

Let it snow, Let it snow, Let it snow!

This seems to be the theme of winter, but we know that Spring is making plans to return and we'll be ready!

Mike and I have been doing a lot of farming this month! We try to spend what remains of October and some of November cleaning up and winterizing the farm. Then it's deer hunting, which is a nice, long break for Mike and before we know it, Christmas is upon us.

Before the sounds of, "Happy New Year!" had died down, Mike had most of our seed order put together. We are taking two different classes this month. One is on post-harvest handling and the other on many aspects of produce farming.

We've also enjoyed meeting with farm friends and discussing what's worked, what hasn't and what changes we're each going to try. As winter goes on and spring gets closer, the excitement grows.

We've been talking to several of our drop-off sight coordinators. It's time to round up members, old and new. We're again hoping to expand our membership a little. Now is a great time to fill out your membership form and send it in with your full or partial payment. Need a form? Click on the brochure icon to the left.

The bees are still tucked away for the winter. It's a long wait, but like Christmas presents, it's best not to peek at them before it's time. The cold can kill them quickly. They're in their hive, which has been wrapped in black paper. The paper helps to absorb the heat of the sun while blocking the wind. We've left some ventilation openings so that they get fresh air. (But not too much!) So much is left to Mother Nature. It's a peaceful thought to think they are just fine and cozy in there. If in spring I find out differently, I will comfort myself with knowing I did what I could and I'll try again.

We are enjoying eating the bounty of summer and fall out of our freezer and pantry. I love finding new recipes that use what I've stored up. Our squash and sweet potatoes are gone. The storage of carrots is quickly dwindling, as are our potatoes. I find though, that with a bit of research, I can find wonderful meals to make with what we still have stored. (And a trip to the grocery store for fresh salad fixings doesn't hurt!) Here's a recipe you may enjoy making this winter- and Threshing Table Farm now has a Facebook page. Become a friend and see updates of what's happening on the farm. You just may want to post some of your favorite recipes there!

## Noodle Casserole

1 bag (12 oz) whole-wheat noodles  
1 lb. lean ground beef, browned  
1 jar spaghetti sauce (15 oz)  
2 cups cottage cheese  
10 oz. frozen, chopped spinach, thawed and squeezed dry  
2 cups shredded cheese  
1 large egg  
1 small onion, chopped  
¼ tsp. salt  
¼ tsp. pepper

Bring a large pot of salted water to boiling. Add noodles and cook 5 minutes. Drain.

In greased 2 quart casserole dish, gently stir together all ingredients. Sprinkle some of the cheese over the top.

Bake at 350 for 30 minutes or until heated through.

Great to make ahead and pop in the oven just in time for dinner.