



Return and recycle:

and



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 red bag 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

MEAT: meat shares this week and will come every other week. **ORDERS** will be in the cooler with your name on the package.

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@community-homestead.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!

Community Homestead

October 21, 2026

Winter Box 1 of 6.

Winter Season Schedule.

Meat weeks co-incide on red dates

Deliveries on October 21, 28 , November 4, 11, 18 (NOT 25)

Dec 2

(6 veg box deliveries, 3 meat deliveries)

Dates to Put on Your Calendar:

Community Homestead Holiday Craft Fairs

November 14, 10-4pm

December 12, 10-4pm



These fairs have all our Christmas and holiday gifts. From jams, pickles and maple syrup, to teas, cookies and meat; from cards, puzzles, candles, gnomes, rugs and more. It is ALL made here by our diverse teams where everyone contributes to the process. And all of it goes back to the non profit to keep providing a full, active, life for people who need support here. So, please come. Bring friends!

Delivery Times

Farm-anytime from 7am

Stillwater 6.35am
 North St Paul 6.55am
 Vadnais Heights 7.15am
 MWS 7.30am
 St Paul 7.50am
 Hiawatha 8.10am
 Cooper 8.25am
 Maplewood City Hall 8.40am
 Powderhorn 8.45am
 Lowry Hill 9.05am
 Lake Harriet 9.25am
 Golden Valley 9.45am
 Marcy Homes 10.10am
 Arden Hills 10.30am
 Shoreview 10.45am

What is in the box? So long as it all fits this afternoon,, this is what we hope for!

Broccoli	Garlic
Carrots	Pepper
Cauliflower	Spinach
Cucumber	Sweet potato
Salad Greens	Hot peppers
Iceberg Lettuce	Basil
Mini Romaine	Cilantro
Lettuce	Dill
Leeks	
Onions	

Wash your Vegetables!

All our produce is certified organic. This means FREE from chemicals. However, that doesn't mean clean from soil, bugs, and other nonsense Mother Earth dishes up that you don't want to put in your mouth. WASH all vegetables right before use!



Delivery Contacts

Farm Site and General information or problems:

Christine 715 220 5925

Drivers Chris and Will (Either 612 202 7841 or 781 361 5994)

BEST way to reach us:

garden@communityhomestead.org

Farm News

Golden Days Folks. We did have a killer frost which burned through here just blighting flowers, cucumbers, tomatoes, and other vegetables just clinging to the hope of another warm day. And there is some ambivalence about this. Apart from the mad dash to haul in the harvest and a sadness about the now grey mash of zinnias, there is a recognition that time is up, things are changing, and breathing out a little is a necessary thing for plants and humans alike.

Next week we start our winter schedule which is filled with trips to the tree farm, new clippers and gloves, and many green wreathes to make and the happy chaos of teams working together. Our lives will be filled with the scent of pine. If any of YOU want to come join us for a session of wreath making, almost any week day morning or afternoon, we can make that work and we'd love to have you!

This week, we welcomed Kian who is volunteering here for a year from the Black Forest area of Germany. Jumping in with enthusiasm and positivity, he is a great addition to our community!

Romaine



iceberg



salad greens



All kinds of salad-mix together for the most interesting, nutrient dense salad ever!

Meet your Farmer, and this time its a Baker!

Desi's main contribution, apart from her enthusiastic personality, is in the bakery and processing areas of our community.

All things kitchen are appealing to her and she can get as jazzed up about the cookies and bread we've been baking for over 20 years as she can about trying a new recipe for Farmer's Market. Need some organizing,



labelling, cutting, stirring, or bagging? Need someone to remember how many lemon sugar cookies need to be delivered? Desi is your woman! And yes, she also puts some time here and there into the garden and the orchard and she loves running errands, especially if there is a golf cart involved.

Desi says, "I like the level of independence here and, if you do mess up, no one yells at you. but you just need to fix that and take care of that yourself!" Well said, Desi.

Why a Leek and not an Onion?

So a leek is a member of the onion family but it is the sweet, mild relative, never leaving an edge of taste that anyone could really object to.

Like a lot of popular vegetables, leeks were cultivated in Asia and the Mediterranean and then left, via colonization, for the rest of Europe, and from there, everywhere else. The bible mentions leeks, and they are also found on the walls of Egyptian tombs. There's a legacy. If you asked for leek soup in an Anglo Saxon inn around the 4th century, they'd understand the leek part, if not the soup, such is the age of the name "leek".

To prepare: cut off the minimum of root and any



tough end of the top leaves. Channel your inner surgeon and incise the leek from top to bottom half way in. Pull the edges apart and run it under cold water to clean it. Dry and cut it into 1/2 inch circles.

To cook: Saute it, fry it, steam it, and add it to pasta sauces, rice dishes and especially to soups!

Why? High in K, A, C, iron, folate and manganese, especially take note females for these last 3! Full of antioxidants to help with cancer prevention.