BEST way to reach us:
garden@communityhomestead.org

Community Homestead

October 28, 2026

Winter Box 2 of 6.



Return and recycle:



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@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!

Winter Season Schedule.

Meat weeks co-incide on red dates
Deliveries on October 28 , November 4, 11, 18 (NOT 25)
Dec 2
(6 veg box deliveries, 3 meat deliveries)

Meet your Farmer

Friendly and expressive, Oscar is a one-man welcoming committee and he will introduce you to everyone, and get you up to date on all the farm happenings.



Oscar likes almost everything and everybody and is always up for a spontaneous idea, creative fizz, or change of plan. You can find Oscar in the garden and orchard in the summer, with a daily visit to the chickens in between. In the winter, Oscar can indulge his artistic side, with his involvement in a wide variety of creative crafts, and has more time to practice his guitar and banjo.

Oscar has a lot of talents but, as Oscar notes himself, “My biggest strength is chatting to people!” Oscar has been living community life here for 24 years now.

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!

Dates to Put on Your Calendar:



Community Homestead Holiday Craft Fairs
November 14, 10-4pm
December 12, 10-4pm
Minnesota Waldorf School Holiday Fair Friday, Nov 20, 5:30 PM – 7:00 PM Saturday, Nov 21, 10-3pm

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!

Cauliflower

So here is possibly the most inoffensive vegetable. Good year for cauliflower as you may have noticed by the size of some of the heads.

You MAY find an occasional caterpillar in them. Keep an eye out for a little, fluorescent green worm and flick it off with a knife. More gross is the adult, grey brown caterpillar. I've only ever found one in this stage still on cauliflower but my one find was last week so be warned. They are not toxic or dirty so just remove them and sorry to those with queasy stomachs, if you are the caterpillar lottery winner. These caterpillars also like broccoli so, same thing applies. You will never find a worm on a conventionally grown broccoli or cauliflower. They are poisoned off. So too are many beneficial insects, like monarchs, bees, you know the score. We think an occasional yuk is worth it.

Lemon and Dill Roasted Cauliflower (same theme, different taste!)

2 tablespoons extra-virgin olive oil
1 tablespoon lemon juice
1 tablespoon of lemon zest
1-2 teaspoons dried dill depending on personal taste.
1 garlic clove minced
black pepper and salt to your own taste
1 large head cauliflower, cut into florets, stems cut into ½ inch chunks
2 ounces crumbled feta cheese

Preheat the oven to 425F Cut the cauliflower into florets (little "trees") Discard just an inch of the main stem and cut the smaller stems into ½ inch pieces. Put into a big bowl.
Mix all the other ingredients in a small bowl and whisk well or put them in a jar with a lid and shake!



Immediately add it to your big bowl of cauliflower and toss well. Tip out onto a baking sheet and bake for 30 minutes. Crumble your feta on top and flip around just a little. Serve.



Parsnips

Some vegetables are easy, versatile and well loved. Like people, other vegetables are a particular taste, or not so easy to love. However, also in a very human way, all of them have something good to offer and it is in our interests to include them!

Enter parsnips. These are possibly the sweetest vegetable around but they require a bit of work and they have a strong taste. If you are a parsnip lover then no problem. But if you are not, read on: There are recipes where they combine with other vegetables but do not imagine this disguises, or really dilutes, their taste much.

As our son lamented, "mashing them with potatoes just means you now have a larger amount of parsnip flavored stuff." They are what they are. So let's meet that head on and learn to love them!

Roasted Lemon Parsnips and Carrots.

2 cups of prepared carrots
2 cups of parsnips
2 tablespoons olive oil
1 teaspoon dried oregano
1 teaspoon dried thyme
Salt to your taste
1 tablespoon of lemon juice (best fresh but okay if right out of the bottle!)

Peel your parsnips with a veggie peeler. Discard any gnarly, tiny roots and cut off the ¼ inch of root where it meets the now missing greens. Chop into discs

You do NOT need to peel your carrots people, just one final wash. Cut into discs the same size as your parsnips. Mix in a bowl in equal amounts.

For every 4 cups of veg mix, add 2 tablespoons of olive oil, salt to your taste, 1 tablespoon lemon juice, 1 teaspoon of dried thyme and 1 teaspoon dried oregano. Mix super well. Spread one layer, with generous spacing, on a baking sheet and put in a preheated oven of 400F.

Bake for 45-50 minutes. Pay attention to them and every ten minutes flip them around with a spatula so they do not burn. Black parsnips are not tasty, light brown crispy edges still are!



Butternut squash

and Romaine lettuce



News from the Farm

Our weekends are spent straddled between last harvest and putting the garden to bed for the winter, and pulling together the craft inventory (uh oh, did we really sell those or are there more in a crate?) In between, a quick long weekend away to the dunes of Michigan for a few, a family visit for others. Definitely the character of fall. The gardeners are also winterizing by making a shed for the pond pump and the farmers are cleaning and shoring up their winter shelter for the animals coming down from their pastures soon.

Shout out to St Croix Valley Trees and Shaun Schottler whose inclusive appreciation for all the people here is energizing. If you have not been to this truly magical experience of a Christmas Tree Farm (just to the north of Somerset) then grab any child in your vicinity, your parents, grandparents, aunties, and anyone who needs a heart-moment in this often negative bombardment of life, make a reservation online, and go!



spinach

What is in the box?

Broccoli
Carrots
Cauliflower
Cucumber
Lettuce-Romaine
Leeks
Onion
Parsnips
Peppers
Potatoes
Spinach
Squash -Butternut
Parsley maybe.