

Pinehold Gardens *Field Notes*

Vol. 22 No. 1

Winter, 2017

A DAY IN THE LIFE

It's our opinion that our community is pretty evenly divided between those who love snow and those who don't. We count ourselves mostly among the latter. However, we recognize the benefits of a snowy winter and so aren't comfortable casting aspersions on those in the former state of mind.

Snow after all is the poor man's fertilizer. Slightly acidic and laced with a little bit of nitrogen, these elements are a slowly released in the late winter and early spring, nourishing the soil.

We also recognize the somnolent effect of a blanket of thick snow. To look out the window knowing no work can possibly be done when the snow is deep is an occasion to rest and to dream. Then again, we only occasionally have places

we must go to the winter so rest can come easier for us.

Snow also transforms our familiar landscape. Edges are rounded, angles are curved. Parameters change or disappear altogether. A snowy winter can free the mind, unburden it and open it to other possibilities.

As much as it can cause all sorts of problems and heartaches, a good old snowstorm is sometimes just what we need. But the winter will be what it will be. There are things we can control, such as our attitude, and things we can't, such as the weather. The only thing we know for sure is that the spring and then the summer will follow. And who can argue with that?

SPREAD THE WORD

People's jobs change, vacation plans expand or members just move away so we are always interested in accepting new



The snow is gone, but it still looks plenty bleak outside. And while we may be in the midst of winter we are also in the midst of preparing for the 2017 season. We hope you can join us.

members. More than 50 percent of our new members come from referrals. We really appreciate your support when you get a chance to mention Pinehold.

We know a CSA program might seem like a scary thing to people, but really fresh, high quality produce could be an enticement. We know a lot of folks who are familiar with their kitchens and cook a lot but also know more and more people who are beginning to rediscover the pleasure of cooking for themselves and loved ones. A CSA membership could be just the thing to raise them up to a new level of culinary pleasure. The gift of good meals is love plain and simple.

If people you know have questions about our CSA, please don't hesitate to have them contact us or go to our website www.pineholdgardens.com. At our website they can find under the CSA tab a photo gallery of all of the 2014 boxes, charts of what was delivered the last five years, our brochure and a sign-up form. Probably more information than

they would care to know.

FLEXIBLE PAYMENT PLAN

There are three ways to pay, the full amount with one check, 2 checks, one with today's date and one with a July 1 date or send as many post dated checks as you would like as long as they total \$515 for new members and \$500 for existing members.

ASSISTANCE FUND

Our Assistance Fund which is made possible by donations from our members, provides up to \$100 off of a membership fee. If you would like to use the fund, just call first to make sure that there are still funds available.

UPCOMING EVENTS

We are planning on holding a number of community events as part of our mission to attend to the importance of community. One that we know folks are looking forward to is our on-farm dinner. That will be back this year in early September. Details about that event and other events will be forthcoming.

Roasted Butternut Squash Bisque

From Pinehold member, friend and photographer, Craig Stodola

- 1 larger butternut squash (or two smaller squash) cut in half lengthwise
- 1/2 large yellow onion
- 1 rib of celery
- 1 carrot
- 2 bay leaves
- 1 tsp. chopped garlic
- 1 tsp. chipotle sauce
- 1 qt. vegetable stock or chicken stock
- 1 cup heavy cream
- Salt and pepper to taste



In a large stock pot sauté onion, celery, garlic, and carrot in olive oil, add stock and bay leaves, simmer until vegetables are soft (approximately 30 minutes).

Add squash, heavy cream and puree with hand-held blender (remove bay leaves prior to blending). Add salt and pepper and Chipotle sauce to taste.

Roast the butternut squash for 45 minutes to an hour at 400 - 450 degree or until it's browned, sweet and fork tender. The more it's browned, the sweeter the flavor. Let the squash cool, then scoop out the squash.