



MSU STUDENT ORGANIC FARM FARM NEWSLETTER

January 18, 2006

In this week's share:

- Salad mix
- Potatoes
- Tatsoi
- Carrots
- Garlic
- Rutabaga
- Cabbage

Farm Update

SOF member service opportunities!!!! For all you go-getters and early planners who are thinking about making a plan for completing your services hours for the farm, here is some info to help you in your planning! The requirement is 8 hours total per share; that means if you split a share, the 8 hrs are divided among the share partners.

For some farm planning perspective... it is January and the farm is in fairly low gear, and will be for the next several weeks. Things will steadily gain momentum and be really cranking along by April, when we will start to plant onions and leeks in the field and keep moving along through May and June as we plant all the other crops and try and keep them weeded!

Currently, the farm work being done is clean-up, repair, and preparation for the coming work. There is some weeding and bed preparation to do in the tunnels and a lot of broken wooden crates to repair.

There are lots of times when people can come out during the week: Wednesday mornings for harvest are always a time we could use a hand. Mondays, Thursdays, and Fridays are also good. I know Saturdays are more realistic for a lot of people and this term we have three wonderful SOF farm crew members who will be working on Saturdays from around 9 AM to around 2 PM, who would be happy for you to join them. Just call the farm at (517) 230-7987 before you come out so we can know to expect you and you can know for sure we'll be there. (Calling a day or two before is even better—but don't let that stop you if the farming spirit moves you!)

As the pace picks up, we'll be doing a lot of seeding and transplanting and will likely have some bigger Saturday work parties for getting big jobs like onion planting done....so look for more info and updates! For those of you who are interested in doing your service for the farm with other wonderful types of work that aren't as soilful as the farm work, I've the Core group has a great list of ideas and you can expect to hear more from them about those opportunities.

Also, remember if you have something you are passionate about and would like to do for the farm, run it by us! We want you to be involved with the farm service in ways that move you or draw upon your unique skills and passions. Thanks for being such great CSA members! Happy eating!

Recipes

Sweet Potato Galette

(Serves 2 – 3)

- 2 large cloves garlic
 - 3 tight-packed tablespoons parsley leaves
 - 2 medium yams (about 1-1/2 pounds), peeled and sliced 1/16- inch thick (food processor or mandoline makes short work of this)
 - 1 medium red onion, sliced the same as yams
 - 1 small sweet red pepper, sliced the same as yams
 - 3 tablespoons extra-virgin olive oil
 - 1 scant teaspoon whole cumin seeds (bruised)
 - 1/8 teaspoon hot red pepper flakes
 - Shredded zest of 1 large orange
 - 1/3 cup pitted Kalamata or other black olives, coarsely chopped
 - Salt and fresh ground black pepper
 - 6 ounces (1-1/2 cups) sharp cheddar cheese, shredded
1. Preheat oven to 500 degrees. Oil a 14-inch pizza pan or a cookie sheet. Mince together the garlic and parsley. Place in large bowl with the potatoes and onion. Fold in olive oil, cumin, red pepper flakes, half the orange zest, and half the olives with generous sprinklings of salt and black pepper. Toss everything to coat the potato slices.
 2. Spread potatoes out in an even single layer on the pizza pan. Bake 20 minutes then sprinkle with the reserved orange zest and olives. Bake another 10 minutes, or until potatoes are speckled with golden brown and the zest has darkened. To get the top to a rich gold color it may be necessary to broil the "pizza" for 2-3 minutes.
 3. Sprinkle cheese over the potatoes. Let stand 1 minute. Remove from the oven and serve hot. Slice in wedges and lift off the pan with a spatula. Can be reheated.