

## END OF SEASON

### PROTOCOL!

Please bring all of your box, bag jar returns to your site next week. This way we can pick up empties on the first winter delivery date and can keep the site hosts porches and garages clear for the winter.



You can continue to order bread, cookies, meat etc and, in November holiday wreathes, online. I will still send you an email reminder when the store is open so you have the chance to do this.

### 2025 Season

We will be sorting this out in December so we can be ready for January registration. We will let everyone know when sign up is open so existing customers get a bit of a head start on the process and don't miss out!

**QUESTIONS? PROBLEMS? CONFUSION?** email [garden@communityhomestead.org](mailto:garden@communityhomestead.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!

### WINTER ARRIVAL TIMES

These will need to change a bit. We are combining two routes into one so the whole thing will be speedier.

Deliveries will still be on Wednesday morning. We will email out next week when we have figured out the timing more exactly. Thanks all!



*Wash your Vegetables!*

# Community Homestead

October 16, 2024 **LAST**  
**CSA Box 20** **SUMMER**  
**BOX!!**

YES it is a meat share week



**Winter shares start in two weeks time on OCTOBER 30.**

### Farm News:

It is the last Summer CSA box! We feel pretty good about the season and are sad about it ending, and also relieved and happy to be setting our sights on all the things that have been more on hold over the last giddy, sundrenched, happy months. We have already started knuckling down to some construction projects and repair, are planning the inside cozies for our animals, ordering our glue, thread and varnish for our winter craft crews!

There is never a "not busy" moment here in community but we are entering a different character of time and we appreciate that too. Our garden leads, Adrian and Nadine are off on a break to refresh and reset for the winter shares which reminds me to remind YOU.... no delivery of any sort next week.

### What is in the box?

Cabbage  
Garlic  
Leeks  
Lettuce-Romaine or Red Butterhead  
Onions  
Parsnips  
Potatoes  
Spinach  
Squash-Butternut  
Sweet Potatoes  
broccoli

Italia and Bell Peppers for large and medium  
Lunchbox peppers for small  
Fennel, carrots and beets for large

### Winter Delivery Schedule

**Oct 30**  
**Nov 6, 13, 20 \*\*no delivery Wed 27 as it is right before Thanksgiving**  
**Dec 4, 11**

Same routine

Please pick up your box with your label on the end. If you ordered online, your bag or extra box will be right alongside, again, with your label on it. Return the box the following week.

**Note:** if your box is outside and the weather gets very cold, it will freeze over time. Please arrange pick up accordingly. If we have a repeat of last year's winter then there will be no problem at all

**Winter Meat Share** follows the winter delivery season so we don't overwhelm your freezer

**To sign up for a meat share:** email me...I will do it for you!

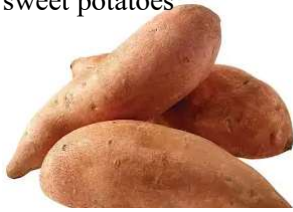
**What you get:** 6 deliveries of meat, 2 of beef, 2 of pork and 2 of chicken. Total of aprox 15 pounds of chicken, 10 pounds beef, 10 pounds pork. (shares are 10% discounted)

### Winner of the Lucky Tea Tin

(Random drawing for on-line orders)  
Karen Glaser from North St Paul site. A bag of cookies is coming to you!



sweet potatoes



## Leek and Potato Soup

Honestly, one of my favorite vegetables! Leek and potato soup is a hearty treat and can sooth the transition to autumn. Maybe the cold is not so bad after all!

This makes a lot of soup but divide it and freeze some for another week!

5 cups of chopped leeks (remember to wash and prep them properly per last weeks box note!)

½ cup of finely chopped onion

4 cups of chopped potatoes

1 cup of finely chopped fennel if you love fennel! If not, save the fennel for roasting!

4 tablespoons of butter

2 tablespoons olive oil

2 cloves of garlic

1 teaspoon of thyme

5 cups of veg broth or chicken broth

2 cups of milk OR one cup of milk and one cup of heavy cream or yoghurt.

Salt and pepper to your own taste

You can make this soup as a chunky one with visible pieces of vegetable or as a smooth creamy soup. It is up to you, and if you have a blender.

Chop all your vegetables finely. Saute the leeks (and fennel if you wish) and onion gently in the butter and

Leeks



olive oil for about 10 minutes until they are soft.

Add the garlic and cook for another 2 minutes.

Add the broth of your choice and all the potatoes. Bring the soup to the boil for a minute and then turn down to low and cook for 20 minutes.

Either, blend with an immersion blender for a creamy soup, or mash with a hand masher for a chunky soup.

You can blend it in a stand alone blender BUT be careful. Only fill it a third of the way. Leave the little hole at the top open and put a thick cloth over the top when you blend. It's a dangerous hot deal waiting to splatter the confident so be humble if you do this!

Add the milk/cream/yoghurt of your choice together with the thyme and Salt and pepper to your own taste. Mix well. Bring back to heat slowly. And serve!

fennel



Romaine Lettuce



## Leek Butter

2 sticks of butter

2 loose cups of leek tops

1 teaspoon of thyme

Save your dark green leek tops. Chop them into tiny pieces or let a food processor do it for you

Cook them for 6 minutes on a low heat in 4 tablespoons of butter. Add the remaining butter and the thyme and continue to melt/cook for another 5 minutes.

Turn it off and let it cool for about 45 minutes. Press the lot of it through a sieve mashing it down with a spoon or spatula until only the hefty fibers are left in the sieve to discard.

Chill the butter in the bowl until it is softly solid. Divide into four little wax papers and make four little "logs". Store in the fridge or the freezer depending on when you want it. Serve with bread and soup.

Parsnips



Red Butterhead Lettuce



## Mashed Harvest Vegetables

2 cups of peeled and finely chopped parsnips

1 cup of carrots finely chopped

1 cup of onion finely chopped

3-4 cups of butternut peeled and chopped into small cubes

2 tablespoons of butter

1 tablespoon of milk

2 teaspoons of sage crumbled finely

Salt and pepper to your own taste

If you are big on creamy side dishes, this is great!

Prepare all your vegetables. Add them all to a large pot with a lid. Add enough water to just about cover them.

Bring to the boil and then cook in a medium heat for 20 minutes. Drain into a colander and save the liquid in a jar or two-more on that later.

Dump the veggies back into your empty pot. Mash with a masher or a fork. Add the butter, sage and milk and the salt and pepper you like. Mash more!

You can put this is a oven proof dish covered with foil and warm up later, or eat immediately. Remember that liquid? Store it in the fridge and use it as veg broth for tomorrow's soup!