

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?

Broccoli
Brussels Sprouts
Carrots
Romanescu
Collards
Garlic
Salad greens
Leeks
Onions
Parsnips
Rutabaga
Spinach
Squash-butternut
Sweet potatoes
Tomatoes

And I shall be amazed if all that fits in but, you never know what magic Nadine and her crew can pull off.

Community Homestead

Winter Box 4 (of 6)

November 20, 2024

Winter Delivery Schedule

Nov 20, Dec 4, 11

NEXT WEEK NO DELIVERY

-a week off for Thanksgiving.



Alex with a finished wreath

We are just immersing ourselves in wreath making. The whole of the crafts area and even upstairs in the community center smells of pine and dried flowers are spread on every spare surface. One of the best parts of this season is to watch an inclusive team come together, each realizing that one task is just as important as another in the stages of creating wreaths, and we are all important to the process. Love it!!

We did offer some extra veggies on the farmstore. It was a bit last minute but that is the nature of extra bounty... we are only sure close to the time of harvest. Thanks to everyone who kept their beady eyes open and jumped on those orders!

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 December 4

This weekend we are at Minnesota Waldorf School Holiday Fair

Saturday November 23, 10-3

Free shuttle bus service available all day from Harambee Elementary parking lot.

Fun activities and beautiful artisanal crafts return to the MN Waldorf School's free and open-to-the-public 41st annual Holiday Fair and Artisan Market on Saturday November 23rd, 2024. Join us for a full day of wintery festive fun, with children's activities, puppet shows, food trucks, live music, a silent auction and of course visits from our sneaky Pocketeers!

Wreaths will also be there with \$5 per wreath donated back to the school!

We are also at

St Croix Valley Trees where we have taken over their beautiful craft space. Come visit us while you pick up your tree!

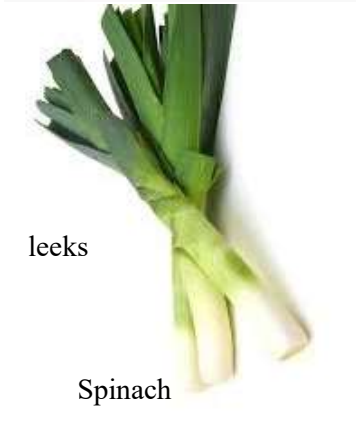
Yoo-hoo!
Watch out for
hitch hiking
little green
caterpillars



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?!



Collards



leeks

Spinach



Brussels Sprouts



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

Romanescu



Romanescu has to be the most beautiful vegetable of all time. Reach into your box and pull out that elegant creature, offspring of a broccoli Papa and a cauliflower Mama and admire it for a moment! Okay, now to eat it!

When cooking it treat it more like a cauli than a broccoli.

It can be eaten raw in little Escher-like florets, or in soups, pasta, rice, etc dishes. You can roast it in a medley of other vegetables, or steam it.

Don't over boil it or you'll end up with bad memories of school cafeterias and vague sulphurous undertones to everything in your home.

Rutabega



Rutabega

On the other end of the beauty spectrum is the rotund and spackled, beige and occasionally maroon accented, rutabaga. Also note: Swedes and Neeps are the same thing.

It was a staple of every peasant's winter in 18th century northern Europe so don't malign this beast, it kept many of your ancestors alive!

This is the offspring of a cabbage and a turnip, and it looks a lot like a turnip in fact. It is more yellow inside, and sweeter.

Think of it as a low carb potato and recipe ideas just float out of the atmosphere.

Peel it, roast it, cube it, steam it, scallop it, mix it with potatoes and mash it or mash it on its own with butter, add it to soups if you have suspicious picky family members and chances are they will not be able to identify it!

To prepare

Cut the rutabaga in half from top to root on a chopping board. Now you have two

stable halves to

deal with. Flat side down, rough peel the outside with a paring knife.

Rutabega Oven Fries

4 cups of prepared rutabaga (or prep some sweet potatoes too to make up the difference)

2 teaspoons crumbled rosemary

1 teaspoon thyme

1 teaspoon oregano

1 teaspoon garlic powder

Salt and pepper to your own taste

2 tablespoons olive oil

Preheat the oven to 425F

Prepare the rutabaga as above and then cut it into even size fries. The even size part is important to make sure you don't have a thin crispy one and a fat undercooked one!

Mix your herbs and spices into a large bowl with your olive oil. Add the fries and toss them about really well until everything is coated.

Tip the lot onto a big baking tray and make sure each fry has its own space.

Bake for 20 mins and then turn the fries over and bake for another 20 mins. Depending on the size, keep and eye on them and makes sure they are a little crispy but not "fried to a crisp!"

If you are a parmesan loving person, now it your moment to sprinkle a bit on when they are done!