

Our winter supply of food is pretty well in place now. There will be more beef, and later, pork, but we could survive—and, indeed, live well, on what we have stored now.

In the freezer are filet beans, carrots, broccoli, cauliflower, baked squash, zucchini, peas, peppers, cabbage, mixed vegetables, and some dry foods—wild rice, morel mushrooms, several kinds of ripe beans, some homemade feta cheese, and package after package of home churned butter from Black Effie's cream. The upright freezer holds mostly fruit—strawberries, raspberries, rhubarb, and apples from our own farm, plus peaches and blueberries from the area around us.

The root cellar, cool, damp, and dark, has a winter's supply of potatoes, carrots packed in sand, and onions. In the basement hangs a pail of garlic. On a hay rack on the barn floor are more onions and garlic and squash ready to use or freeze.

Then, there is the fruit cellar. I spent half a day cleaning and organizing the canned goods there, and now it is nice and neat. I still noticed a cobweb here and there, but the jars on the shelves are orderly and, I hope, attractively displayed.

Facing into the fruit cellar, on my left I see jams and jellies on the highest shelf. This year, the selection is —strawberry, raspberry, peach, blueberry, and plum jam, raspberry and hot pepper jelly, and apple butter.

The next shelf down is all tomatoes. Half of the space is taken up by what I call Barbara Kingsolver sauce, since it is basically the recipe she gave in *Animal, Vegetable, Miracle*. Then, there are several jars of salsa, and on the other end of the shelf, plain tomato sauce.

Under that are more tomatoes, some in sauce, but mostly in jars of seasoned juice. A glass of celery and garlic flavored tomato juice straight from the refrigerator is good all times of year.

Next is a shelf half filled with jars of chicken broth. They will be welcome additions to many winter recipes, and with some homemade noodles are also a "home cure" for a cold or flu.

The lowest shelf on this side of the fruit cellar is filled with natural sweeteners—maple syrup and honey.

On the other side of the fruit cellar, there are some empty—except for unused mason jars—shelves. But, the top two shelves are filled. On top are jars of raspberries, applesauce from the Duchess of Oldenburg tree by the farm house, blueberry juice, and peaches.

Below them are the plums and pears.

In a way, winter is "fast food" time at Coe Creek. The summer and fall's work of preparing food to freeze, root cellar, or can may be onerous at times, but it allows meals to be fast and easy. And, by the looks of the various storage places here, our food supply is, once again, adequate for another winter and spring.