

Winter Boxes:

Deliveries are as follows:

NOVEMBER 15, 29

DECEMBER 6, 13

NO delivery on Nov 22 because of so many customers; travel plans

Site Hosts: huge appreciation for these guys. We can only deliver in your neighborhood with their generous use of their porch/garage and their kindly wing.

PICK UP ETIQUETTE

Please flatten boxes and leave neatly. You can also bring back your current box/red bag the next week. We will pick up the bags, boxes, jars etc the following week.

Please call or text the host if you are delayed or can't pick up.

Remember ALL your items! If you order meat, it is in the cooler with your name on. All other items are in a box or bag with your name on.

Things you can do online:

Sign in and then check your payment history or make a payment, check the route times, change your site, look up your site hosts contact info.

Check previous box notes by going to www.communityhomestead.org CSA and then box notes.

Vacation: if you are out of town you can do one of two things

1. Email to donate your box

2. Gift the box to family/friend to pick up but be sure they know how to do this. You can also change the site for the week for their convenience.

What is in the box?

We may not be able to fit cabbage in the box so save your cabbage recipe for next week, if that is the case!

Broccoli
Cabbage
or Brussels
Sprouts
Carrots
Romanesco
Garlic
Kale

Leeks
Lettuce
Onions
Peppers
Potatoes
Rutabaga
Spinach
Sweet potatoes

Community Homestead November 15, 2023 Winter Box 3 (of 6)

**NO DELIVERY NEXT WEEK!
Happy Thanksgiving!**



Another fair nearer the cities?

Friday November 17 6.30-9pm and
Saturday November 18 10-4pm
Minnesota Waldorf School!
70 County Rd B E, St Paul, MN 55117

night, for their sip and shop event, and Saturday, enjoying all the magic of the day! If you have children, or know children, bring them on Saturday for some seasonal and pretty magical children's activities!

Farm News

So after a couple of weeks of winter, here we are in Spring again apparently. Beautiful sunrises, amazing sunsets and warm winds in between. What is going on? We are stoked to be marching around the garden, full of energy and minus all the winter layers weighing us down but it does make it hard to get into the mood for what is to come, feels like maybe there is no rush to prepare the snow plough, locate all the shovels, get the leaves off the lawn after all. Dangerous thinking for something is surely coming!

Meanwhile, we just had our first craft fair here and are preparing to come to the Minnesota Waldorf Fair this weekend. This is in Roseville and we hope city and surrounding folk might find it convenient to come see what we have here. Crafts are a big part of our winter budget and we make some beautiful things, organic, fresh, and all of it right from the farm here. Come say hello, we will be there in force, Friday

Carrots: the variety we planted is disappointingly not as sweet as previous varieties. We will not be selecting them again! They are great cooked but we don't recommend raw carrot sticks-unless you can settle for the kind of supermarket orange crunch taste. Have to say it does not stop the people I live with wandering about the house in a Bug Bunny stance, having "a little snack" but maybe discernment is not the point of that one!

Next week-no delivery! We are avoiding all the travel arrangements our customers have and decided not to add to your anxiety by adding the one about how to pick up vegetables when you are half way to Chicago (or wherever!) So, resuming pick up the week after Thanksgiving.

Wreathes: Beautiful, beautiful wreathes! Hop on face book for some photos of them being made. Look in the album "fall activities".

Romanesco



broccoli



sweet potatoes



rutabega



kale



Coming up for Thanksgiving. Have you tried **sweet potato pie**? I've heard, "tastes just like pumpkin pie" but I think that is not quite true. Sweet potato pie is sweeter, has a stronger flavor, and the texture is richer but, a close relative to pumpkin pie none the less. Here is my tweaked version which I think has a good creamy but pretty solid filling that you can cut without getting messy.

Sweet Potato Pie (with basic instructions for newbies and non cooks!)

