

Community Homestead

Congrats Becky Lein-winner of the online ordering raffle!

Box Note 1 (6/14/17)

Pick up Times
Farm anytime from 7am Wednesday

Driver Alex 209 679 3291

Stillwater 8am-9pm

Hudson 9am-6pm



Driver: Richard 715 338 2853

Shoreview 6.45am-9pm

Vadnais Heights 7.15am-9pm

Minnesota Waldorf School 8am-9pm

(outside after 4pm)

City Hall 8.30am-4.30pm

Driver Tony 763 232 3919

St Paul 7.15am-9pm

Hiawatha 7.45am-9pm

Powderhorn 8.15am-9pm

Lowry Hill 9.15am-9pm

Crossfit Gym 10am-7.30pm

Golden Valley 10.30am-9pm

HDR Building 11am-4pm

WBOB 11.30am-5pm

Donhowe 11.45am-9pm

Driver Jeff 612 889 9441 Microbiology

8.30am-4pm

What is in the box? So this is the hail-survivor box

For everyone:

Spinach

Kale-red Russian

Napa cabbage

Bunching onions

Rhubarb

Mint

A taste of salad mix-baby kale, arugula, mezuna, tatsoi, mustard, kale, beet greens and lettuce

As well as for family size:

Cucumber

radish

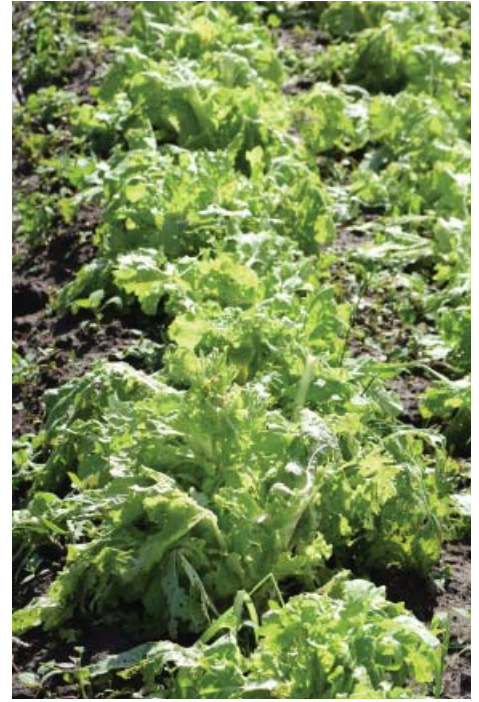
Strawberries

And for singles:

radish



The Hail Edition... This is what happens when this... meets lettuce.



Mother Nature is feeling emotional this Spring, She is welcoming us into her personal tumult and testing our fortitude. This is taxing for everyone I know, like for anyone who planned a nice vacation in June for example, but for gardeners and farmers, this kind of weather is particularly challenging. In ten hammering, pounding minutes, you lose months of physical, emotional, and financial investment.

So, here is a recap of the Spring from a lettuce's perspective. Long mild early spring, looking good and getting excited. Get planted! Then 3 weeks of Fall, cold and wet and I shiver my roots off, all my energy going into staying alive, and growth? Forget it! Then comes a blast of heat as we rocket up the thermometer. I am thoroughly blow-dried for a week under a hot wind. Then, torrential rain makes me sit in a pond, and ice balls rip me up and pound me into the mud.

We are all trying hard not to think of the alternative box we were planning for everyone but, instead, appreciating what we have. **It is at these moments that we really appreciate, above all, our customers and CSA.** The support you give us ensures that we can survive through tough times and be here for you in months to come.



So, in this opera of small disasters, where does that lovely Napa cabbage come from? Fortunately, we have greenhouses and much of this week's produce comes from there. It also comes from hours carefully picking through rhubarb stems and finding the un-shredded ones, combing through mashed strawberries to put the whole survivors in cases, picking baby mezuna from the debris, and a luckily timed harvest of spinach on Saturday. Delivered with love!

Picking up

If you log in to your account, all your site pick up info is there for you. I also emailed it to you. On WEDNESDAY, please remember to pick up your box, looking for the label with your name on the side. Sign out your box by signing by your name on the sheet nearby, like signing out a kid from school! This is really helpful should muddles happen! Take the box with you and then bring back the empty next week OR unpack the box into your own bags and flatten the box carefully (fold the bottom flaps carefully without ripping them!) and then you can leave the box there.

Napa Spinach Salad with a mint dressing

4 cups loose fresh spinach (pinch off the larger stems for genteel eating!)
 2 cups napa cabbage washed and cut into thin shreds
 3 bunching onions, roots trimmed and then cut into little slivers
 6 strawberries if you have them (we wish you ALL had them from us-darn hail!) sliced into quarters
 8oz pack of feta cheese
 Toss it altogether just before eating with...

the Dressing

1/2 cup olive oil
 1/4 cup balsamic vinegar
 2 table spoons lemon
 1 Tablespoon poppy seeds
 1/2 teaspoon salt
 1 teaspoon Dijon type mustard
 1/4 cup honey
 3 stems of mint-strip the leaves and chop them finely
 Put it all in jar with a lid and shake well!



mint



spinach



lettuce mix



Napa Cabbage

English Cucumber



bunching onions



Homesteader members –remember the other bag/box as well, with your name on.

Did you order online?-remember your order in the bag/box with your name on! Meat in the cooler with your name on. Take your package out and leave the cooler



Red Russian Kale

Too hot to eat? How about Rhubarb Juice?

1 pound rhubarb stalks
 4 cups water

Slice up the rhubarb into little 1/2 inch pieces. Boil it up with the water and then cover and simmer for about 20 more mins. Strain it through a sieve (give it a push to get as much as possible. Let the juice sit for an hour and then pull off the top, pink part of the juice as this is the jewel on a cool day. Serve with ice. You can sugar it a bit but honestly, dry, cold and tangy on a hot day is amazing. You can also just add a sprig of mint to each glass!

Basics on Storing vegetables

- * Don't wash it until you use it
- * Leafy greens in plastic bags or containers
- * Herbs on the counter in a jar of water like a bunch of flowers, or wrapped in a damp cloth in the fridge.
- * Roots in cool, dark places with good ventilation (cardboard box in the basement) rather than the fridge
- * No time right now? Put the whole box in the fridge and return when your meeting/child's sports game is done! It'll wait! better in the fridge than in the car!



rhubarb

Rhubarb! Oh, lovely rhubarb! very good source of Dietary Fiber, Vitamin C, Vitamin K, Calcium, Potassium and Manganese (seeing a pattern of nutrition for spring veg?) Really low in cholesterol

Rhubarb Pie (alternatively, order online, and we'll make you one!)

Pie crust (buy ready made or Granma's recipe OR, 1 stick butter, 1 1/3 cup flour, mix well and then add 1/4 cup cold water. Divide into two and roll out each into a 10 inch circle.

9 inch pie pan
 3 cups rhubarb

1 cup sugar
 4 tablespoons flour

Slice your rhubarb into 1 inch cubes. Toss in a bowl with the sugar and flour. Let sit for 30mins. Tip into your prepared pie base. Put the pie lid on top. Cut at least 2 "steam holes" into the lid with a sharp knife (so an 2 parallel inch long incisions) pinch the pie all around the edge or use a fork to press down the two crusts around the edge
 Bake on 425 for 10 mins and then drop down to 350 for another 40. Serve warm with ice cream



Radish