

## The Resurrection of Allis

by Erin McKinney

There was an unsettling quietness on the farm last week. Neither of our tractors were working and we sadly watched as the rental tractor was loaded up to be returned. The Allis- Chalmers G tractor sat silently with its hood off, patiently waiting for a new drive for its starter. All the while the weeds were growing and more plants needed to get into the ground. That is essentially what we use this tractor for, cultivation and bed preparation. The part finally came in, but the tractor still wouldn't fire up. So in a moment of somewhat desperate measure, everything was checked, cleaned, rewired and put back together again. Finally, with our collaborative effort, the stillness of the night was broken by the starting of the engine! There were high fives all around and I almost shed a tear of joy from the relief of knowing we had the G back in action! So we slept well that night, knowing there was much to catch up on. With much needed and appreciated help from volunteers and workshares, we went on to get a lot of planting and weeding done. We were also able to get the asparagus beds uncovered and weed free, a fairly large undertaking. Fourteen beds of cabbages and broccoli were planted over the weekend, as well as nine beds of potatoes, and everything is looking really great. So with all this accomplished, I almost felt okay about mother nature kicking us out of the field with her rain and thunderstorms on Saturday evening.

### COMMUNITY CALENDAR



- ~ **Distribution Dates**  
May 13 & 16, 2008
- ~ Starting the week of May 13, distribution will be **EVERY** week.
- ~ Please bring your own basket, tote or other bag to carry your vegetables home in. Thanks!



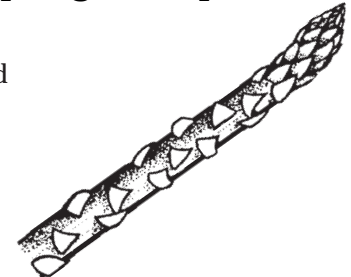
**Distribution will move to the barn the week of May 13.**



**Cook's Column**  
By Steve Spaghetti

## Lemon scented Asparagus Soup

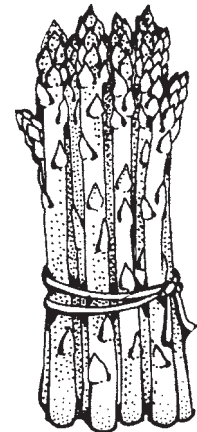
- 2 tablespoons oil
- 1 small leek, sliced ½" pieces and rinsed
- 1 bunch asparagus, cut in 1" pieces
- 2 ribs celery, diced
- 1 lemon, zested
- 4 cups milk
- 2 tablespoons mirin
- Salt and pepper to taste



- ~ Lightly sauté the leeks, asparagus, and celery in the oil.
- ~ Add the lemon zest, milk, and mirin. Cover and bring to a boil over medium heat. Reduce to low and simmer for about 15 minutes until the asparagus is tender.
- ~ Puree soup till smooth, season with salt and pepper, simmer for another 5 minutes.

## Asparagus and Raspberry Salad

- 1 bunch asparagus, blanched and chilled
- ½ # spinach or salad greens
- 1 bottle Tait Farm Raspberry Vinaigrette
- Fresh raspberries, garnish
- Snipped fresh chives, garnish
- Cracked black pepper



- ~ Assemble salad in the order of ingredients and serve immediately.

### IN THE GREENHOUSE



#### Backyard Fruits

(plants, bushes & trees)

- apples, pears, quince, paw paws,
- asian pears, kiwis, blueberries,
- strawberries, blackberries,
- peaches, grapes



#### Spring Hours

Mon-Fri ~ 9am to 6pm  
Saturday ~ 9am to 5pm  
Sunday ~ 10am to 4pm  
(814) 466- 3411  
[taitfarmfoods.com](http://taitfarmfoods.com)

### IN THE HARVEST SHOP



## Open House Weekend

May 3 & 4

**Inspiration for the  
Kitchen, Garden & Home**

- ~ New Local & Eco-Glass Jewelry
- ~ Garden Inspired Dishware
- ~ Handwoven Market Baskets

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