



Seasonal Stillness

by Kim Tait

There is a quietude that stretches across the fields these days. A thin blanket of snow and ice covers what remains of last season's abundance. Everything is resting, waiting for that undefined moment next spring when it will be time to start anew.

For the folks who work the land, this is almost a time of rest and at the very least it offers a much-needed change of pace from the 12-hour days in the hot sun. It is time of reflection, cleaning out, organizing and planning for next year. Every crop and variety we grew this past season will be discussed before new seed orders are placed and field plans are made. Seeding and planting schedules will be developed, equipment maintenance done and a thousand other smaller tasks. A big, new greenhouse arrived on a truck last week and so the next couple months will also be spent assembling the structure. Unlike the other greenhouses we have, this one will have supplemental heat and used to grow seedlings for the farm. We are so excited about this!

In this season of stillness and reflection also comes a moment of gratitude - for the gift of good land, the blessing of delicious food, the support of our community and all the possibilities next year holds.

Thank you for being part of Community Harvest and Happy Holidays.

COMMUNITY CALENDAR



Starting January 8, distribution will be held in the Harvest Shop. See you then!



~ Distribution Dates

January 8 & 11, 2008
January 22 & 25, 2008

~ Needed: Clean Grocery Bags

Remember ~ you can also bring baskets, canvas bags, etc. to carry your vegies home in.



Cook's Column

By Steve Spanelli

Scalloped Butternut Squash

½ teaspoon salt
Black pepper to taste
3 pounds butternut squash peeled, seeded, and thinly sliced
¾ cup mild cheddar, grated
¾ cup heavy cream
2 sprigs fresh thyme



~ Preheat oven to 350 degrees. Butter a 13x9-inch baking dish on all sides and bottom.

~ Begin by layering one third of the squash, overlapping, in the dish and season with salt and pepper.

~ Sprinkle half of the cheese on top and follow with another layer of squash, salt and pepper. Finish with the other half of cheese, the last of the squash, and salt and pepper.

~ In a small sauce pan, combine the cream and thyme. Bring this to a simmer over medium heat to infuse the herb.

~ Remove and discard the thyme and pour evenly over the squash. Cover with a sheet of parchment paper with a couple holes poked in the center and bake for about 45 minutes. Allow to stand for about 10 minutes before serving.

Yield: 4 servings

Cream of Carrot Soup with Fresh Ginger



7 cups chicken or veg stock	1 3-inch piece ginger, peeled, and grated
2 pounds carrots, peeled	1 teaspoon ground nutmeg
3 leeks, sliced and washed	1 teaspoon salt
1 yam, peeled	1 teaspoon black pepper
4 ribs celery	½ pint heavy cream
4 tablespoons butter	

~ Dice all the vegetables into ½-inch cubes. Heat a large stock pot over medium-high heat and add the butter. Saute the vegetables along with the ginger and nutmeg for about 15 minutes until browned.

~ Add the stock, bring to a boil, and then reduce the heat to medium-low and cover. Simmer for about 30 minutes.

~ Cool slightly and puree until smooth. Add the cream and adjust the seasoning.

Yield: 6 servings



Harvest Shop and Greenhouse

Mon. to Sun. 9:00 a.m. to 6:00 p.m.

Dec. 24 ~ 9am to 3pm

Dec 25 & Jan 1 ~ closed

Dec 26 -29 ~ 10am to 5pm

Dec 30 ~ 12 noon to 4pm

Dec 31 ~ 10am to 3pm

Winter Hours start January 2

Mon-Sat ~ 10am to 5pm

Sunday ~ 12 noon to 4pm

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IN THE HARVEST SHOP



Last Minute Gifts of:

- ~ Local Foods
- ~ Artisan Gifts
- ~ Holiday Baked Goods
- ~ Candles
- ~ Gift Baskets
- ~ Books
- ~ Chocolates

and much more!

Community Harvest members receive a 10% discount on Harvest Shop purchases.

(excluding consignment & sale items)