

by Erin McKinney

The fields have really emptied out over the past couple of weeks. To me, they look smooth and restful. Letting the cover crops do the work while they await spring to fill their empty canvas with all sorts of shapes and colors. I am getting anxious for that myself now that the seed catalogs are starting to roll in. But that time will come soon enough. With Thanksgiving being just a week away, and Christmas not far behind, we will be sowing onion seeds before we know it.

The production greenhouse is emptied and will be quiet for the next couple of months. We planted some extra remaining spinach and other greens out in the field to over winter for an early spring crop. We are in the midst of mulching some leeks and onions, also to over winter in the field. And of course we will do some season extension of the hearty greens like the kales and such that remain out in the fields by covering them with row cover. The high tunnel we use to produce greens over the winter months is filled with kale, collards, mustard and spinach. We couldn't have asked for a milder November, at least until now. It has been a refreshing break after that sappy summer and has allowed us to really get a handle on wrapping everything up for winter.

Now we are looking forward to working on things that we didn't have time for in the heart of the season. From designing the field plan for the 2010 season, to ordering all the seeds to fit that bill, to tractor maintenance and everything in between, for what will hopefully make 2010 another great year of Community Harvest.

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

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Cook's Column By Steve Spanelli



Pumpkin Bisque

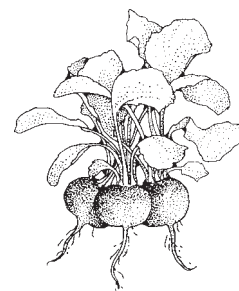


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|-------------------------------------|-------------------------|
| 4 cups pumpkin, peeled & large dice | 1 tsp. cardamon, ground |
| 6 cups chicken or veg stock | 1 tsp. ginger, ground |
| 3 TBS Olive oil | ¼- ½ cup honey |
| 1 cup onion, small dice | sea salt |
| 1 leek, small dice | 1 cup heavy cream |
| 1-2 lemons, juiced | |

- ~ Simmer the pumpkin in the stock until tender about 20-30 minutes. Mash or puree until the pumpkin is smooth.
- ~ Heat a sauté pan over medium-high and add the oil. Sauté the onions and leeks until they just begun to turn golden. Remove from the heat and add the lemon juice, spices, honey and salt.
- ~ Combine the pumpkin with the onion mixture and stir well. Lightly simmer for about 15 minutes. Add the cream simmer another few minutes and serve.

Balsamic Roasted Beets

- 1 pound beets, peeled & quartered
- 1 onion, large dice
- 2 TBS olive oil
- 1/3 cup red wine
- pinch red pepper flakes
- 2 TBS honey
- 3 TBS balsamic vinegar
- 1/4 cup walnuts, chopped
- 3 TBS bleu cheese, crumbles
- salt



- ~ Preheat oven to 375°F. Whisk together the oil, wine, pepper and salt. Coat the beets and onions and place in a baking pan. Cover with foil and roast for about 45-50 minutes.
- ~ Combine the honey and balsamic and pour over the beets. Bake for another 15 minutes uncovered.
- ~ Sprinkle walnuts and bleu cheese evenly over top.

IN THE HARVEST SHOP

**Beautiful Holiday Items
arriving daily!**

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discount.**

Fall Hours

Mon-Fri ~ 9am to 6pm
Sat ~ 9am to 5pm
Sunday ~ 10am to 5pm
Harvest Shop (814)466-3411
taifarmfoods.com

COMMUNITY CALENDAR

REMINDERS FOR NOVEMBER:

Tuesday November 24

- ~ **EVERYONE COMES ON TUESDAY**
- There will be no Friday Distribution on November 27
- ~ **Last Distribution for Half Year Members**

COMPOST BUCKETS

If you have a compost bucket and **will NOT be a member in 2010, please return your bucket next week** so we can pass it on to a 2010 member. Thanks!