread, you know...lots of farm goodies!

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.

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

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!



Butternut squash. Cut it lengthwise in half, scoop it out. Put it in a glass dish with 1/2inch of water, cover with foil, bake on 400 for 45 mins. You can eat the skin.

Alternatively, peel it, cube it, steam it and add it to pasta, or cube it and roast it with other cubed veggies with some of that rosemary you hopefully dried earlier?

Happy Thanksgiving!

We will NOT be delivering next week as it's so problematic for many CSA members who are traveling: just one more thing to forget in busy times! So, the last week for winter delivery is DECEMBER 5.

Wishing everyone happy festivities. A reminder that if you know someone who might be stretching a bit too far to provide Thanksgiving for friends and family, let us know. Farm food can be theirs. (Pay it forward)



Brussels Sprouts

Every delightful thing about sprouts is revealed if you prep and cook them well. Otherwise, watch out.

To prepare, trim off any outer yellow leaves. Put your sprout upside down and cut a cross into the bottom/stem of it. This helps as the bulb and the stem will need the same amount of cook time then.

If you have some larger sprouts, cut them in half from top to stem to help them all cook at the same time. Do not overcook your sprouts!

You can sautee them and then put a lid on the pot you are cooking them in to steam for a couple of mins. You can roast them with a little salt. You can steam them for a few mins until they are bright green. A little crunchy is better than sulphurous sog (or is that a Hogwarts teachers name?)

What is in the box?

Our ever ambitious lead gardener Nadine thinks she can fit all this in. If something is missing from the list, it's because it did not fit.

Brussels Sprouts
Carrots
Celery hearts
Collards
Fennel
Leeks
Onions
Parsnips
Spinach
Sweet potatoes
Butternut Squash



Parsnips

High in vitamin C, K, potassium, folate, fiber. You know the drill-eat up they are good for you! Added fun is how incredibly sweet they are. Peel them, chop them into discs and either roast, or boil/steam in a little water, drain and mash if you like. Add butter and they are the star of the plate. Parsnips will keep for a week to ten days really well so they can be on your Thanksgiving plate if you like!



Leeks

Remember to trim the top inch off the leaves and the bottom 1/4 inch off the root. Make a surgical incision from leave to root that goes half way in. Put the leek under a running cold tap and open out the leaves a little with your hand to rinse out any trapped soil. Dry off, cut into rings and saute, steam, cook into soups, sauces and everywhere you might use its relative, the onion.



Here is what to do with your ham bone, meat lovers. I will not attempt a **Collard Green** recipe. Its too long and is too precious a grandma recipe to mess with. Look one up from a southern cooking website and you will be set to impress, your tastebuds at least. Essential info for anyone: cut out the collard stem and discard. Cut the collard leaf into ribbons and cook with a good veg, or meat broth for an hour This is a huge vitamin boost so well worth the bother!