



Winds of Change

by Kim Tait

It is hard to believe that spring is just around the corner, though there are lots of indications that let me know it is so. The other morning I saw my first robin in the snow. I thought to myself it seemed a little early, but then again we are nearing March. To my mind, winter is the gentlest of all the seasons. Even though the weather outside can be harsh and cold, there is a quieter, less hurried pace that I love. I am always a little sad when I realize winter is on its way out. Maybe it is because I haven't gotten to all my indoor projects, or it could be just thinking about all the energy it will take to do everything that needs to get done overwhelms me. It is right about now that I have to remind myself to put one foot in front of the other and do the next important thing.

As the winds of change come to the seasons, they also come to the folks on the farm. We are saying goodbye to Al Max who has been one of our farmers here for the past three years. Al has generously given of his body & soul to grow food for all of us, as well as made us laugh with his Minnesota wit. In these comings and goings, I am reminded that there are genuine blessings and gifts that each person offers. They touch us all, change us and while some will stay, others move on. Thank you Al, we will miss you.



Cook's Column

By Steve Spanelli

Daikon, Carrot, and Broccoli Slaw

- ½ pound daikon radish, peeled and grated
- ½ pound carrots, peeled and grated
- ½ pound broccoli stems, grated
- 1 cup scallions, sliced thinly
- 1/3 cup rice vinegar
- 2 ½ tablespoons ginger, peeled and minced
- 1 ½ tablespoons sesame oil*
- 1 ½ teaspoons chili-garlic sauce*



- ~ In a large mixing bowl combine the vinegar, ginger, oil, and chili sauce.
- ~ Add the remaining vegetables and toss to coat well. Check the seasoning and adjust as needed.

*You can substitute a Tait Farm Sauce for the ones listed.

Daikon Radish Pickle

- 1 ½ cups daikon, peeled and cut into match-sticks
- ¾ teaspoon salt
- 2 tablespoons rice vinegar
- ¼ teaspoon sesame oil
- black pepper to taste



- ~ Toss the daikon with the salt in a small bowl and let set in the cooler for about one hour. Drain and rinse the radish of excess salt. Pat dry and return to the bowl.

- ~ Mix with the rest of the ingredient, cover and refrigerate overnight.

This Week's Vegetables:

carrots, turnips, potatoes, garlic, greens, daikon radish, butternut squash, beets, Tait Farm surprise

IN THE HARVEST SHOP



Spring is arriving at the Harvest Shop!

Spring Linens
Spring Floral Arrangements
Garden Decor

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

IN THE GREENHOUSE



2008 Garden Seeds are in!

~ Heirloom ~ Organic ~
~ Asian ~ Italian ~
Plus all-time favorite
flower & veggie



Winter Hours

Mon-Sat ~ 10am to 5pm
Sunday ~ 12 noon to 4pm
(814) 466- 3411
taitfarmfoods.com

COMMUNITY CALENDAR



We apologize for the lack of a newsletter last distribution. Our main computer died that Tuesday. We have made some temporary adjustments and should have a new computer soon!



Distribution is now being held in the Harvest Shop



~ Distribution Dates

March 4 & 7, 2008
March 18 & 21, 2008

~ Please bring your own basket, tote or other bag to carry your vegetables home in. Thanks!