



Community Homestead Winter Box Note Number 2

11/16/16

Happy Thanksgiving!



Winter Instructions

Look for your label and please take the box with your name on it to avoid confusion for everyone else.

Please pick up promptly and, if you are suddenly delayed or sick, call your site hosts to tell them when you are coming. To have our site hosts continue to loan us their porch, their time, their friendly smiles, we need to make life easy for them!

Great Eating Winter Box Folks: you will be picking up two boxes, one with vegetables and one with your other goodies.

Additional orders. If you ordered online, look for a pink/red bag with your name on the tag. If you are a Great Eating box member, we will tuck your online order into your goodie box.

Any questions? Call your site host (all details accessible online) or 715 294 3038 (Christine) or 715 338 2853 (delivery driver but remember, this may entail a call-back, if he is on the road) By far the easiest way to contact us is by email garden@community-homestead.org

Winter schedule

November 2, November 16, 30
December 14

Route 1
St Paul 7am -
Hiawatha 7.20 am-
Powderhorn 7.45 am-
Lake Harriet 8.15 am-
Lowry Hill 8.45 am-
Golden Valley 9.15 am-
HDR 9.40 am-
WBOB 10.15 am--
Donhowe 10.40 am-
Hudson 11.15 am-
Stillwater 11.45am-
Route 2
Shoreview 7am-
MWS 7.45am-
City Hall 8am-

Garden News

Hard to remember that it is almost Thanks giving. The weather would suggest October, perhaps?

The gardeners just rolled out the remay. Remay is that cobwebby looking fabric that sits over mini hoops on the frost prone greens-making them look like little white caterpillars. And of course, that very night the extended Deer Family decided to have a midnight reunion and trampled holes in a lot of it. "Much appreciated", we gesture, and think darkly, not of Bambi, but of the upcoming hunting season! Thanks to the wonderful Avalon high schoolers who spent two days out here planting maple trees, cleaning out the barn and weeding raspberries!

Here is much of your Thanksgiving dinner, in a box! Lots of ideas on the next page

Ha ha! Check this out.

Niemann Marcus is selling a tray of prepared collards for \$66. No, I don't think they are organic. Yes, they sold out.



In your box you will find your own collards. Prep with enthusiasm and save your \$ for the turkey! Bon appetit.

<http://www.neimanmarcus.com/Collard-Greens>

What is in the box?

Here is the list. As always, the final combo will depend on our ability to get it in the box!.

- Beets
- Broccoli
- Brussels Sprouts
- Carrots
- Romanesco
- Celery
- Collard Greens
- Fennel
- Garlic

- Leeks
- Lettuce
- Onion
- Parsnips
- Peppers
- Potatoes
- Salad Greens
- Butternut Squash
- Sweet Potatoes
- Sage
- Thyme



Mckenzie and Tony pick your thyme

sweet potatoes



diakon above, carrot below



Romanesco



parsnips



leeks



collards



butternut squash



fennel



salad greens



Drying herbs

Your herbs will not keep until next week if you just chuck them in a fridge. Two choices: freeze or dry.

Freeze: pull the leaves from the stem and put them in a freezer bag and then freeze immediately. They'll be mush when they thaw but that's no issue if you are cooking the herbs anyway.

Pesto them and then freeze: mix a tablespoon of oil per 2 tablespoons fresh herbs. Freeze in ice-cube trays and then push the cubes into one freezer bag for convenience. Throw a cube into soup, stuffing etc. The herbs infuse the oil.

Dry them: in a dehydrator, in a gas oven on a tray with a good pilot light, or rubber banded, upside down on a string like a clothes line! Don't crumble them until you want to use them. Store in a jar when dry.

Squash pie—soooo good!

1 1/2 cups peeled and cubed butternut squash

1 cup sugar

1 tablespoon cornstarch

2 eggs, beaten

1 cup milk

Spices: be prepared to play with this combination and leave out those you hate, pick up on those you love! Here's the suggestion...

1 teaspoon ground cinnamon

1/2 teaspoon of vanilla

1/4 teaspoon ginger

1/4 teaspoon ground cloves

1/4 teaspoon ground nutmeg

9 inch unbaked pie shell (either buy one or mix 1 1/3 cup flour with one stick of butter. Pulse process into breadcrumbs or do it by hand. Add 1/4 cup cold water and mix well—makes two crusts)

Preheat oven to 400

Boil the squash cubes about 15 mins until soft. Drain and cool in the fridge.

Put all your ingredients into a blender or food processor and blend until smooth. If you don't have either you can still do it armed with a sieve, patience, and a cloth to clean it all up with. Either way, you have to mix everything until it is a creamy consistency. Pur it into the shell and put the pie carefully onto a baking sheet. From there to the oven. Bake for 15 min and then turn down the heat to 350. Bake for another 40 mins or until the top does not look wet and a cocktail stick comes out clean. .

Basic stuffing

(mess with it from

here as you feel creative or leave it as it is!)

Serves 8

6 tablespoons unsalted butter plus extra for the dish

2 celery ribs, chopped fine

1 medium onion, minced

1/4 cup minced fresh parsley leaves

1 1/2 tablespoons minced fresh sage leaves

1 1/2 tablespoons minced fresh thyme leaves

1 clove of garlic minced

1/2 tablespoon minced fresh marjoram leaves or 1/2 tea-
spoon dried

1 1/2 pounds bread (1 of our hearty loaves does well) cubed
and dried—just leave it out for a couple of days.)

2 1/2 cups chicken/veg broth

2 large eggs, lightly beaten

1 teaspoon mustard

1 teaspoon salt

1 teaspoon ground black pepper

Preheat the oven to 400.

Melt the butter —slowly so it does not burn. Toss in the celery and onion and fry for 5 mins then add the garlic for 2 more. Add in the herbs and turn off the heat stirring well.

In a large bowl mix the bread, broth, eggs, salt, mustard, and pepper. Pour in your butter mix and toss until everything is coated. Tip the lot into a greased glass dish (like a 13x9) or a casserole dish and cover with foil. Bake in the middle of the oven for 25 mins and then remove foil. Bake for another half an hour until the top is golden—like a cookie color!

Roasted parsnips and carrots

An even amount of carrots and parsnips

1 tablespoon of olive oil per 2 cups of prepped vegetables

Salt

Pepper

Dill is nice but optional

Peel your parsnips. Wash your carrots.

Cut them into chunky two inch long sticks. They shrink so keep them thick. Put them all in a bowl

In a separate cup mix your oil and seasoning.

Pour the oil over the vegetables and mix well so all is coated.

Spread it out on a metal baking sheet and bake for 30 mins, stirring about three times throughout to make sure they are evenly roasted and don't stick.