

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!



Wash your Vegetables!

Community Homestead

Aug 14, 2024

CSA Box 11 (of 20)

What is in the box?



Broccoli
Carrots
Cauliflower
Corn-a selection of varieties!
Cucumber
Eggplant
Garlic
Onions
Peppers
Potatoes
Salad greens
Summer squash-a variety
Tomatoes
basil

Farm News:

Thank you for coming to Pig Roast! You helped make it, we reckon, the best one ever! The weather helped and we really appreciated the great conversation, the catch up, the fun and yes, of course, the food! If you missed it...come next year. It is always the middle Saturday in August. So back into farm and community life!

Right after Pig Roast we said goodbye to three of our summer volunteers, Eva and Fynn from Germany and Ceci who went back for one more year of college. (sigh)

Next week, we add Chloe, and Demi and her young son TT to the list of goodbyes and we are a bit sad about it all! However, to take the edge off, we have Maud from France returning for a 2 week visit. She volunteered in the winter of 2023 so this is a big change of experiences! And then in another couple of weeks, Ella and Carla from Germany join us, together with Tyler and Em from Indiana and Virginia respectively. That adds interest and excitement and a new source of conversation over the carrot bed!

We are sending a few more pigs off to the butcher soon so pork lovers, stay tuned.

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.communityhomestead.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.

Winner of the Lucky Tea Tin

(Random drawing for online orders)

Bag of cookies this week goes to Jessica Spanswick at Shoreview Site!!



Carrots

We have reached the summer carrot stage which, while still carrot flavor are a shadow of the amazing Spring and Fall carrots.

When carrots are blasted by frost they get sweeter. (There is a human analogy in there somewhere) So these carrots are best mixed with other vegetables and grilled or roasted. You can also mix them with beets and apples for a fantastic salad but as a solo artist, summer carrots are a bit underwhelming.

Carrot, Apple Beet salad

4 cups of rough grated carrots
2 cups of rough grated apples
2 cups of rough grated cooked beets
4 tablespoons maple syrup
1 minced garlic
3 tablespoons apple cider vinegar
1 tablespoon lemon juice
4 tablespoons olive oil
Salt to your own taste

Boil your beets for about 20-30 mins until a knife goes in. Drain and dump into cold water. Leave for 5 mins and the shrug off the skins. Grate on a large hole into a bowl. Trim the carrots and wash them. Grate them on a large hole and add to the bowl. Wash your apples and then grate each side, skin on, leaving the core. Add to the bowl. Either add all your dressing ingredients to a small jar with a lid and shake, or whisk up in a small bowl.

Add to the bowl and mix really well. Cover and chill or serve immediately.

Summer Squash.

This comes in all varieties but all of them are very versatile. Personally, because of their adaptability, I never get sick of them but I know there are many jokes about people leaving them on neighbor's doorsteps so I guess that happens! If this is you, looking dubiously at a summer squash, here is an idea that can also be made ahead and frozen.

Summer Squash Fritters

6 cups of grated squash
1 cup of grated carrot
1 cup of finely chopped or grated onion
2 minced garlic
1 egg
3 tablespoons chopped basil
3 tablespoons flour
¼ teaspoon baking powder
Salt to your own taste
Olive oil and butter in equal measures to fry

Grate the squash into a colander and let drain while you grate the onion and carrot into a bowl.

Press the squash with a clean towel in the colander and then add the squash to the bowl.

Add the egg, flour, salt, basil and baking powder and mix well. You should end up with a sticky cookie dough kind of mix. If its too dry add a little milk, too wet, add a little more flour.

Heat butter and oil in a pan on a medium heat and drop in big spoonfulls of batter. Flip when lightly brown. Either eat now or let cool and

then layer them with wax paper in between and put in a zip lock freezer bag for the winter. Great served with a sour cream dip of any kind or, just with sour cream.

Right: Italia peppers and bell peppers

What a fantastic potato year!

Potatoes can have a rough ride here with drought, potato bugs etc but this year, everything lined up to create a bonanza of delicious potatoes

Storage. Potatoes will keep for a longer time if stored correctly. New potatoes like these ones are not the winter varieties that you can store for a year if you do it right. But you can get a longer "shelf life" out of new potatoes.

If you are going to eat them in a couple of weeks then putting them in the lowest fridge drawer is fine. However, if you want them to last for 6 weeks to 3 months for example, do the following.

The trick is to avoid light and moisture.

Line a big cookie sheet with newspaper and put your potatoes on it, each with their own space. a bit longer and hold their nutrition, Drop another newspaper on top and then put the whole thing into a cool dark space (basement? Cabinet in the garage?)

After about 2 weeks you can tip them gently into a paper bag and store them in a cool dark spot.



summer squash



eggplant



salad greens



basil

