

November 2019

Sun	Mon	Tue	Wed	Thr	Fri	Sat
					1 9am-2pm	2 9am-2pm
3	4	5 3-6:30pm	6	7	8 9am-2pm	9 9am-2pm
10	11	vacation		14	15	16
17	18	19 2pm-6pm	20	21	22 9am-1pm	23 9am-3pm
24	25	26 2pm-6pm	27	28	29	30

CELEBRATING 80 YEARS  
 OF FARM AND FAMILY  
**BialasFarms.com**

NEW WINTER HOURS  
 BEGINNING NOVEMBER 19TH  
**Fridays & Saturdays 9am - 1pm**  
**Tuesdays 2pm - 6pm**

14<sup>TH</sup> ANNUAL OPEN HOUSE  
 AT BIALAS FARMS  
**Saturday, November 23rd**  
**9am - 3pm**  
 Fresh, Homegrown & Seasonal  
 Products from Bialas Farms  
 and your favorite  
 Artisan Food Vendors

December 2019

Sun	Mon	Tue	Wed	Thr	Fri	Sat
1	2	3 2pm-6pm	4	5	6 9am-1pm	7 9am-1pm
8	9	10	11	12	13	14
15	16	17 2pm-6pm	18	19	20 9am-1pm	21 9am-1pm
22	23	24	25	26	27	28
29	30	31	HOLIDAYS			

END OF SEASON SALE  
**January 14, 17 & 18**

THE FARMGIRL COOKS  
 WINTER VEGGIE STORAGE

◆ **Potatoes, Onions, Winter Squash and Garlic**  
 like dark, cool, dry places. Keep them in a large basket or other  
 breathable box in your basement, shed, or garage. Cover the  
 basket with a burlap sack or old towel. This will allow air to  
 circulate and will keep the veggies dust-free.

◆ **Carrots, Beets, Parsnips, Rutabagas, and Celery Root**  
 can be stored in separate plastic bags in the refrigerator or in a  
 cool shed or garage. These root crops will last for several  
 weeks, possibly even months, if stored properly.

◆ **Celery, Leeks and Peppers**  
 can be cleaned, diced or sliced, then frozen in food saver or  
 freezer bags or containers. No processing is needed.

◆ **Fresh Herbs (Parsley, Cilantro, Thyme, Tarragon, Basil)**  
 may be chopped and blended with olive oil and frozen in cubes  
 or small containers. Herb pastes make terrific additions to rice,  
 pasta, potatoes, veggies, marinades, soups, eggs, meats.

January 2020

Sun	Mon	Tue	Wed	Thr	Fri	Sat
			1	2	3	4
5	6	7 2pm-6pm	8	9	10 9am-1pm	11 9am-1pm
12	13	14 2pm-6pm	15	16	17 9am-1pm	18 9am-1pm
sale		week				
19	20	21	22	23	24	25
26	27	28	29	30	31	

FARM FRESH INSPIRATION  
 AND RECIPES  
**TheFarmGirlCooks.com**

