



## Winter Reflections

by Kim Tait

When the mercury outside read 5 degrees the other morning, I decided it was the perfect day for quiet indoor reflection. Our annual company retreat was coming up, I had lots to review and it was wonderful to make a pot of tea, spread out my papers out and go to it. The winter has always been an important time for me to step back and reflect on what has just passed. I am most grateful to report that we had a good 2007. As always, we learned a lot and there are many things we can do better, but it is a terrific feeling to know our team of folks fundamentally did a great job. As I reviewed the goals we had set for the farm, I was pleased to note that we actually met many of them and in few cases even exceeded some. It is a funny thing, but somewhere in the middle of last year, I lost track of what we said we were going to get accomplished and was delightfully surprised to find we did good. It struck me as I sat there, that there is something so important and powerful about setting intentions for the future. In our case, they took on a life of their own while we showed up and did our work. As we move into 2008, we have floated our new intentions for the year out into the winter stillness and we wish for the same good graces.



### IN THE HARVEST SHOP

Beat the winter blues,  
eat chocolate,  
drink tea  
and peruse  
our garden seeds!!

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

### IN THE GREENHOUSE



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2008 Vegetable & Flower Seeds  
have arrived!



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**Winter Hours**  
Mon-Sat ~ 10am to 5pm  
Sunday ~ 12 noon to 4pm  
(814) 466-3411  
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**Cook's Column**  
By Steve Spanelli

## Greens with Garlic and Parmesan

2 pounds mixed greens, chopped  
3 cloves garlic, crushed  
3 tablespoons olive oil  
2 tablespoons balsamic vinegar  
¼ cup Parmesan, grated  
Salt and black pepper

~ Heat the oil in a large sauté pan on medium-high and lightly cook the garlic.  
~ Add the greens and gently sauté until they just begin to wilt down. At this time add the vinegar, Parmesan and salt and pepper.  
~ Turn off the heat, cover and let sit for 5 to 10 minutes to allow the flavors to marry.

## Beets, Celery Root, & Potato Salad

4 small potatoes, diced  
1 cup water  
3 beets, peeled and diced  
2 cloves garlic, minced  
1 teaspoon salt  
3 tablespoons cider vinegar  
1 celeriac, peeled and diced  
¼ cup red onion, small dice  
2 tablespoons parsley, chopped  
1 tablespoon fresh dill, chopped  
¼ mayonnaise

~ Steam potatoes until tender and set aside.  
~ In a large skillet, combine the beets, salt, garlic, and vinegar and bring to a simmer over medium-high heat. Cook for about 6-8 minutes the liquid should be half gone.  
~ Add the celeriac to the same pan and continue to simmer until all the liquid is evaporated.  
~ Add this to the potatoes in a large bowl, along with the rest of the ingredients. Stir to combine. You can adjust the mayo to your liking.

**This Week's Vegetables:**  
carrots, turnips, rutabegas, garlic  
potatoes, celeriac and greens

### COMMUNITY CALENDAR

Distribution is now being held  
in the Harvest Shop



~ **Distribution Dates**  
February 5 & 8, 2008  
February 19 & 22, 2008  
~ Please bring your own basket,  
tote or other bag to carry  
your vegetables home in. Thanks!