BEST way to reach us:
garden@communityhomestead.org

Community Homestead

November 4, 2026

Winter Box 3 of 6.



Return and recycle:



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

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!

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!

What is in the box?

So long as it all fits this afternoon,, this is what we hope for!

Romanescu
Bell Pepper
Broccoli
Brussels Sprouts
Carrots
Celariac
Kale-dinosaur
Lettuce-Romaine
Onions
Sweet Potatoes-small and delicious
Spinach
Squash -Delicata
And popcorn!



Meet your Farmer

Hannah comes for the day and has been described as a "Nature Sprite."

Happiest surrounded by flowers, fruits and vegetables, Hannah seems to dance through the magic of the world whether it be growth, color, or the smell of good growing things. Hannah is quick to learn and spends her summers here in the orchard, picking herbs for tea and gathering fruit for jam. She also wanders the rows making sure the butterflies don't feel left out and every caterpillar is celebrated.

She has just joined the wreath crew and, taught by our resident expert (also a Hannah) made her first fresh wreath for the St Croix Valley Tree Farm!

News from the farm

What is new on the farm? Well, it is raining. We have the pleasure of revisiting Scotland in summer, except its Osceola in Fall. Think of the benefits to your skin. Think of the breath of the earth as it rises it through your nostrils. Think of the softness of the air and the shades of ochre that wrap us in their blanket. Think of the appreciation of trees, stretching the roots out for a long refreshing drink. This is necessary advice if you live with a lot of people, each of whom have some disgruntled comment about weather. No matter what it is, it never pleases everyone. A Mary Poppins attitude is sometimes necessary!

Wreath making has started in earnest here. First, we ready for the tree farm decorators and then we make our own wreaths that we get to decorate using the dried flowers we have been growing and collecting all summer. We restrict the Christmas music until after Thanksgiving to preserve sanity but Chelsea did a work around with a sweatshirt with "holiday spirit" emblazoned upon it. came in with a sweatshirt. Expecting more santa hats in the wreath crew to be smuggled in shortly. Holidays are relentlessly popular here.

spinach



Delicata Squaash



Growing **popcorn** has been fun! Commercial popcorn goes through a lot of processes to dry it to the right humidity and clean it up just right, and guess who has to replicate that? Yep, its you!!

First remove any residual corn hairs. Hair in the popcorn is just as icky as it sounds. Simply put your cobs in a dish in a dry and not humid place, maybe the kitchen counter, for a week to 10 days. The kernels need to be dry to pop. If you flick them with your fingernail they should make a sort of dry ping noise. So when you are ready, pick off a few tester kernals from the center of the cob and see if they pop, the usual way. They did? Then you are ready!

Either place the whole cob in a paper bag, roll the top down a couple of times to prevent escapees, and microwave on high for 2-3 minutes. OR pick off the dry kernels and pop in a pot with a good lid with a tiny smidge of oil/butter.

We plan to bag some of these in a gift bag for sales soon so, stay tuned. Kind of a fun gift for anyone!



Romanesco



Celeriac. I am a big fan of the vegetable that looks like a dog ate a tennis ball.

Cut off the outside peel, rinse, chop into little chunks. Transforms any soup and can be added for a celery subtle aroma to a medley of carrots, squash, onions, roasted.

Celeriac stores well in your fridge for 4 weeks. Its stores not so well for a lot longer, often still looking good but losing its nutrition gradually
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Brussel's Sprouts

Originating in Belgium, cultivated so widely there that they became identified with the capital city, Brussels before taking on the usual trader-travel through Europe and Colonial travel to everywhere else.
It is easy to poison the memory of Brussels Sprouts or, indeed, any other brassica, by cooking it too long. Don't. Just don't.

Steam for 7 minutes, Cut in half stem to top and saute for 7 minutes. You can roast them for longer if the oven is hot (400F) for about 15 minutes. Best with a little butter and a little crunch.

And if you like soggy sprouts, and some do, then cook on!

Farmstore. So along with the online store we also have a farm store/farm stand here. If you are ever in our direction, check it out. Once a pumphouse, then a workshop for fixing the horse halters and traces, it is now a renovated place to sell veg, meat, pickles, gifts. Open 8 til 8pm daily.

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)



Delicata Squash

Cut into canoes, scoop out the inside. Put in a glass dish, cover with foil and roast on 375F for 45- 50 minutes. Or slice into half moons and roast on a greased pan on 375f-400f for 15-20 minutes

