The wind is howling, blowing from the east. It is depositing wet snow and ice on our east windows. The sheep have strung out along the rolled out hay bale, provisioning themselves for this unpleasant weather.   The young cattle viewed the open door of the barn and decided to eat the hay inside today.   The border collies come and go, not enjoying the weather, but not caring to neglect their self-appointed duties. The horses are out in the lot north of the cabin, and Blue and Kate feel that it is their responsibility to keep track of them.

And here, in the warm cabin, the white ash fired stove sending its heat up from the basement, the wooden grate of the register has provided an apparently cozy sleeping place for Muzzy, the white cat. His tail and sometimes, his legs, drop down through the grate. It does not look comfortable to us, but this seems to be the preferred spot for Muzzy.

But, on the stove, the goodness of summer still simmers. Although it is January, our meals are filled with the fruits of last season's labor. On this stormy day, a bright pasta dish seemed like it would appeal to both eye and palate.

So, from the freezer I brought a jar of the aubergine sauce from August. It is a thick, tomato-based concoction of onions, garlic, green and red peppers, basil and oregano, and lots and lots of chunks of peeled, sautéed-in-olive oil eggplant— that versatile vegetable that I prefer to call by its prettier name— aubergine.

I browned some of the ground beef from our own butchering, and added it to the sauce. Now, all that is left is to make some homemade egg noodles, cook them, and add the sauce. The flavor of the garden takes us back to the growing season, and makes us think about that seed order that has yet to be finished.

I'm not sure that anyone who does not experience some of our more unpleasant weather can fully appreciate how summer and fall —and some of our own work—provide us with such delicious sustenance for the winter. Perhaps the squirrels, jays, and other creatures that store food know what we mean.