BEST way to reach us:
garden@communityhomestead.org

Community Homestead

November 4, 2026

Winter Box 4 of 6.



Return and recycle:



Winter Season Schedule.
Meat weeks co-incide on red dates
Deliveries on November 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!

Wreath Crew. So…I think we can put a limited amount of wreaths online for ordering on **November 18, and more to be delivered on December 2.** All the wreaths are made from fresh greens from our friends at St Croix Valley Christmas Tree Farm. We then decorate with dried flowers, pine cones, milk pods and other treasure we find growing here and finish with a traditional bow. Everyone is involved here, from clipping, bunching, clamping and running buckets back and forth.



November 14, 10-4pm Craft Fair. Please come! Visit the goats, see all the things we make here. Combine it with a little day out in Osceola. There is a new staircase down to the waterfall, the most amazing of antique stores, a traditional little bookstore, and a choice of three coffee shops right in town. Honestly, this locality is a real treasure.



Meet your Farmer

Eric is the quiet presence behind the farm. He notes, “There is a dynamic quality to this place that allows it to feel both deeply established (more than 30 years strong) and constantly evolving at the same time”.

What he does not say is that he is one of the big reasons it is evolving! Eric has been here for almost fifteen years now and, with his partner Shannon, has transitioned the farm from an increasingly overwhelming commercial organic dairy to more people-friendly beef, chicken, pork production. Oh yes, and kept a few dairy cows too, and goats, and a turkey or two! Thanks Eric for enjoying a life we can all benefit from!

Eric likes to keep away from the camera. The result is a photo from a costume party, another area of fun at which Eric excels

News from the farm

Winterizing is well underway with the cows wandering in from the pastures, fencing being rolled up for the season, pens and shelters being cleaned out.

Arriving in the midst of this are eight little pigs who turned out to be rather bigger little pigs than their age indicated. After the journey here, they slept off the stress in a big heap of pig and straw, and very cute they were. A lot of visitors stopped by to welcome them in all their cuteness.

Not so cute then, in the morning, when they had transformed into a delinquent little gang that broke out of the pen, marauded the barnyard, pirated the goat's grain, and harassed the cows. Ah yes, the reality of pig. Pigs are clever. Pigs are naughty. They are also entertaining, especially for the people who did not have to spend an hour chasing them around with a bucket and corralling them back to their home. Goats, who have been used to the mantle of opinionated political bosses of the yard, are not impressed.

The turkey experiment continues. We had a giant turkey bake off over the weekend. We went in with completely open expectations. Would a giant turkey be as tough as boots or was a delectable dish raised? Meat eaters were delighted to be in on the cutting edge of discovery. And it was delicious evidently. One of our adult children, now used to the finer things in life, proclaimed it to be the best turkey they'd ever had. So definitely a point in favor of future turkey raising although there's a lot to consider yet, before we make this a Spring decision.



rosemary

We are entering the best soup time of the year. I love it! If you still have your celeriac in your fridge my advice is to grab it and always add it to your soup base. Recipe below has no celeriac just in case you ate it already. If you did not, add a cup of peeled finely chopped celeriac to the mix with the potatoes.

Leek and Potato Soup

4 cups of leeks
4 cups of potato chopped into little chunks.
½ cup of bell pepper
½ cup of finely chopped onion
3 cups of water
2 cups of milk
1 clove of garlic
1 teaspoon finely chopped rosemary
1 teaspoon of chopped thyme
3 tablespoons of butter
Salt and pepper to your taste
Ideally, you also need an immersion blender although your can eat your soup without blending of course
Prepare your leeks by washing and chopping into little pieces. Discard any tough ends of the leek. Put in a bowl. Saute your onion, garlic, and pepper in the butter until soft. Add the bowl of leeks and stir well. Leave on a low heat, stirring once in a while. Chop your potatoes into little pieces. No need to peel unless you hate potato skins! Add to your pot along with 2 cups of water, salt and pepper. Bring to the boil, put a lid on the pot and simmer for 10 minutes making sure it does not burn. Blend with your immersion blender. Add the milk, another cup of water, and the rosemary. Bring back up to heat. Adjust liquid, salt and pepper, according to taste.

Vegetable Scones.

Fortified for Sneaky vegetable eating
2 ½ cups flour
4 teaspoons baking powder
1/2 teaspoon salt
¼ teaspoon cayenne pepper
⅓ cup cold butter cut into pieces
1 cup grated cheese
1 cup of carrot grated
1 garlic clove minced
½ cup of onion chopped finely
1 cup of broccoli cut finely
2 eggs beaten
¾ cup milk
1 tablespoon fresh finely chopped rosemary.
Again, you need a blender for this.
Preheat the oven to 400F Put your minced garlic, chopped carrot, onion, and broccoli in a blender with the milk and blend until smooth. (like a thin smoothie!) Set aside.

Mix your flour and baking powder well in a bowl and chop in the little knobs of butter. With clean hands crumble the butter into the flour with your fingertips until its like bread crumbs. Stir in the cheese and the finely chopped rosemary. Add the beaten egg and the milk little by little, chop/stirring the bowl with a metal knife. This will make a dough. Depending on the size of your eggs you may need to adjust the flour/liquid to make a workable, not too dry, not sticky, dough. Grease a glass dish well and push all the mix into the dish. Cut the dough in the dish, into triangles. Bake for about 30 mins



leeks and fennel



What is in the Box?

Beets
Broccoli
Cabbage
Carrots
Cauliflower
Fennel
Lettuce-red mini romaine
Leeks
Onions
Potatoes
Turnips
Rosemary
Maybe bok choi if it fits?

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)