

Farm Facts

L'Arche Farm & Gardens

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 Tacoma, WA 98446

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Larche-
 farm@hotmail.com

www.larchethc.org

Winter Hours:
 M-F 9am to 4pm

We have many opportunities for volunteers and love to give greenhouse tours!

Mid-Winter News

Spring is in the air at the farm. Our baby plants are arriving and the greenhouse is filling up with all kinds of signs that spring is here. The classical music is playing so the baby plants will grow up big, strong and cultured.

People are pot filling machines. All of the babies need a place to grow big and strong. We are also repotting our perennials that made it though the winter.

Our baskets are be-

ing planted and hung. It is always so exciting to see if those new plant combos work together as well as



we think they will. My new favorite is the orange symphony osteospermum. We have had it's cousin, lemon, for a couple

of years and it is always a show stealer. Last year we introduced Nunanza Copper Purple and we have it back this year for you to purchase as a basket filler.

The farm is heading back to our roots. Yes, we are growing fuchsias again this year! After years of you asking for them, we decided to bring them back. We have three lovely varieties to choose from.

Please come out for a visit to get a taste of spring.

Grow baby plants, grow!

Upcoming Events

Wayzgoose at King's
 Books: March 4th

L'Arche Tahoma Hope
 Auction: March 8th.
 See website for details.

Spring Fling: April 26

February Gardening Tips:

- Remove mulch from perennials and, especially, bulbs once they show signs of new growth.
- Cut back any perennials still standing as well as ornamental grasses.
- Be sure to leave any fresh green growth that might be starting at the base.
- Plant bare-root trees and shrubs as well as bare-root roses.
- Consider building a cold frame. You'll be able to plant radishes, spinach, lettuce and other cool-season crops in it this month and use it for fall planting as well.

Solidarity with L'Arche India

Tahoma Hope's very own, Lisa Villano, who has been living in one of our homes for a little over three years now, is taking the month of April to go and live in L'Arche Asha Niketan in Kolkata, India. She has graciously agreed to give us an interview about why she is going.

Farm Facts (FF): What are you hoping to get out of this experience?

Lisa Villano (LV): What I am hoping to gain from this experience is, in the words of Ms. Stitham, my 10th grade English teacher "to broaden my pitifully narrow horizon". That means that I want to experience a little taste of a different way of life, especially life in L'Arche. I feel the need to explore L'Arche and Jean Vanier's philosophies on a deeper level, and to do that, I need to be pushed out of my comfort zone and opened up a bit more.

FF: Why did you pick this community to go to?

LV: For two reasons. First, I felt a small level of connection to the Kolkata community, having heard many stories about my good friend Smithosh's time there. Second, I belong to another community of service-minded youth called the Krista Foundation. Many of those people have served in third world countries, and their work and stories inspired me.

FF: what will you be doing while you are there?

LV: From what I understand, I will probably be volunteering in their workshop, but basically whatever they tell me to do.

FF: Tell us a little about the community you are going to. Do they have a workshop? How many people are in the community?

LV: Yes, they have a workshop that produces cards and candles. There are two houses in the community, housing 14 core members and 12 assistants. They also have 25 day-worker core members who work in the workshop, and 19 children who attend the daycare.

FF: why is solidarity important to you and why should it be important to our readers?

LV: It comes down to simply this: Brother- and- sister-hood. Growing up, my parents always told me that every person in the world was my brother or sister in the eyes of God, and I truly believe it. And who wouldn't want to be in solidarity with a sibling? It's the true meaning of community!

Lisa, thank you for you sharing about your trip. Save travels!



Lisa working hard at the farm with her friend Ricky.

Winter Squash Muffins

Ingredients:

- 1-1/3 cups whole wheat flour
- 1/2 cup raisins
- 1 teaspoon baking powder
- 3/4 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1 egg
- 1 cup pureed cooked winter squash
- 1/2 cup buttermilk
- 1/3 cup honey
- 1/4 cup butter, melted

Directions:

In a large bowl, combine the first six ingredients. In a small bowl, whisk the egg, squash, buttermilk, honey and butter. Stir into the dry ingredients just until moistened.

Coat muffin cups with cooking spray or use paper liners; fill half full. Bake at 350° for 25-30 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack. **Yield:** 1 dozen.

