



Community Homestead Winter Box Note Number 3 11/30/16



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**
- Pac choi**
- Spinach-really sweet because of the frost!**
- Leeks**
- Celeriac**
- Potatoes**
- Carrots**
- Onions**
- Garlic**
- Squash-Sugar dumpling and/or buttercup and acorn**
- Sweet potatoes**

Christmas Trees

We are cutting today so that tomorrow those people who ordered one get the freshest possible tree for their home! This year, no snow to march through but plenty of mud to navigate! Trees come to your site with your name on a label tied onto the tree. Please look carefully!



Wreathes

If you ordered a wreath, it will arrive at your site in a box with your name on it.

Garden News

Contrary to all climate information, we are already on the third Winter box. How odd but what goodies we have! We hope you made it through the vegetables we sent out last time and are ready for all those crispy roots and fresh greens. We have such a bumper crop that not only are we able to feed you well, we can also send out to the food shelves and out to the people at Standing Rock. Thanks to a group who came out at the weekend to help harvest, and bag what we already had in storage, this last was close to 1000 pounds of food. As we sat down to our Thanksgiving meal (35 of us around the table) we were very aware of the support and blessing we enjoy to make all of this happen. about how to use it all!

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

Box returns--please remember them!!



Above, Steve helping to harvest trees.

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-

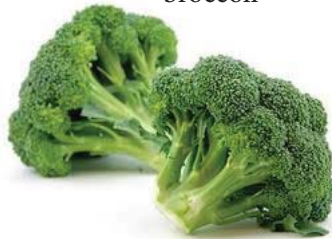
sweet potatoes



Romanesco



broccoli



leeks



acorn squash



Tip: Eat your pac choi, spinach brussels sprouts broccoli and Romanesco in the first half of the week for best flavor and nutrients!

Beets: you will get a variety in your box from the ruby red to the amber. Cook them the same way

sugar dumpling



Creamy Celariac Soup

3 tablespoons extra-virgin olive oil, plus more for garnish
1 onion chopped finely
1 leeks washed and cut into little slices (don't use the top dark green inch)
2 medium celeriac peeled with a knife and cut into cubes.

Hot Roasted Brussels Sprouts

3 cups of brussels sprouts
1/4 cup olive oil
4 tablespoons red-wine or apple vinegar
3 tablepoons honey
2 tablespoons Sriracha sauce, or more to taste
Salt and pepper to taste
Preheat the oven to 400°F.

buttercup



4 cups of chopped potato (you don't need to peel unless you hate skins!)
1 large apple- a cooking kind like a Granny Smith works well, peeled, cored and cut into cubes.
1/2 cup of mushrooms chopped small

Take each sprout and trim off any yellowy or holey outer leaves and then cut each one in half through the base.

Whisk up the oil, vinegar, honey and sriracha together with the salt and pepper. Tip in your sprouts and toss well.

Put into a roasting pan and roast for about 20mins. You may need to look in and shake the pan a couple of times during this period

pac choi



1 tablespoon balsamic vinegar
2 garlic cloves, minced.
Salt and pepper to taste
5 cups of liquid (this can be water, chicken or veg broth or a combination)

In a large pot, fry your onions, leeks and mushrooms in the oil for about 8 mins.

Add the garlic and fry for a minute more.

Add the balsamic vinegar and stir well.

Add the celeriac, potato, and apple. Season with the salt and pepper. Stir all well for a minute or so making sure it does not stick.

Honey Beet Salad

6 medium beets
3 tablespoons olive oil
2 tablespoons red wine vinegar
2 tablespoons of honey
2 cloves garlic, crushed
salt to taste

Rinse the beets and then set to boil in a pan with a lid. Beets are done when you can insert a sharp knife easily (about 30-40 mins) Drain them and then cool in cold water for 15mins. Peel the skins by rubbing them and the beet skins will slip off. Cube the cold beets.

Whisk together the honey, oil and vinegar, add salt to taste. Add the cubed beets to the dressing and toss well. Chill. and serve.

brussels sprouts



celariac



spinach



Add 2 cups of liquid, cover and bring to a boil. Add just enough liquid to continue cooking the vegetables on a low heat. Cook for 15 mins.

Blend well, wither with an immersion blender or by cooling and putting into a blender. Add the rest of your liquid in this process. Reheat. Serve!