



MSU STUDENT ORGANIC FARM FARM NEWSLETTER

January 11, 2006

First Distribution for Spring 2006 Session is this Wednesday, January 11th!

Welcome back everyone to your CSA! Hope the break wasn't too terribly hard on anyone, but fear no more... We've got fresh organic vegetables for you to pick up on Wednesday!

In your share this week

- Spinach
- Leeks
- Potato
- Squash
- Garlic
- Turnips (Hakurei)
- Beets
- Carrots
- A surprise cooking green of the week!

Announcements

We hope you had a great winter break. We start the spring session on Wednesday, January 11, 2006. Distribution hours will remain from 4 to 6:30 at the farm. Those of you with remaining balances, who should receive an email, please pay by Wednesday.

A special thank you goes out to all of the volunteers who helped open and close the hoophouses over break!

Recipes

Duchess Turnips and Potatoes

3-1/2 lbs. potatoes, peeled and diced
5 tablespoons butter
1-1/2 lbs. turnips, peeled and diced

2 eggs
1 teaspoon salt
1 cup milk
1/4 teaspoon pepper
Scant 1/2 teaspoon ground nutmeg
1/4 cup snipped fresh chives

In pot, combine potatoes & turnips; bring to a boil over medium-high heat. Reduce heat to medium; simmer until tender; drain. Return to pot with cream, butter & nutmeg. Mash until smooth; mash in eggs, chives, salt & pepper. Spread about potato mixture in baking dish. Preheat oven to 400 degrees. Bake, uncover, until top starts to brown, 20 minutes. Remove from oven. Position broiler rack 4 inches from heat source; broil until golden, 2 minutes.

Turnip Fries

4 - 6 turnips
1/4 cup grated Parmesan cheese
1 teaspoon onion powder
1 teaspoon garlic and pepper seasoning
1 teaspoon ground paprika

Preheat oven to 425 degrees F. Spray a large baking sheet with nonstick cooking spray, or wipe down with olive oil. •Pare and cut turnips into 2 x 1/2 inch sticks. ("steak fries" size)
•In gallon-size sealable plastic bag, combine cheese, onion powder and paprika. Add turnips; seal bag, squeezing out air; toss to coat turnips. •Place turnips on baking sheet. Bake 15-20 minutes or until turnips are tender and golden.