

## A note about the Winter CSA...

We want to describe the Winter CSA experience a little bit for those who may not know what to expect. This CSA is not a bounty of fresh vegetables; tables overflowing with dew covered greens and tomatoes still warm from the sun. The Winter CSA is a trip back in time; this is how our great grandparents ate in the winter. Roots, unwashed from the cellar, popcorn dried with the husks on, and jars of processed food from the summer. We harvest from the field as long as we can, but there always comes a time when we have to break into the stores. We have a limited selection of vegetables that like to store through the winter. Biennials are the best, biding their time until they can go to seed in spring time. These are the vegetables that live their lives in the dirt.

We have realized that in the winter we have much less control over the way the vegetables look and how their taste changes during their long lives in storage. When eating from the cellar, one has to be willing to wash of the dirt, cut off the bad parts, core the middles, and peel the skins. The work that we do in the fields in the summer trimming and cleaning and sorting isn't possible in the winter, cleaned up veggies won't store as well. That work gets transferred to the kitchen. This is real local eating. So, if you're excited to fill your vegetable drawers with dirty roots and fill your pots and pans with soups and stews this is the right CSA for you. The Winter CSA gives us all an opportunity to learn from our grandparents, bring back the root cellar experience and celebrate what our land can provide for us all year round.