

June 24, 2004

This week's share:

- Easter Egg Radishes
- Redbor Kale or Swiss Chard*
- New potatoes*
- Scallions
- Peas: snap peas for PSSB shares, U-pick for farm shares
- Spinach
- Cucumbers (snacks at farm)*
- Herbs: parsley*

*=items from the hoophouses (i.e. "WOW! That grew in Michigan this early in the spring???")

Announcements:

1. Refrigeration Station

Situation: The coolers at the Horticulture Farm will be out of commission for at least the next four weeks. Fortunately we have backup cooler space available if necessary, but only on Thursdays. For you CSA members who pick up at the farm (not those who pick up on campus), this means that if you miss Thursday pick-up, your share will NOT be refrigerated until you pick it up. (Normally if you miss Thursday pick-up, you can stop by the farm Friday or Monday and pick up your share

out of the cooler) We will still leave unclaimed shares in our cooler (#11) in the main garage

space of the building where you normally pick up, but the refrigeration will be turned off. Please make every effort to claim your share on Thursday between 4:00 and 6:30, or have a friend pick up for you during that time if you can't make it, rather than planning to pick up on Friday or Monday.

2. Volunteers wanted!

Three volunteer opportunities:

1) *The last two Thursdays in July, 7:00-11:00 a.m.*, we need harvesters. Please call, email, or ask in person beforehand, so we know who to expect, and hopefully you can even come harvest at least once before then, to get an idea of what to expect.

2) Weekend watering: thanks to those who have volunteered to water on weekends, and we can still use more help – please call or email to set up a time to learn the ropes – the walk-through takes about half an hour; the

actual watering takes close to two hours, early in the morning.

3) Would you like to meet your fellow members and learn how CSA pick-up works? Come volunteer to staff the pick-up table at the farm Thursdays from 3:30- 6:45 (includes set-up and take-down). Call, email, or ask in person if you're available and would like to work one or more Thursdays this summer.

3. Share Balances Due:

Unless we made alternate arrangements, all balances were due by June 17, 2004 (third Thursday in June). If you still owe a balance on your membership, please send a check this week. **Make checks out to MSU.** Either hand-deliver to us at pick-up, or mail to me: Michelle Ferrarese, MSU Dept. of Horticulture, A288 Plant and Soil Science Building, East Lansing MI 48824. If you split a share, we request that you make out one check for the total balance – it makes our record-keeping simpler. If your receipt and/or confirmation letter has still not arrived, please email or call me at 355-5191 ext. 342.

4. Farewell to Ashley—this was the last week on the farm for Ashley Sprouse, our education specialist intern. Ashley has

worked with us this summer both on the farm and behind a computer, helping us develop our summer internship program, as part of her own internship on the farm. Her teaching and program development experience came in handy just when we needed someone to devote some time to help create the SOF internship program. She'll spend the rest of the summer yachting with llamas on Glen Lake in northern Michigan. Thank you so much, and hopefully we'll see you again this fall, Ashley!

What's up at the farm?

This past week saw lots of changes at the SOF. First, we got the bulk of our summer planting done! Student farmers worked some long days transplanting the last of the peppers, eggplants, cucumbers, summer squash, zucchini, melons and watermelons, winter squash and pumpkins, and basil. We seeded more sweet corn, decorative corn, green beans, soybeans (edamame), and more flowers. John came out to help plant and ended up walking behind the rototiller for most of a day – thanks, John!

Farmer Mook and Farmer Scoot started construction of a washing/packing station on the west end of the work house, we got most of the drip irrigation

laid in the hoopouses and started in the fields, and we are still brainstorming digging a root cellar behind the hoopouses.

Several groups have visited the farm recently, including an International Agriculture tour from MSU, an environmental science class from LCC, and gardeners from the Lansing Garden Project.

And last but not least, this past Monday saw the first (annual? Or only?) Cabbage Bowling Tournament at the SOF. We finally cleaned out the last 12 cabbages from the cooler, cabbages harvested last fall and stored all winter, and they were still solid enough to use as bowling balls! Amid a going-away party for Lynn and Ashley, student farmers and friends set up an alley in the work house, complete with plastic bowling pins, and gave the cabbages a final spin before they hit the compost pile. Stay tuned next year this time, in case we have enough stored cabbages to invite more folks to the tourney.

New veggies?

Scallions and Spinach finally on the scene: Seems like everything is running behind normal schedule this spring – scallions and spinach being no exception. We're happy to

finally have a sizable harvest of both of these spring staples for you – enjoy! Scallions will keep coming for 2-3 more weeks; if cool temperatures continue we'll have at least one more spinach harvest, but if it heats up, the spinach will bolt, or send up flowering stalks, and that will be the end of spinach until fall, when cooler temps return.

New potatoes: Thanks to Charlotte Murray Reemts for these spuds! She was the sole CSA member who showed up to help plant early potatoes in the hoopouses back in March, and we're thankful. We should have new potatoes from the hoopouse for another 2-3 weeks also, then we'll have to wait for fall for the bulk of our field-planted taters to come in. These are so tender and thin-skinned, I even enjoy them just boiled... boiling food usually sounds pretty boring to me, but these are pretty good that way, especially with plenty of chopped parsley and butter or olive oil on top.

That's it for this week – I have received a few recipes on email (thanks so much to those of you who have sent them in) but not, I think, for items in the share this week. Several folks have said the recipes are only medium-useful, so I'm going to spend less

time/space on recipes than on news and crop info – what do you think? Cheers, MF.