



## Spring Fever

by Kim Tait

No doubt a serious case of spring fever has arrived at the farm! After a long winter of being indoors and dreaming about digging in the dirt, the time has come to get outside. Like the swallows returning to the San Juan Capistrano mission each spring, the early gardeners are returning to the farm. Flats of new pansies, violas and herbs are making their way into cars, heading for pots and gardens. The beautiful bursts of vibrant color are like candy for the eyes and bring great joy to the soul. When Betsy planted pansies in the window boxes in front of the shop last week, the whole place came to life. It is such a simple pleasure! And the bees were out in full force, darting from flower to flower, drinking in the nectar of the gods! There has been so much talk and concern about their safety of late, that absolutely everyone who saw them was touched and thrilled. They were like a sign from nature that at least for that moment things were ok, they had survived the winter and were ready to get busy. Boy we were happy to see them and we can only pray this is so!

Further up the hill, the fields are still too muddy to work, but it won't be long until the first transplants go into plastic beds. The new greenhouse is nearly complete and is rapidly filling with seedlings. Spring Fever has clearly infected the entire farm and we hope all of you have caught it too!



## Cook's Column By Steve Spaghetti

### Beets in Orange Sauce

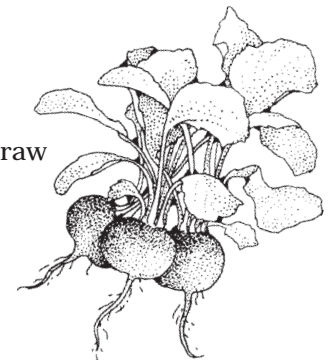
½ pound beets, cooked and sliced  
¼ cup onion, grated  
1 tablespoon vinegar  
3 tablespoons brown sugar  
1 tablespoon butter  
1 orange, juiced and zested  
Salt to taste



In a medium sauce pan combine all the ingredients and cover. Bring to a boil, then lower heat to medium- low; simmer for about 12 minutes. Adjust seasoning.

### Golden Beet "Cakes"

1 pound golden beets, peeled and grated raw  
¼ cup flour  
salt to taste  
1 tsp fresh rosemary, chopped  
butter as needed



~ Combine the beets, salt, rosemary, and half the flour in a large bowl and toss. Add the other half of the flour and toss again.  
~ Heat a non-stick pan over medium heat and add the butter. Mold the mixture into pancake shapes and cook till browned about 5- 6 minutes on each side. Use a spatula to shape the cakes.

### IN THE HARVEST SHOP



#### Celebrate Spring!

Decorated Eggs  
Local Chocolates  
New Linens and more...

Community Harvest members receive a 10% discount on Harvest Shop purchases.  
(excluding consignment & sale items)

### IN THE GREENHOUSE

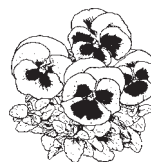


#### First of the Season

Pansies, Primroses & Violas  
Beautiful Spring Container Gardens

#### Winter Hours

Mon- Sat ~ 10am to 5pm  
Sunday ~ 12 noon to 4pm  
(814) 466- 3411  
taitfarmfoods.com



### COMMUNITY CALENDAR



~ If you did not receive an email reminder this week and you were previously receiving them, please let Katy know (466-2386). The computer has been fixed, but we are not sure all email addresses were rescued.



#### ~ Distribution Dates

April 1 & 4, 2008  
April 15 & 18, 2008

~ Please bring your own basket, tote or other bag to carry your vegetables home in. Thanks!



**Distribution is now being held  
in the Harvest Shop**