

Community Homestead

The Last Box-Winter
Box 6 (of 6)

December 11, 2024

Photo: Sunflower photo from bestsidecaptures@gmail.com
<https://www.lindseyflicker.com/>



Many thanks from everyone here. Choosing to buy from us directly sustains our homelife and our many opportunities to live a full and healthy life, taking up our individual roles, and contributing to our larger community.

This is the **last winter share** delivery! In the new year we will start up a once a month ordering and see if there is interest in continuing that until June when, guess what, the 2025 summer season will be upon us again!

Signing up. We hope to get everything in order and ready to go online about mid January. We always email out to everyone when we are open for sign ups and hope that people get on there promptly to snag all the spots they want before we run out (usually in May or before) We are not expecting too much in the way of changes: same full array of box sizes and choices. We might well have more in the way the way of meat though.

Keep in touch! We will try to keep the website up and active and meanwhile, we do have a pretty lively facebook and Instagram presence. Lots of photos! I will send out an email from time to time so you can keep tuned in that way too!

QUESTIONS? PROBLEMS? CONFUSION?

email garden@communityhomestead.org

Holiday Fair

Saturday December 14, 10-4pm
519 280th St Osceola

One more opportunity to buy a beautiful wreath from fresh greens from the tree farm, a little gnome felted by folks here, a chopping board made in our woodshop, candles, a pie, some bread, cookies. Can we interest you in any of that and much more? Come on over to Osceola for a visit, prowl some gorgeous little shops on Main Street, and peer over the railing to see how much of the waterfall has frozen



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 preparing.



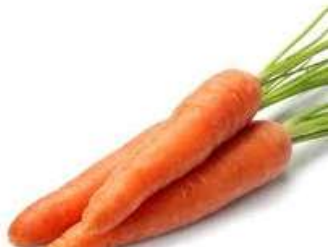
Kelly and Hillary above
Alex left. Nadine below



Not sure what else I can tell you about recipes at this point! I am sure you are all amazing cooks, conjuring up tasty winter treats all over the show! So this time, just a word about how its grown and how to store.

What is in the box?

- Brussels sprouts
- Napa cabbage
- Carrots
- Collard Greens or kale
- Garlic
- Leeks
- Onions
- Pac choi
- Parsnips
- Delicata squash
- Sweet potatoes
- Romanesco
- Celeriac



Carrots

BEST carrots ever. Add nothing. Trim the ends, leave the skin, and steam. Bursting with flavor and as sweet as candy. Or peel for carrot sticks raw. So good after the frosts increase the sugar content.



Leeks. Another vegetable that loves to trap dirt! Cut off the tiny root end. Incise it from tip to tail. Bend it a bit inside out and wash it under a cold tap.

It does store well for a week but don't be tempted to push it longer because it loses texture.



Pac choi

Eat this one soon after you get it. It gets wilted fast. Despite being rinsed it is notoriously difficult to wash well so be ready to go hunt the grit.



Parsnips. Like cousin carrot, the parsnips are super sweet. Keeps for a week but beyond that can get rubbery or woody in texture. Die hards can eat the skin but I recommend peeling and discarding it.



Romanesco



Romanesco and Broccoli.

Its fresh when you get it. Eat it fresh. It makes such a difference in the intensity of taste and, if you abandon it for days, it sulks, gets yellow and transforms crunch into rubber. Don't do it.



Collards.

Honestly, a bit of a challenge for my northern brain. But, ask Granma (or google) for a recipe and go for it.

Remove the rib and discard.

Keeps well for at least a week in a bag in the fridge. If you just want to add it to pasta, rice or soup, shred it small.



Celeriac.

I don't want to say it keeps forever. The nutrients and the taste degrade over weeks. But I will also say I have excavated one out of the back of the fridge after weeks and made a good soup still. Not ideal but totally edibly tasty.



Delicata. both shapes!



Like all squash, keep on the counter and watch out for soft spots daily. If you find a spot, eat the squash now!

Delicata does not keep as well as other winter squash but the trade off is that you can eat the skin and it is very versatile!