

Online Ordering

You can continue to order bread, cookies, meat etc and, in November holiday wreaths, 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

Beets
Broccoli
Cabbage
Carrots
Cauliflower
Celery
Salad Greens: Tokyo Bekana, arugula, tatsoi, mezuna, baby lettuce, baby spinach, baby kale, mustard.
Onions
Hot peppers
Potatoes
Radish

Community Homestead

Winter Box 3 (of 6)

November 13, 2024

Winter Delivery Schedule

Nov 13, 20

****no delivery Wed 27 as it is right before Thanksgiving
Dec 4, 11**

Rolling up to our first craft fair right here!

November 16th - Community Homestead Holiday Fair

Come check out our crafts and baked goods at our community center 519 280th St, Osceola, WI.

We are pretty excited to be able to pull all these lovely crafts together and show all that we have developed over the past year. Come on over for some meaningful gifts!

FARM NEWS

We have just switched over our garden schedule. This means a little and devoted seed sorting team for the winter while everyone else goes to apply their creativity elsewhere, building a new bakery, adding an addition onto a house, hand dipping candles, and, right now, huge, happy, and chaotic teams making green wreaths!

After Christmas this will be an even wider variety as we explore every creative idea we have had over the summer.

We are so lucky to be enjoying all the amazing garden food meanwhile and are glad we can share that with you!

Wreaths

The most beautiful fresh wreaths ever!

Created right here at Community Homestead, they are decorated with dried flower and Nature's treasure and finished with a big bow!

Order online for delivery next week!



Photo: Hannah, Alex and Janette making holiday wreaths

*Yoo-hoo! Watch out for hitch hiking little green caterpillars in your broccoli. It is rinsed well but these little guys are determined, icky but harmless. The alternative is to poison them off and we don't want that right?!
Flick them, off if you find one!*





Celeriac

Maybe you have already discovered the riches of this humble little beast but, if you are staring at your gnarly baseball-looking object wondering what it is, let me introduce you. Seriously, my pleasure. This is a celeriac.

It is a variety of celery and it is this delicious bulb end that has been cultivated right out of the Mediterranean and beyond, following the trade and war routes over the centuries until it came to Osceola. It has a mild flavor and can rescue any soup at all, being the organic, natural, equivalent to Campbells cream of celery (minus the salt!)

To prepare it.

Give it a quick wash to lessen the earth imprint on your chopping block! Then, with a vegetable knife, cut off the outside hairy skin and discard it. You will be left with a pale cream color ball. From here, chop it into little cubes and

Roast, steam, add to vegetable sauces, steam and mash, steam and blend with a little milk and add to any "cream of" soup.

Benefits? High in fiber and bursting with vitamins B6, C and K. It also has phosphorus and potassium so add it in folks...it will keep your immunity and your brain hopping.

Potato and Celeriac Soup

4 cups of potato peeled and cut into little cubes
2 cups of celeriac peeled and chopped into little cubes
1 cup of onion peeled and chopped small
1 cup of carrot, chopped small
2 cloves of garlic
4 cups of veggie broth
1 cup of milk
2 teaspoons of dried thyme
1 teaspoon dried oregano
2 tablespoons of butter
1 tablespoon of olive oil
Salt and pepper to your own taste

OPTIONAL 1 Anaheim pepper diced (seeds removed!) This gives it a kick but is not face melting hot. Nibble a bit of Anaheim pepper before you commit to the amount!

In a pot with a lid, saute your onion in the butter and oil on a low heat so you don't burn the butter. After 5 mins add the garlic and continue for another 2 minutes. Add in the celeriac and carrot and saute for a further 5 mins. Add the potato and the hot pepper, together with the broth and the milk. Cover and simmer for another 15 minutes. If you have an immersion blender, blend until smooth. If not, you can use a stand up blender BUT do it a cup at a time with the hole at the top open and a cloth held on top of the hole so you don't splatter burn yourself. No blender? Either sieve it or decide to like a more textured soup!

When all is blended add the herbs and seasoning. Stir and serve

WINTER ARRIVAL TIMES

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

Hot Peppers.

The only peppers in your box are HOT ONES! There are three kinds

Jalapeno,



Poblano (a mild chili pepper)



and Anaheim (a mild chili pepper that is also slightly sweet).

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!



I found a recipe for stuffed Anaheim peppers but (bear in mind what I just said about ketchup) I have never tried it. I think its sounds delicious though my taste buds will sadly not tolerate finding out. Give it a whirl and let me know what you discover!

<https://www.allrecipes.com/recipe/216899/stuffed-mexican-peppers/>

Just to be confusing, each pepper varies in heat but, in general, the spicy level goes from jalapeno-HOT to Anaheim and Poblano both in the MEDIUM toMILD range If, like me, you consider ketchup a little on the spicy side, these are not for you but I don't think any of them can be classed as blow your head off hot for spicy lovers.