

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

September 11, 2024

CSA Box 15 (of 20)

Farm News:

Everyone in the garden is arguing whether it is summer or fall. The general push is toward "early fall" and this is based entirely, as far as I can tell, on having to wear a sweatshirt before 9am. It is beautiful, warm-cool- breezy with a blast of summer heat in the afternoon just to remind us that we want to go swimming a few times in the river before snow!

Osceola just had its community fair, parade and Wheels and Wings event that marks the end of the summer so all of us, whether we tell time or not, are very aware of this change of season. Looking out at the cucumbers, peppers, and tomatoes, I wish they had the same foresight. One of these coming weeks, they are going to be caught in a sorry mess. Maybe a cucumber is silently eying me back, thinking the same about humans and climate change. We shall never know.

On the practical front, we will be restocking the farm store with meat and have a lot of chickens to put in there. Hope you guys like chicken which spent life happily running about this summer eating organic corn and garden goodies.



Winter Boxes.

Winter boxes are delivered every week for 6 weeks starting October . They are our medium size-3/4 bushel box. They are filled with roots like potatoes, beets, carrots and greens like cabbage, spinach, brussels sprout, lettuce, along with some late summer items from the hoop houses.

We have 13 of these boxes left so, if you want one, hop online and order soon or get hold of me and I will add you in and you can send a check.

You can choose either:

a **Winter Garden Box** for \$240

or a **Winter Homesteader Box** for an additional \$110 which is the veggies PLUS a total of 6 loaves, 6 cookies, 6 jam, 1 maple syrup, and 5 pickles spread over the 6 weeks, (you choose your bakery varieties) 10% discount included for making our lives easy to plan!

The Homesteader Box is also a great way for busy people to accumulate some canned goodies for yourself in one small ordering effort!

Winter Meat Box

6 x weekly deliveries of beef, chicken and pork. Details on the farmstore by Thursday (I promise!)

Winner of the Lucky Tea Tin

(Random drawing for on-line orders)

Bunch of flowers this week goes to **Adrienne Wiggins** at **Hiawatha Site!!**



Note: possibly a little worm on your corn. this week. Icky but harmless, Cut that piece out and eat the rest!!

What is in the Box?

Everyone:

Beets

Carrots

Cauliflower

Corn-Sugar Buns again yippee!

Onions

Sweet peppers

Potatoes-Bakers

Romanesco

Salad Greens

Squash-Delicata

For medium and large-cabbage



Italia left and Bell lower right



Always looking for ways I can extend the abundance of vegetables which pop into their glory for such a short period of time. **Peppers** are on that list.

To freeze, halve, pull out the seeds, chop small and put straight into the freezer bag. Peppers get mushy but are great in soup, on pizza, in pasta etc.

Pepper Butter:

This is an easy addition to add into just about everything.

2 sticks of butter softened to room temperature.

½ cup of Italia or bell pepper finely chopped

½ cup of onions finely chopped

1 clove of garlic minced

Take 2 tablespoons of the butter and gently saute the onions, peppers and garlic until the vegetables are soft.

Let cool then mix really well into the butter.

In a small square of wax paper, make 2 separate logs of butter and wrap them. You can roll them gently once they are in the papers so they are uniform. Freeze in a zip-lock. This way you can take one out at a time as you need. Add to bread, pasta, etc.



Delicata Squash



Romanesco-use like a cauliflower



Salad Greens

Winter squash

From now on, we enter Winter Squash season, starting with Delicata. This reflects the beginning of the season with the combination of cool and warm days.

Delicata is a thin-skinned squash that is sweet in taste and creamy in texture. It does not travel well so tends not to be a supermarket favorite. It also has a short life span after picking so don't leave it in your fridge for more than a week thinking it will be wholesome upon your return!

Roast Delicata. Cut the delicata lengthwise and then scrape out seed pulp with a spoon.

Place the squash flat side down and cut into little slices.

Distribute onto a well-oiled baking sheet or glass dish and bake at 400F for about 30-40 mins. If you add a little butter at the 25 min mark you'll make it decadently delicious!

Refrigerator Beets

If you want pickled beets without the water bathing and the worry, you can make your own quick fridge pickles. You will still risk dyeing your counters and your fingers red but you can't have everything!

About 3 cups of sliced cooked beets (just estimate)

1 cup of apple cider vinegar

1 cup of water

1/3 cup sugar

1 tablespoon pickling salt or kosher salt

1 tablespoon pickling spice

Boil your beets, as is, skins and all for about 30 minutes for a small one and 50 mins for large ones.

While the beets are boiling, make the brine.

Add vinegar, sugar, salt and spices to a pot and boil for 10 minutes.

Strain through a sieve. Add to the bowl.

When beets are soft to a knife being poked in, drain them and dump into cold water. Let them sit for a few minutes and then wriggle off the skins with your fingers. Discard the skins. Slice or chop into cubes.

Add beets to your brine mix.

Write the date on a label and slap it on the lid. Put the lid on the beets and store them in the fridge.

Best after 2-3 days of sitting. Eat within 6 weeks.

Extending the life of salad greens:

Get them out of the plastic bag,

Tip them into the middle of a clean, damp towel. Wrap carefully and put in your crisper drawer