



MSU STUDENT ORGANIC FARM FARM NEWSLETTER

March 15, 2006

In your share this week

- Baby salad mix
- Leafy Napa Cabbage
- Komatsuna
- Joi Choi
- Fennel
- Scallions
- Onions
- Carrots
- Potato
- Squash

Announcements

Farm News and Notes - We continue aggressive "negotiations" with the rodents, but they are very insistent on eating too many baby plants, but the tides seem to be turning. Transplanting into the tunnels continues, but is slowed by this little cold snap.

Share Price - After good discussion (see the core group note) we will announce the CSA price change next week. A special thanks to everyone who came to the meeting or voiced their opinions to us. We value your input (it is essential!) and the dialog that is possible between farmer and member in a CSA. Please feel free to share with us anytime.

Call for recipes - As a part of their service requirement, Jann Nestell and Laska Creagh are creating a vegetable information manual. They would like to invite members to share recipes to be included in the manual. The manual will be at distribution so that everyone can use it. Please send your favorite recipes directly to Jann at jnestell@cablespeed.com.

Recipes

Roasted Fennel and Red Onions

Fennel
Red onions
Olive oil
Salt to taste

Slice the stalks off the fennel and peel off the top, thick layer. Wash, quarter lengthwise and trim out the root end. Cut each quarter into halves or thirds.

Peel onions and cut them into chunks of similar size. Combine in bowl with olive oil and salt until lightly coated. Spread on baking sheet and roast at 375 for 45 minutes to 1 hour, turning every 15 minutes or so. They should be soft through and well browned in spots.

Goes great with polenta or other vegetables. Try adding roasted potatoes!