

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: NO it is not 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!



Wash your Vegetables!

Community Homestead

Aug 14, 2024

CSA Box 11 (of 20)

Farm News:

Preparing our way to the Pig Roast/Folk Dance and altogether big ol'family farm day here on Saturday. We have had a bout of perfect weather to be doing it in and although we have rain to get through, are hoping it stays just like this for Saturday's event. We will do it in the rain anyway but the sunshine makes it so special.

This is the start of the second half of our summer season. For us, it is a big marking point, not just by the Pig Roast but also be the return to college and school of many of our young, enthusiastic volunteers. At the weekend, two return to Germany, one goes back for a family regroup before her last year of college, and then we say more goodbyes, one after the other, And we will miss them! Living all those firsts vicariously, the first S'more, tasting fresh corn out of the field, getting up for harvest at 6am, watching shooting stars at night...that is a lot of fun for all of us. In early September, we will do it all in reverse, a whole lot of hello's to new people and we hope they are as much fun as the current bunch!

What is in the box (as near as I can tell right now as we have not quite finished the harvest and packing!)

- For Large only Beans and fennel
- For Large and Medium-celery, cucumber, paste tomatoes
- Broccoli
- Carrots
- Cauliflower
- Corn
- Eggplant
- Garlic
- Onions
- Peppers
- Potatoes
- Summer squash
- Swiss chard
- tomatoes



Pig Roast, August 17, 3-9pm

An afternoon of wagon rides, kids games, garden tours, craft fair, cow pie raffle (of course!) And a wonderful buffet of food including fresh roasted pork. Vegetarians -we have you covered! Live music and an all inclusive folk dance in the early evening! Come! Bring Friends! Rain or shine, we will have a good time!

Meanwhile, happy to see some CSA folks booking their complementary tickets for the Pig Roast. Let me say this one again...

All CSA members get

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

You can still book your tickets, Either go to the store through Friday OR email me and I will reserve them for you.

Winner of the Lucky Tea Tin

(Random drawing for online orders)

Bag of cookies this week

goes to Dawn Doering at the Farm Site!!



This week we have a rather traditional box and I am having trouble thinking what possible new thing I can tell you about such old friends as potatoes, celery and corn!

Corn Having worked our way through “Sugar Buns”, we are now faced with “Temptation” or “Serendipity”. Pretty powerful names for corn varieties and we enjoy the full scope of humor this involves. Corn on the cob, just cooked and buttered is pretty good by itself but here are a couple of toppings so you can pretend you are at the state fair already. During Covid, our community had its own “State Fair” and this was one of our “street foods” on offer!”

Mexican Street Corn

6 sweet corn cobs
 ¼ cup tablespoons mayonnaise
 1/4 teaspoon garlic powder
 1/2 cup cotija or feta cheese
 3 tablespoons fresh cilantro, chopped
 Either 1 teaspoon chili powder or 1 teaspoon paprika depending on your “heat wishes”
 Juice from 1 lime.

Pre heat your oven to 350F or on a medium grill, cook your corn with the husks on.

Bake for 40 mins if you are just using the oven or, take out after 30 mins, take the husks off and grill for a final 10 minutes so you can char it a little bit.

While it is cooking, make your toppings.

Mix the garlic together with the mayonnaise and the juice



left, hot jalapeños and yellow wax.
 Right: sweet Italia Peppers



from the lime and stir well. Set aside
 Crumble up the feta or cotija cheese into a little bowl, Set aside
 Combine your chopped cilantro and chili/paprika together and set aside in a little bowl
 When your corn is cooked, brush it with the mayonnaise/lime mix, roll it in the cheese and then take some pinches of the cilantro mix and sprinkle it on top

Swiss Chard

This, to remind you, is the mild cousin of spinach.

Cut out the rib, chop and set aside. Shred up the leaves. Saute or steam or eat raw in a salad mix.

If you are cooking Swiss Chard cook the chopped stems first. Give them a 2 min head start and then add the leaves for just a couple more minutes.

eggplant



You have broccoli, tomatoes, celery, onions and corn which combine to make an amazing salad. Crate!! And here are a couple of dressing ideas to go with that.

Super Lemon Dressing

2 tablespoons red wine vinegar
 1 tablespoons Dijon mustard
 3 tablespoons maple syrup or honey
 1 clove garlic, minced
 1 teaspoon dried oregano
 1/4 cup olive oil
 Juice from 2 lemons
 Salt and pepper to your own taste

Whisk all of the ingredients together or put it in a jar with a good lid and shake it like crazy.

Note: if you use honey, your dressing will be a bit thicker and if you use maple syrup it will be more “watery” so bear that in mind as well as taste when you pick which one to use

swiss chard



summer squash



fennel



Yoghurt and dill dressing

¼ cup of yoghurt
 ¼ cup of mayonnaise
 4 tablespoons of milk
 2 tablespoons of chopped dill
 2 tablespoons red wine or apple cider vinegar
 2 garlic cloves minced
 Salt and pepper to your own taste

Whip all of the ingredients up in a small bowl. Ideally, chill for at least an hour.

This dressing keeps in a jar in the fridge for a few days (like milk) so you can use it a few times.