

Online Ordering

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.

Meat comes frozen in a package with your name on the label at your site.

Meat Shares

Come on every Winter delivery.

If you can't pick up one week then let me know and I will hold it for you until the following week.

Site Host Etiquette

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!

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 or call me, Christine, 715 220 5925

What is in the box?

If it all fits, you can expect

Nappa Cabbage
Broccoli
Brussels Sprouts
Carrots
Cauliflower
Garlic
Leeks
Lettuce
Onions
Parsnips
Butternut Squash
Sweet Potatoes
Lunch Box Peppers
Turnips
Herb bunch-rosemary, thyme and sage

Community Homestead

Winter Box 2 (of 6)

November 5, 2024

Winter Delivery Schedule

Nov 6, 13, 20

****no delivery Wed 27 as it is right before Thanksgiving**

Dec 4, 11

Photo: Hannah, Alex and Janette making holiday wreathes

Sat November 16th 10-4pm- Community Homestead Holiday Fair
519 280th St, Osceola, WI.

November 22 6.30-8.30pm Nov 23

10-4pm- Minnesota Waldorf School Holiday Fair 70 County Rd B E, St. Paul, MN

November 24-25 & 29-31, 9am to 4pm, December 7-8, 9am to 4pm St Croix Valley Christmas Tree Farm (to buy your tree and drop in the gift shop we run!458 Rice Lake Rd, Som-

erset, WI,

Dec 14 10-4pm Community Homestead Holiday Fair
519 280th St, Osceola, WI.

WINTER ARRIVAL TIMES

Note: delivering to Hiawatha again!

Stillwater 6.30am
North St Paul 7am
Vadnais Heights 7.30am
MWS 7.45am
St Paul 8.15am
Hiawatha 8.40am
Cooper 8.45am
Powderhorn 9.15am
Lowry Hill 9.30am
Lake Harriet 9.45am
Golden Valley 10am
Arden Hills 10.30
Shoreview 10.45



Soon we are entering the Advent and Holiday fairs (for real?) and we encourage you to come see what else we do aside from gardening! We have lots of jam, pickles, herbs pies etc but also beautiful hand dipped beeswax candles, wooden chopping boards, pottery mugs, hand painted potholders, baby quilts, felted dryer balls, little wool gnomes (yes really...it's our speciality!) and much more. Here are a few craft fairs in the cities where you can drop by. And a couple here to remember!

Wash your Vegetables!

All our produce is certified organic. This means FREE from chemicals.



However, that doesn't mean clean from soil, bugs, and other nonsense Mother Earth dishes up that you don't want to put in your mouth. WASH all vegetables right before use!

Nappa Cabbage



Nappa Cabbage

Gets its name from a derivation of Japanese which means big white leaf but it originated in China.

A long descendant of Bok choy and turnips, it travelled the world with traders and colonists and made its way to North America in the 19th century

It is high in vitamins C and K, minerals and dietary fiber and pretty versatile. You can eat it raw like lettuce or cabbage, slaw it, or cook it. You can also roll up sandwich goodies in it for a snack instead of bread or flour based products or make baked cabbage rolls from it.

Cabbage Rolls

¼ cup of parsnips peeled and cut into tiny sticks

¼ cup of carrots grated on the largest hole possible

¼ cup of sweet potato cut into mini cubes

¼ cup of cauliflower in tiny florets

1 lunch box pepper in tiny pieces.

Red Pepper Flakes optional

½ cup of ground beef OR 2 scrambled eggs OR ¼ cup of cooked tofu ALL OPTION-

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1 tablespoon balsamic vinegar

3 tablespoons of soy sauce

Salt and pepper to your own taste

To fry:

1.4 cup of vegetable oil

1 egg whisked

¼ cup bread crumbs

To prepare your leaves:

Take apart your Nappa, wash all the leaves and use the medium to big ones that are not too fiddly to roll.

Boil a small pot of water and when boiling, drop in all your big leaves for 30 seconds, just enough time for them to get bendy.

Take them out and place them on a clean cloth or paper towel to soak up the excess water.

Prepare your filling:

Sautee your meat first until brown (optional of course) and add the onions, garlic, and leeks for another couple of minutes until soft. Or start by sauteing your onion etc.

Add the sweet potato, parsnips, peppers, cauliflower, and carrots. Stir well,

If you did not include meat or egg add 1/4 cup of water. and put the lid on the pot to simmer for 10 minutes or until your veg is tender, keeping an eye to make sure you don't boil dry. Add chili flakes if you choose them, balsamic vinegar, soy sauce, and salt and pepper to your own taste. ADD the scrambled here [HERE](#) if you are choosing to go with egg!

Mix well.

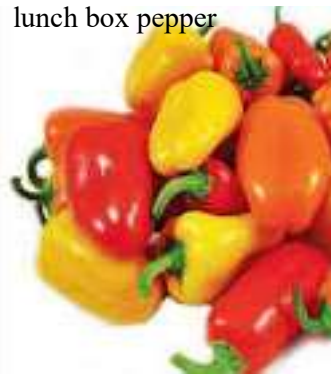
Let the mix sit until cool in the fridge so it is easy to work with.

If your cabbage leaves are fairly small layer one on top (and to the side) of another to create a larger base. Take about 4 tablespoons of mix and place it on the stem base end of the roll. Start rolling tightly from the stem base end. Once you have rolled once, tuck the sides in and then roll to the end of the leaf. Place, seam side down, on a plate.

You can eat these cold with a dipping sauce but you can also fry them, which is (like all fried food probably) even more delicious!

To do that, roll your leaves in flour, then egg, then bread crumbs and fry in about ¼ inch of vegetable oil. Drain the roll on a paper towel and keep hot in the oven while the others cook, or eat immediately.

lunch box pepper



butternut squash



Turnips both white and purple



parsnips



sage



cauliflower



Rosemary

