



THE RED HILL ROOT



The Seasonal Weekly Newsletter for Members of the Red Hill Farm CSA, Aston, PA

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Winter Tasks...



The warmth of the greenhouse office, snow blowing outside, and a pile of seed catalogs on the desk. A common scene over the past few weeks. This is the time of year when we take time to carefully plan for the up-coming season. We review the previous season, make field plans and greenhouse plans. We decide what varieties to grow, order seeds, and create employee schedules. Then the season begins, and all the planning gives way to the whims of Mother Nature. She always reminds me that as much as I organize, plan, and coordinate, she is in total control.



Your farmer,
Lilley

SAVE THE DATE!!

Red Hill Farm is having a Winter Member meeting, scheduled for Sunday, March 2nd, at 1:30 pm. We'll be sharing our plans for the upcoming season, including crops, off-farm products, and events. We'll also have a guest speaker from PASA (Pennsylvania Association for Sustainable Agriculture). More information to follow.

GREEN TIP!

By Lilley

B.Y.O. Bag:

Bring your own cloth bags when you shop! You've heard it before, but it's worth repeating. By bringing your own bag to the grocery store, you can save thousands of plastic bags from ending up in landfills, or even worse in ecosystems where they can harm living creatures. *If your bag is worn out, stop by the greenhouse (with your 2014 registration form & payment) and I'll give you a new bag!*

Spread the Word



Are you part of a local group, organization, or chapter that meets regularly? Do you need a speaker or presentation for your next meeting? We would be happy to help! Red Hill Farm has a very nice, brief presentation about the farm, its history, the CSA Program, and our growing practices. We can include a Power Point presentation featuring beautiful photographs of the farm. Please contact Joanne (jrosenbaum@osfphila.org) or Lilley (mlilley@osfphila.org) for information.

Cozy Winter Recipes--Jazz Up Your Mashed Potatoes!—What could be more comforting?

- ❖ 3 large russet potatoes, peeled & cubed
- ❖ ½ stick unsalted butter
- ❖ 1/3 cup sour cream
- ❖ ¼ cup buttermilk
- ❖ 1 tsp salt (to taste)
- ❖ ½ tbsp whole black peppercorns [or to taste]
- ❖ 2 large rosemary sprigs
- ❖ 3 to 5 cloves garlic [peeled but whole]

Put all the dairy in a dish and allow to come to room temp. Fill large pot 2/3 full w/ salted water. Add peppercorns, garlic, & rosemary. Bring to a rolling boil, remove rosemary, & add potatoes. Boil till potatoes are very soft, then drain & return to pot, including peppercorns & garlic. Let them sit & steam for ~5 min. Add dairy & mash till creamy, either by hand or w/ electric mixer. ([source](#))

Food52, a crowd-sourced recipe blog, is a fabulous trove of yummy food. For cozy veggies like winter squash, [see 11 recipes here](#). Love fennel? [Check out 8 recipes here](#). You can find several [cauliflower soups here](#) (“A soup for friends, a soup for you, a soup for good times and troubled times.”) For mushrooms, with or without meat, [see here](#).

“Winter is the time for comfort, for good food and warmth, for the touch of a friendly hand and for a talk beside the fire: it is the time for home.” ~Edith Sitwell



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