

At the Store

A RECIPE TO CHASE AWAY WINTER'S CHILL

BY GEORGEANN, MANAGER OF THE SWEET LILAC DELI

There is nothing quite like the intoxicating fragrance of homemade gingerbread baking on a cold Winter's day. As the aromatic spices fill the air, a sense of warmth and coziness will envelope you.

Gingerbread is both warm and bracing, the perfect culinary antidote to Winter's darkest days, and homemade gingerbread will never let you down. A slice of gingerbread is delightful with afternoon tea. Tucked into a lunchbox it will bring a smile.

Why not discover the joys of gingerbread this season? I am pleased to share my very own gingerbread recipe with you! Enjoy!

OLD FASHIONED GINGERBREAD

1) COMBINE

2 eggs, well beaten 1 cup dark brown sugar 1 1/2 sticks unsalted butter, melted 3/4 cup molasses

2) SIFT TOGETHER

3 cups all purpose flour

1 tsp. baking soda

1 tsp. ginger

1 tsp. cinnamon

1/4 tsp. salt

Make sure your ground ginger is fresh! Ginger loses its power if it sits around. Feel free to increase the amount of ginger if you like your gingerbread spicier. For extra zest, throw in some finely chopped crystallized ginger.

- 3) Alternately add 1 cup buttermilk and dry ingredients to egg mixture.
- 4) Beat until well blended.
- 5) Pour into greased and floured 9x9x2" pan.
- 6) Bake at 350 for 30 to 40 minutes.

(I use a Bundt pan to bake until done and shake powdered sugar over finished cake when cool.)

7) Serve and enjoy!



JANUARY SCHEDULE

Tuesdays and Wednesdays 1-3pm

Upstairs in the Sew-op Room

SEW-OP SURVEY

The Sew-op is readying to open its doors again! But the world has changed and the Sew-op is changing too. We'd love your feedback to find out how the Sew-op can best meet your sewing interests and needs.

Please take a minute to fill out this quick survey!









In the Community

YOU'RE INVITED TO NOFA-VT'S 41ST ANNUAL WINTER CONFERENCE!

BY ZEA LUCE, UVFC BOARD MEMBER
AND EVENTS & ENGAGEMENT MANAGER AT NOFA-VT

The Northeast Organic Farming Association of Vermont's winter conference is February 18-19 and this year's theme is "Back to the Roots." The conference will be in person (UVM in Burlington) with live-streamed options for our online attendees. The opening & keynote, plus a select number of workshops will be available virtually in real time, with recordings shared afterward. Please join us from near or far!

Saturday, February 18 will be a jam-packed day of learning, sharing, and connecting with all of the conference pieces we've missed the last couple of years, including engaging workshops, music, community art, children's programming, a seed swap, delicious food, and more. On Sunday, February 19 we've scheduled our longer, "intensive" workshops to dive deeply into focused topics, like biodiversity, ruminants, advocacy, and farm labor management.

Each year, the NOFA-VT Winter Conference provides a valuable opportunity for farmers, homesteaders, gardeners, earth tenders, land managers, educators, students, policy-makers, and other food-system activists to participate in our vibrant community event by sharing ideas, resources, and skills. Join us for a conference to connect, inspire, network, and deepen the roots that sustain the movement for a thriving agriCULTURE.

visit www.nofavt.org/wc for more information!

REACH OUT TO YOUR NEIGHBORS

Winter can be an isolating time for many people, especially older adults and others with limited mobility. Take a minute to reach out to your friends, family members, and neighbors. A text or a phone call can be enough to make someone's day. If you have a little more time, offer to pick up groceries or bring them dinner. It only takes a few minutes to reach out and say hello.

Local Events!



Bee Diversity in Northern New Hampshire

Date: Tuesday, January 17th @ 7pm Cost: FREE! No registration required IN-PERSON AT HANOVER HIGH SCHOOL



Brew Your Own Kombucha

Date: Wednesday, January 18th @ 7pm
Cost: \$25 and \$5 for materials
RWB COMMUNITY CENTER ROOM 112 (HANOVER)



Cooperatives, LLCs, and other Shared Ownership

Date: Tuesday, January 31st @ 5:30pm Cost: FREE! No registration required Hosted by: VITAL COMMUNITIES