

# Spring Hill Community Farm Winter News & Sign-up 2018

Fill out the enclosed sign-up form and send it back to the farm with a \$50 deposit by March 15<sup>th</sup>

## Winter Thoughts from Mike & Patty

We have come to love winter. Don't get us wrong, we love summer too--working hard, sleeping well, potluck lunches and tables filled with good food and good people--summers are truly incredible. But the quiet of winter gives us time and space to rest, to relax and to prepare for the intricate dance that is summer.

Winter is also conference time for farmers. We returned from the Wisconsin Farmers Union (WFU) conference, feeling so grateful for this organization. WFU somehow creates a sense of community amongst a disparate group of farmers bound together by a love of the land and the vocation of farming. We discuss. We disagree. We share food and drink. We challenge and inspire each other. The Spring Hill community provides this nourishment for us as well – and we hope it does for you, too. In Spring Hill, we find a sense of community amongst all of us as together we care for the land and each other.

This coming season, look for all the old favorites and some new things to try. We're planning to give Romanesco a whirl on the recommendation of some other growers. We've ordered seed for an Ethiopian kale that looks tasty, and we'll be trying a new variety of melon called sugar cube. Japanese eggplant seeds have been ordered, and of course, some new tomato varieties are being trialed. The gardens are full of promise!

## Spring Hill's Annual Plant Sale



Once again Spring Hill is offering an assortment of tomatoes, peppers and herbs for the gardeners amongst you. Interested? Fill out the enclosed form and return it with your sign-up form.

## Changes for 2018

Spring Hill is planning an 18-week season (mid-June through mid-October), followed by a Fall Storage Share. The Fall Share will arrive in two boxes (about 25 lbs each), the first box delivered around November 1st and the second box around November 15<sup>th</sup>. This is a change from our typical 20-week season and single fall delivery of about 45 lbs of vegetables.

Once again we will work with Steady Hand Farm for the Fall Storage Share. This enables us to bring you a nice assortment of fall vegetables and provides the opportunity for our Spring Hill community to support some really great beginning farmers.

## Beekeepers Wanted



Interested in beekeeping? Want to give it a try? Join Spring Hill's "Bee Team!" Last year Spring Hill's Bee Team tended Spring Hill's two hives. Experts and newbies and everyone in between learned from each other and from the bees. Sound interesting? Let us know of your interest on the sign-up form and we'll get you more information.

## Harvest Day Hosts



Last year Spring Hill tried out something new – Spring Hill members welcoming fellow members to the farm. We'd like to continue with this! To do so, we need volunteers. We're looking for members willing to come on their Tuesday or Saturday just a little early to put on a pot of coffee, get some hot water going for tea, and welcome people as they arrive. Interested? As you sign-up for your harvest/delivery, indicate your interest in being a host. We'll get you the details.

## **SPRING HILL SHARE OPTIONS**

### **Standard Vegetable Share** \$615

18 weeks of seasonal vegetables from mid-June through mid-October-  
(sliding scale \$465-\$700)

### **Every-Other-Week Share** \$335

Full bag of vegetables every other week, 9 weeks total-  
(sliding scale \$275-\$400)

### **Fall Share** \$95

After the end of the regular season:

The Fall Share will be in two boxes (about 25 lbs each), the first box delivered around November 1st and the second box around November 15th. The share includes potatoes, onions, garlic, shallots, winter squash, carrots, Brussels sprouts, leeks, and a few other storage and root crops.

### **Sustaining Membership** Make a donation.

Even if you're not ordering a vegetable share, you can still be part of Spring Hill by becoming a "Sustaining Member." You'll receive Spring Hill mailings, you are welcome at all Spring Hill events, and you are invited to share in the bounty when you come to the farm.

### **Sustainability Fund** Consider making a donation of any amount.

Donations will be used for special farm projects that contribute to the farm's sustainability and/or enhance what the farm can offer Spring Hill members. Over the years we've used this fund to purchase a variety of things including hay-making equipment, rhubarb, raspberry and blueberry plants, deer fencing, benches for the farm, irrigation equipment and extra harvest tubs.

### **Share Price and Sliding Scale**

As always, Spring Hill offers a sliding fee scale. If you find your financial circumstances are difficult, you know what you can afford. On the other hand, if you're doing well, please be generous. If you have any questions, please contact the farm.

### **Pickled Shallots** Just for fun!

1 shallot (or small red onion) cut into 1/8 inch slices  
1 tablespoon red wine vinegar  
Kosher salt and black pepper

Toss shallots in vinegar and season with salt and pepper. Mix thoroughly and set aside for 30 minutes. This is a great addition to so many dishes—what a flavor popper! Great on burgers, grilled cheese and really darn near anything. This is why we grow shallots!

