

Pick up the box with **YOUR NAME ON THE LABEL.**

Sign out your box on the list on the clipboard.

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: YES it is a meat week! **STORE 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!

Return and recycle: all jars, and rings (but not the flat lids)

Red Bags-please returns on time so we have something to pack into the next week!



Boxes: this is one of our highest non food costs. You can help us keep our prices down by bringing back boxes, carefully unfolded so the flaps don't break!

Photo: pig roast in action

Community Homestead

July 24, 2024

CSA Box 8 (of 20)

Farm News:

Whoa! Where did July go? It feels like we just had the fourth of July and next weekend is the END of July.

And still not a lot of sight of our expected dry, hot, summer, despite the forecast promises, and this will affect your box contents. Those poor peppers. They have been sitting out there forever, hopefully gazing upward and leaning out their little glossy leaves for a memory of their sunny homelands. Not this year in Wisconsin dear peppers. A couple of days might be enough for a sunny respite for us but not enough for any kind of healthy growth for the true sun lovers in our vegetable family.

at heavily discounted CSA price. Everyone is welcome. Different price for non CSA (or CSA connected) folks.

Pig Roast is August 17 from 3-9pm

and is an afternoon of wagon rides, animal visits, kids games, crafts etc followed by a huge buffet, a cow pie raffle, live music and a folk dance. Rain or shine, we have fun! Come join the party.

All CSA members get

2 free adult tickets. To claim them, just go onto the store and click CSA



Meanwhile, happy to see some CSA folks booking their complementary tickets for the Pig Roast. Let me say this one again... CSA members can pick up 2 free adult tickets to the Pig Roast by hopping onto the online store and ordering them. You can also buy extra tickets for family and friends

complimentary tickets so we have a good count.

You can buy additional tickets at the store too at a special discounted price, so bring Granma and your friends too! Note: everyone is welcome but this in-store price is a special one for you guys to enjoy!

Winner of the Lucky Tea

Tin

(Random drawing for online orders)

Bunch of flowers goes to Sharon Abbott from Stillwater site!! Find your flowers in a jar near your box.



Wash your Vegetables!

What is in the box?

Our Best guess to what fits and what is ready. We pick so fresh that we don't always know how many or what fits in time for the box note!

Beans (mainly Dragon Tongue but some green beans)
Broccoli
Cippolini onions
Sweet onions (either Walla Walla or Ailsa Craig)
Carrots
Cucumbers
Fennel
Potatoes (red)
Salad greens (mezuna, arugala, mustard, baby kale, Tokyo Bekana)
Summer squash
Tomato
AND Cauliflower for medium
Celery and corn for large



cippolini onions



Ailsa Craig onion

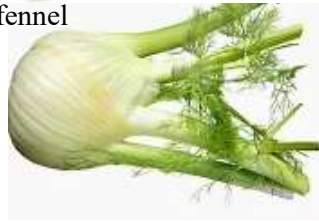


walla walla onion

celery



fennel



All onions are NOT the same. What you have in your box right now are cippolinis, and either Walla Wallas or Ailsa Craigs. And sure, you can chop them all up and use them in pretty much anything BUT, to make the most of them, lets take a minute....

Cippolinis roast and caramelize beautifully.

Ailsa Craig was developed on a Scottish estate by the lead gardener of a well to do family of a Marquess that traveled in the summer and wanted a good onion to be sent in the regular hamper. Kind of puts CSA in its place doesn't it?! This was back in the 19th century when gardens were cultivated as a noble pursuit, by one's gardener of course and not by oneself, and this big and fast growing onion is a happy result. Go David Murray, head gardener! Ailsa Craig itself is an island you can see from the estate, Culzean Castle, that is rich in folklore and mythology and is just ready to name an onion after, apparently.

Ailsa Craig, like Walla Walla, is a sweet onion that is great raw in salads and sandwiches. They have a high water content that makes for a juicy flavor.

Things you can do online:

Sign in and then check your payment history or make a payment, check the route times, change your site, look up your site hosts contact info.

Check previous box notes by going to www.community-homestead.org CSA and then box notes.

Vacation: if you are out of town you can do one of two things

1. Email to donate your box
2. Gift the box it to family/friend to pick up but be sure they know how to do this. You can also change the site for the week for their convenience.



Dragon tongue beans

What is with the beans?

Originally from Holland/Netherlands, this variety was developed over 200 years ago and then naturalized to various climates. Whoever named it needs a marketing medal. The most immediately cool thing about it, is its color and pattern but, that is not all. It is not stringy and has a mellow taste which makes it appealing to most people either raw or steamed. Beautiful, tasty and adaptable. The only disappointment it brings is when it is cooked, it loses its color and reveals itself to be, well, a bean. If you want to keep the color on your plate, eat it raw.

Beans and potato salad

2 cups of beans sliced into 2 inch long pieces
6 cups of potato cubed
2 cup of sweet onions sliced thinly
Mustard vinegerette dressing
2 tablespoons Dijon mustard
2 tablespoons olive oil
2 tablespoons lemon juice
2 tablespoons of honey or maple syrup
1 clove of garlic minced
Salt and pepper to your own taste

We have a lot of young German volunteers here short term and they are usually surprised to find potato salad in a mayo based dressing. Vinegarette is the expected dressing for them.

Cube your potatoes and then cook them just until you can slide a sharp knife in. Takes about 10 mins. Drain and cool.

Top and tail your beans. Slice the bigger ones, and leave the little ones whole, then throw them in boiling water for just 2 mins. Take out, drain and put them in cold water to halt the cooking process, Drain again. Slice up your onion as finely as you can manage.

Combine all your veg ingredients gently together in a large bowl .

Mix all your vinegar ingredients in a jar with a lid and then shake, or whip up in a small bowl. Pour over the bowl and combine gently. Cover and refrigerate, ideally for an hour See the above blog post for serving suggestions.