

## 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](mailto:garden@communityhomestead.org) or call me, Christine, 715 220 5925

## What is in the box?

Beets  
Broccoli  
Red Napa Cabbage  
Carrots  
Romanesco  
Garlic  
Leeks  
Onions  
Potatoes  
Spinach  
Kubocha Squash  
Diakon Radish

# Community Homestead

## Winter Box 5 (of 6)

### December 4, 2024



### Winter Delivery Schedule

Dec 4, 11

Hope everyone had a good Thanksgiving and a little sigh of a moment in all the rush that we humans seem to fill our daily lives with. No different here folks! Clearing out a few days for family visiting and, for us, the beginning of Advent, was pretty special. And, even if you no longer really use facebook, it might be worth a peek into the Community Homestead page to see photos of what is going on here this time of year.

Here it is in a nutshell though: a little shoveling, a LOT of wreath making, a LOT of construction by people dressed in Siberian clothing, our last frantic outdoor harvest before the temperature dropped, much sorting out the many



root vegetables to make sure nothing spoiled, selling our crafts at the Christmas Tree Farm! And then pause. Advent gathering and candles lit. Exhale. And onto the next week!



## 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 11



Here is a festive occasion, close to Osceola, that we will be bringing our goodies to, including wreaths.

## Dec 7, 12-4pm

### Franconia Sculpture Park

29836 St Croix Trail (Rte 95)

Join us at Franconia Sculpture Park for Frost Fest, a holiday party featuring an indoor market with unique gifts from talented artisans and vendors.

PLUS! A bonfire, hot beverages and free holiday crafts!

## And on Sunday Dec 8, 12-3pm the Winter Farmer's Market

at Abrahamson Nursery in St Croix Falls. If you want to be outside but still warm and cozy, I recommend this one! Great vendors (and us of course!)

And then, our final fair here for anything you may have forgotten!

## Sat Dec 14, 10-4pm

### At Community Homestead.

And yes, we will have treats but we have not figured out what yet!

Watch your veggies guys! It is all organic but theres plenty of organic things you don't want to put in your mouth! We do rinse in cold water but wash once before pre-paring.



### Kubocha Squash



**Kubocha Squash.** This one is a bit of an undertaking. But this is why it is worth the effort. High in vitamins A, B1, B2, and C, it tastes more like a cross between a sweet potato and a pumpkin. Sometimes it is described as nutty in flavor...hmmm, I can see that.

**Store it** at room temperature in a dry place. On your counter works as does in a cupboard. Watch for bruises that develop into mold spots but, apart from that, it should keep for weeks.

The skin is edible but I tend to remove it because its knubbly and I don't like the texture! Up to you though folks.

### To cook it:

**EITHER** You can knife it a few times and put it whole in an oven on a baking sheet. Bake on 375F for about an hour. Let it cool for at least 10 mins to take the volcanic heat down to a reason-

able level. Using a towel for protection, peel your kubocha and scoop and discard the seeds. This is messy but worth it. Mash the flesh and add a touch of butter!

**OR** Cut your kubocha in half (if you prebake it whole for about 15 minutes you can cut it easily) and scoop out the seeds. Cut each half into wedges and then place on a well greased (with olive oil) baking sheet. Bake on 425 for about 25 minutes. Sprinkle with a little sea salt if you like. Delicious!

This squash is so sweet it makes a good soup but also lends itself to a pie. Here is a recipe!

### Sweet Kubocha Pie

1 large Pastry base (buy one or make as follows)

- Base
- 2 sticks of butter
- 2 ¼ cups of flour
- ½ cup of cold water
- 2 cups of pureed cooked kubocha
- 1.5 cups of milk
- 2 eggs
- 2 tablespoons of flour
- ½ cup of brown sugar
- 1teaspoon cinnamon
- ½ teaspoon ginger
- ½ teaspoon nutmeg
- Salt to your own taste

Preheat the oven to 400F

To make the base, grease a round glass pie dish. With the tips of your fingers crumble the butter and flour together until its like even bread crumbs.

Add a little water at a time and mix with a metal knife until the flour mix is a dough.

### Diakon Radish



Push the dough together gently with your hands.

Roll out the dough on a floured piece of parchment paper until it is slightly bigger circle than your dish. Put your hand under the paper and flip the pastry over into the dish. Arrange it if needed and press into place.

### To make the filling.

This is easy if you have any kind of blended/processor/mixer but you can mix with a spoon and then push through a small hole colander (creative sourcing works!)

Starting with the squash, add the ingredients in the following order, blending as you go- squash, eggs, sugar, flour, milk, spices.

Make sure it is nice an smooth. Pour it into the pie dish.

And here is a trick to stop the exposed edge of your pastry from burning as the inside cooks. Make a little "roof" out of tin foil by cut off a couple of strips about an inch wide. Bend them around the edge of your pie so they are only covering the crust edge, not the filling.

Bake for 30 mins on 400F and then reach in and remove the "roof" and bake for a further 30 mins on 350F until it looks pretty dry on top and no longer jiggles like its wet underneath.

### 'eeks



### Romanesco



### Spinach



Red Napa Cabbage  
Shred for kimchi or slaw.  
Use in cabbage rolls or add to salad!



### 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