

Community Homestead

December 3 2025
Winter Box 6 of 6



*Thank You Lovely Customers!!
pictured...some, but not all, of your gardeners, farmers and bakers*

BRING BACK YOUR BOX NEXT WEEK (WE WILL PICK UP NEXT WEEK)

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

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.

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:

Happy Winter Everyone! The season is certainly here and we get a front row seat to it all. Swans flying over, white and lacy, against a pale grey sky, trumpeting the arrival of snow and ice. Snow skudding across the path through the woods, carving little ridges and swirls. And the soft focus of a farm in winter.

This is a better view than you can get from the driver's seat of a car, grittily clawing a trail from home to work, and we are truly grateful for that, even when things break, our fingers ice up and we can't seem to find quite enough layers to keep us warm!

This is the last delivery of the Winter Meat order. Please be ready to move your freezer space around to pack that in if you ordered a share.

This is also, of course, the **LAST winter share delivery of 2025.**

Sad to be at the end of a season and also truly relieved to have a few things off our schedule for now, we will be sliding our way up to Christmas here, through advent, taking all the opportunities we can to create special moments for our fellow community members. Last Sunday we celebrated the beginning of this with our

Advent Spiral, which is a chance for all the people here to be recognized one by one, and to walk a little pine path to light their own candle from a common light in the middle of the spiral. It's a bit of enforced beauty and reverence which we, all energized action, seem to need!

There is one more craft/bake sale/holiday fair that we are holding here. If you are still looking for a special gift or a beautiful decoration for the holidays, come find that with us on December 13th 10-4pm here at the farm.

Next season.

In very early January, when Nadine and Adrian get back from their winter vacation, we shall finalize our shares, numbers, prices and so forth. We can all look forward to a bit more fruit, and more meat, as well as all the vegetables.

We will open registration by mid/late January and I will send out an email to existing members so you can get in at the top of the list. We always sell out and so, if you want in on 2026, please do not delay. If you have financial issues, just call to spread out the payments but book your spot early none the less!



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. After that they tend to get dry and wizernly!



Delicata Squash. You can eat the skin too
And also Delicata below...



And ALSO Delicata below...just different varieties

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?

- Carrots
- Celeriac
- Salad greens
- Leeks
- Onions
- Parsnips
- Potatoes
- Squash
- Spinach
- Mini lettuce heads
- Napa cabbage-red and green

This squash below, is a kubocho



Kubocho squash, as you can guess, is a Japanese Squash. It is maybe the sweetest of all the squashes and it is an absolute treat roasted. If you cut it in half stem to base and then scoop it out, slice it into segments like an orange and then roast it on a pan, greased with olive oil and salted, this is the easiest way. 400F for about 40 minutes, or more if your sections are large..



Leeks

Remember to trim the top inch off the leaves and the bottom ¼ 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.



Spinach above



Napa Cabbage both green and red



Best slaw ever, especially in December!

Thinly slice your napa. Mix equal parts green and red (okay, so it is really purple but let's run with it)

Dressing

½ cup of mayo.

½ cup of plain yoghurt,

2 tablespoons red wine vinegar

1 clove of garlic minced

Salt and pepper to your own taste

Stir until creamy. Add to the cabbage and toss well right before eating.