

# Ignatius Farm Fresh from the Fields

## Join us for a Winter Root Sale February 19 & March 5, 2:30–5pm

Thank you to everyone who came to the root sale in January! Your support to the Farm is invaluable. We have a large quantity of unwashed carrots available. Ignatius carrots are the sweetest carrots you'll ever taste!

- No pre-orders, just drop by
- Unwashed Carrots only (orange and rainbow)
- Purchase in increments of 5 lbs \$15, 10lbs \$30, 15 lbs \$40, 25lbs \$60.
- Also available, Chili Oil from Piccolo Farm Organics

Bring your own bags to take your veggies home. We look forward to seeing you.



## Garden Plot Registration is open!

Now's the time to register for your community garden plot for 2025!

70% of garden plots have sold. Don't delay in registering. We sell out every year!

Have you already signed up for a garden plot and not able to garden? Let <u>Pam</u> know now so we can allocate plots accordingly.

Garden plots open on Saturday May 17.

Sign up today!

Community Garden information



# Recruiting Waterline Workshares

We are in need of a few Waterline Workshares in exchange for a community garden plot up to 1000 sq ft. No experience necessary. You'll learn as you help with set up. Waterline workshares help set up waterlines in the spring, repair waterlines throughout the growing season (on-call basis) and take down the waterlines in the fall.

Email Pam or call 519-824-1250 ext. 244 for more details.



# Survey open till Feb 28

# We need your input to plan Ignatius Farm food enterprises



This survey is open to all community members.

Thank you to everyone that completed the community survey to date. We value your input and are currently reviewing each and every response. We will be keeping the survey open until February 28 for those that wish to share their input.

For those that completed the survey before Feb 3, a CSA member was topped up with \$25 worth of root veggies. Enjoy!

Thank you again for the support.

**Ignatius Farm Community Survey** 

### Community Orchard Collective

# Planning & Pruning Saturday March 1, 10am-2:30pm

Join the Community Orchard Collective as we plan for the upcoming season in the morning. After lunch, we will spend quality time pruning in the Orchard.

Come for the whole event, or either the planning or pruning event.

- 10am-12pm Planning at Loyola House, limited seating
- 12-12:30pm bring your own lunch
- 12:30-2:30pm pruning led by Matt Soltys



More details and Sign up here!

#### Cedar Circle Sunday February 16, 2:30-4:00pm

This month we'll explore the power of song to connect us to ourselves, to each other and to the land. Musicians Walli Sawatzky, Carol McMullen and Monique Hobbes will play the circle.

More information.



## Loyola House – Featured Worskhop & Retreats



Stories from the Heart
March 22, 10am-4pm
Story Telling Workshop with Michael Williams

Awakening the Artistic Soul - Exploring Creative
Expressions of the Inner life
March 25-27
Art Retreat with Kerry Wilson

The Second Journey - Life Beyond Success
March 28-30
Second Half of Life Retreat with Don Morrison and
Greg Kennedy.

#### CRA Donation Extension

Good News! The CRA has made changes so donations made until February 28, 2025 can be included in the 2024 tax year. This gives more flexibility to our donors who were impacted by Canada Post delays. Many thanks to our generous donors for your ongoing support of Ignatius Farm.

#### **Donate online today**

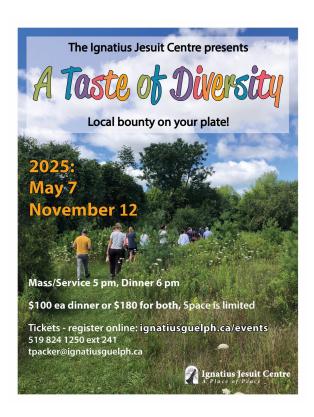
# TASTE OF DIVERSITY DINNERS! May 7 & November 12 5-8pm

Get ready for a wonderful night of bountiful food, community spirit, and making a difference!

Come, immerse yourself in an evening filled with positive vibes, learning something new, and the company of like-minded individuals who share a passion for spiritual growth and ecological engagement.

Tickets are \$100 each dinner or \$180 for both! Space is limited, so register now!

More information, <u>check out the event</u> page here.



#### Beavers

gregor Y kennedy

inside this whitewashed lodge snore sleeping tree cutters of clear conscience

so many cozy worlds lay nestled within this one big blue green brooding Russian doll.



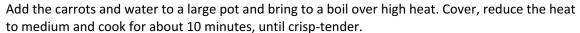
## Seasonal Recipe Round-up

#### Mustard-Glazed Carrots

Recipe: Heirloom Flavor, Doreen G. Howard

Picture: www.quericavida.com

- 2 pounds carrots, peeled and cut on the diagonal into 1/4" thick slices
- 1/2 cup water
- 3 tablespoon butter
- 3 tablespoon Dijon mustard
- 2 tablespoon brown sugar
- chopped flat-leaf parsley



Drain well. Return the carrots to the pot and stir in the butter, mustard, and sugar. Cook over medium heat, stirring, for 1 to 2 minutes, until the carrots are glazed. Sprinkle with parsley and serve.

Makes 6 servings

#### **Stay Connected**







Ignatius Farm | 519-824-1250 | www.ignatiusguelph.ca

Visit our Website

Ignatius Jesuit Centre | 5420 Hwy 6, North | Guelph, ON N1H 6J2 CA

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