



Cook's Column
By Steve Spanelli



by Erin McKinney

Winter is finally settling in on the farm. The weather was so nice throughout November that this snow seemed to come suddenly, even though it is December. We almost have all the loose ends tied up in the fields. But the ground is freezing a little more everyday making any fieldwork questionable. Some things will just have to wait until spring. I washed over 600# of storage roots last Sunday while it was still "nice out", and I am so glad I did. The thought of thawing out hoses and wearing so many layers that I can't sit down hasn't really settled in yet. This is the week that it will dip down into the twenties and lower, brrr!

We are very excited to have a wonderful array of storage crops for this winter season. Turnips, rutabagas, beets, onions, parsnips, carrots, radishes, winter squashes, potatoes, garlic and more will be making appearances at distributions until early spring. The high tunnel is staying shut almost all the time now that the daily high temperature is exciting if it is over 40 degrees. The kale, collards, chard spinach and mustards are doing well in there, loving the protection from the hardest season.

We will continue to have distribution in the barn through the last pick up in December. (Tuesday December 22 only that week, everyone comes) Then we will be inside the Harvest Shop with 'boxed shares' until May. We will not be getting any Wild for Salmon frozen portions this year since they are going to be at the winter Boalsburg farmers market, which is inside the Boalsburg Fire Hall on Tuesdays from 2-6pm. We will still be accepting compost throughout the winter but only on distribution days. The tractor will be parked by the Harvest Shop as usual. The collection has been going very well, and we are pleased to say that we have only found a few non-compostable items come in so far. So whether this is your first or fifth season with us, welcome to our winter CSA! We are hoping this will be the best one yet!

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Butternut Squash and Pistachio Risotto

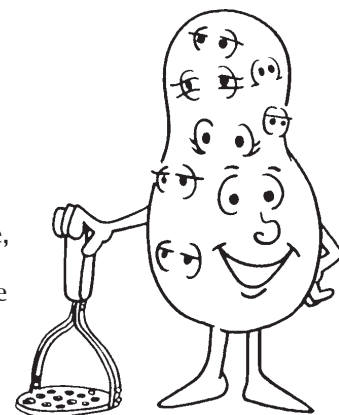
3 cups vegetable stock	¼ cup Parmesan, grated
2 TBS olive oil	1 tsp rosemary, chopped
1 leek, sliced and rinsed	¼ cup pistachios, chopped
2 cloves garlic, minced	salt, pepper, and nutmeg
1 lb. butternut squash, peeled & diced	
1 cup Arborio rice	

- ~ Bring the stock to a boil in a small saucepan and then lower heat to simmer lightly. In another larger saucepan heat the oil over medium and sauté the leeks and garlic for about 5 minutes. Add the squash and rice stir well and continue to cook for another 4 minutes.
- ~ Ladle about 1/3 of the hot stock into the rice at a time and allow it to be absorbed before adding more. Stir a lot until all the stock is used, about 20-30 minutes. Remove from heat. Stir in the Parmesan and rosemary then cover to allow the risotto to finish for 5 minutes. Add the pistachios and seasonings

Potato Cheddar Biscuits

2 cups self-rising flour, sifted
3 TBS butter, softened
2 tsp dry mustard
pinch of salt
6 oz mashed potato, fresh-made & cooled
½ cup cheddar, shredded
3 TBS milk

- ~ Preheat oven to 450°F. Cut the butter into the flour. Add the dry mustard, salt, cheese, mashed potatoes, and milk. Mix to form a soft dough. Turn out onto a floured surface and roll out to about an inch thick. Cut rounds and place on a greased sheet pan. Bake for 20- 25 minutes



IN THE HARVEST SHOP

Holiday Hours (Nov 27- Dec 24)

Mon-Wed, Fri-Sat ~ 9am to 6pm

Thurs ~ 9am to 8pm

Sunday ~ 10am to 5pm

December 24 & 31 ~ 10am -2pm

Dec 25 & Jan 1 ~ Closed

Winter Hours (start Dec 26)

Mon-Sat ~ 10am - 5pm

Sunday ~ 12noon - 4pm

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

Harvest Shop (814)466-3411
taitfarmfoods.com

COMMUNITY CALENDAR

Distribution Dates

December 8 & 11

December 22 - EVERYONE COMES

January 5 & 8 in Harvest Shop

COMPOST

Compost will be accepted on distribution days only. If you fill your bucket before then, just use another bucket from your home. Thanks!

Needed:

Clean, plastic grocery bags