



## Garden Plot Registration is open!

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

Take the winter months to plan your garden plot. It's won't be long until you can get your hands in the soil!

Garden plots open on Saturday May 19.

**Sign up today!**



**Community Garden  
information**

## Recruiting Waterline Workshares

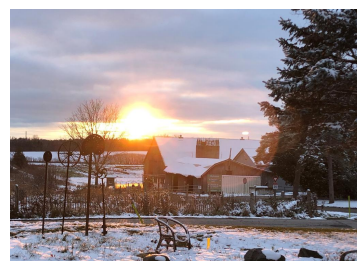


We are in need of a few Waterline Workshares in exchange for a community garden plot up to 1000 sq ft. No experience necessary. You'll learn as you help with set up. Waterline workshares help set up waterlines in the spring, repair waterlines throughout the growing season (on-call basis) and take down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

[Email Pam](#) or call 519-824-1250 ext. 244 for more details.

## We need your input to plan Ignatius Farm food enterprises

[This survey is open to all community members.](#)



Thank you again for the support you have shared with us after announcing our 2025 fallow from the CSA. Thank-you for your input, interest, and questions at the CSA Community Gathering on November 24th and during CSA pick-ups. Your specific offers of support, questions, and suggestions have been fantastic!

[Here is the link to our survey](#) to capture the common sentiment and capacity of our amazing community – an important guide for our future. Please fill it out as soon as possible. Those interested will be entered into a draw for \$25 of root vegetables the week of February 3rd.

### Ignatius Farm Community Survey

## Join us for a Winter Root Sale January 28 & 29, 2:30-5pm

Did you know that root vegetables last longer when they are not washed? We have a yummy selection of unwashed Ignatius root vegetables for sale. Bonus: roots wash water is great for your house plants!

- No pre-orders, just drop by
- Carrots, onions, celeriac, beets, red & white potatoes
- Purchase in increments of 5 lbs \$15, 10lbs \$30, 15 lbs \$40, 25lbs \$60. Celeriac \$3 ea.

Bring your own bags to take your veggies home. We look forward to seeing you January 28 or 29 at the Farm Store.



Kajal grading unwashed red potatoes

## Community Orchard Collective

### Workshop & Pruning Saturday February 15, 1-4pm

This workshop will cover pruning techniques and strategies, how pruning affects tree health and productivity, ideal

branch structure, holistic pest management, and more. The workshop and pruning will be led by Matt Soltys, former orchardist at Ignatius Farm. Matt is the operator of The Urban Orchardist, a local fruit tree nursery and orchard consulting business, and Ignatius Farm Small Plot Agriculture tenant.

- 1-2pm Indoor training at Loyola House
- 2-4pm Hands on experience outdoors

Limited spaces, sign up early



[More details and Sign up here!](#)

*Save the date:* Season launch, Sunday March 2.

*Orchard Survey:* Give your 2024 feedback and help plan for 2025.

[Orchard Survey](#)

---

## *Loyola House – Featured Retreats*



[Humans and Other Animals](#)

March 21-23

A weekend look at human/animal relations.

[The Second Journey - The Path to Wholeness](#)

March 28-30

Practices of meditation, letting go and integration from many traditions for living beyond success.

[Check out Loyola House Retreats here](#)

---

## *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

Donate online today

## Moon

gregor Y kennedy

the Moon keeps me up at night  
hanging on her hook  
as she fills there's less & less  
to hold me...

down i come when Earth  
throws no shadow  
once again once a month  
i fall victim to full light



## Seasonal Recipe Round-up

Recipe and picture

<https://www.tasteofhome.com/recipes/beet-borscht/>

- 2 cups shredded fresh beets
- 1 cup shredded carrots
- 1 cup chopped onion
- 2 cups water
- 1/2 teaspoon salt
- 2 cans (14-1/2 ounces each) broth of choice
- 1 cup shredded cabbage
- 1 tablespoon butter
- 1 tablespoon lemon juice
- Optional: Sour cream and chopped chives or fresh dill sprigs



In a saucepan, bring the beets, carrots, onion, water and salt to a boil. Reduce heat; cover and simmer for 20 minutes. Add broth, cabbage and butter; simmer, uncovered, for 15 minutes. Just before serving, stir in lemon juice. If desired, top each serving with sour cream and chives or dill.

Time: 15 min

Cook Time: 35 min

Yield: 8 servings (2 quarts)

### Stay Connected



Ignatius Farm | 519-824-1250 | [www.ignatiusguelph.ca](http://www.ignatiusguelph.ca)

Visit our Website

[Unsubscribe](#) | [Update Profile](#) | [Constant Contact Data Notice](#)



Try email marketing for free today!