- 2 1/2 cups of cooked sweet potato
- 1 stick of butter
- 3/4 cup of sugar
- 3 tablespoons maple syrup
- 3/4 cup of milk
- 1 tablespoon corn starch
- 2 large eggs
- 1/2 teaspoon of cinnamon
- 1/4 teaspoon of nutmeg
- 1 teaspoon of peeled, minced, fresh ginger or 1/4 teaspoon of ground ginger

I pie crust-make it as you wish, buy it, or follow below:
 (Vegetarian crust) 1 stick of salted butter
 1 1/4 cups of plain flour
 1/2 cup of cold water
 Some aluminium foil
 Wax paper
 An immersion blender if you have one, a blender will do, also an electric mixer, or be ready to mash and whisk well! A processor will also be handy if you have one.

To make the pie crust:
 Cut your stick of cold butter into little slices. (save the butter paper) Ideally, put the butter into a processor and add the flour.

Mix with a blade for 30 secs until it looks like even bread crumbs. Stop. Then, simultaneously, trickle in the cold water and pulse. Be careful to stop as soon as the crumbs start sticking together. Don't let it become a ball in the processor.

No processor? That's okay. Wash your hands well! Put the slices of but-

ter and the flour in a bowl. With the tips of your fingers, crumble the butter and flour together, making sure it has plenty of air in there by lifting your hands up and then back into the mix. When it is bread crumbs, trickle in the cold water and mix with a knife, sort of cutting down into the emerging dough. Never knead pastry. Try not to handle it much in fact. If your pastry is not forming a ball add a trickle more of water and mix. If it is too sticky, add a sprinkle of flour.

Make a ball of pastry. Lay a piece of wax paper on the counter and flatten your ball gently with your hands, keeping the circle shape. Roll out with a rolling pin (or a clean bottle newbie cooks!) sprinkling flour down if it sticks. Grease your 9 inch glass pie dish. Put your hand under the wax paper. Flip over into the pie dish and peel off the paper. Crimp the edge of the pie or use the handle of a spoon to press down the edges of the crust in a pattern.

Preheat your oven to 350F. Soften your butter. Peel your sweet potato, cut into cubes and steam or boil it. You can also roast it with a little butter if you like a richer taste.

Measure out 2 1/2 cups of sweet potato into a bowl while still hot and add your softened butter. Beat well together, or use your immersion blender or whatever mixy contraption you have. When smooth and cool, add the eggs and continue to mix.

Add the sugar, maple syrup, spices and corn starch, and mix again.
 Add your milk little by little.

When all smooth and mixed, pour into your pie crust.

Tear off 2 x 2 inch wide strips of foil. Make a little "roof" that

goes over the pastry edges of your pie. This will stop them getting too brown.

Bake for 40 minutes at the top of the oven. Slide the pie out on the oven rack a little and remove the foil "rooves". Bake for another 15-20 minutes until the middle looks dry-so not as if there is a wet puddle swamp in the middle! Cool and preferably chill in the fridge for an hour at least before serving.

Comfort Cheesy Cabbage

- 1 medium Cabbage
- 1/4 cup of mayonaise
- 1 cup of cottage cheese
- 2 cups of grated cheese
- 2 garlic cloves minced
- 1 teaspoon turmeric
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1 tablespoon of olive oil
- Salt and pepper to your own taste

Take any limp outer leaves off and discard. Cut your cabbage from the top to the root, so the stem is part of both halves. Cut your half into four slices being sure to keep the stem as part of each slice. This holds each slice together.

Mix your mayo, cheese, cottage cheese, herbs, garlic and seasonings together in a bowl. Grease a rectangular glass dish with the olive oil. Lay each slice carefully into your dish. Take your creamy mix of cheese and share out a big spoonful for each slice and then spread it out in a thick layer. Cover the dish with foil. You can prepare this ahead of time and store at this point in the fridge for a day until ready to use.

Preheat the oven to 400F
 Bake for 30 minutes and then remove the foil. Bake for a further 20 minutes until golden brown.