



MSU STUDENT ORGANIC FARM FARM NEWSLETTER

April 12, 2006

In your share this week

- Salad mix
- Stir Fry Mix
- Swiss Chard
- Cilantro
- Parsnips
- Carrots
- Onions
- Potatoes

Announcements

Amazing Work Party!!

We had a wonderful work party this past weekend! Between a bunch of CSA members, student workers, RISE students and a bunch of the farmers, we had a beautiful Saturday morning AND we got a lot of great work done on the farm. We were able to move the chickens to a new location on the farm, which was hilarious to see Trevor and Tomm running around chasing some of the escapees. We dug trenches and moved gravel and cleared a building site. It was a great time. It was nice to have kids and adults all out on the farm together too. Please, we encourage you to bring children out for these work parties! No matter what age...that is what the farm is all about! Getting people together!

Thank You!

More CSA Members are fulfilling the service hours!! Thank you!! It is so wonderful to see you all at the farm and to get to know more of you!

Thank you to Margie Kinzley for helping me with some work I am doing on the Certificate Program! More to come on that....

Thank you to Jann Nestell for helping create the CSA recipe book! I hope you all can check it out at pick up...look near the service hours log....

Thanks to all of you who came out to work this weekend! Todd Fenton, Robin and Sarah Roberts, Iana and David Cooper, Caroline Dulai.

Thanks to Susan Smalley and Amy Fenton for helping us with some of the administrative paperwork!

Thanks to Anne Savage for putting together state-of-the-art web camera shots of the farm! Please check out her work at the following website- this will soon be on our website too! www.revolutionaryviews.com Click on the "projects" link and then onto the Michigan State University link. It is awesome!! She is launching her business and helped us by doing this work to show her services. Her contact information is on her website if you would like more information about what she is doing.

(If you have done something for the farm and have not been recognized in the newsletter...please let me know! I am still learning all the amazing farm goings on and I don't want to leave anyone out! Please send an email to me, Corie, at piercee@msu.edu and let me know what you have done!!)

PARKING!!!

We have been asked to change our parking procedures at the farm. The rest of the Horticulture Farm needs to have access to the driveway near the CSA pick up area. They need to be able to safely drive their large equipment in between those buildings so they have asked us if we can have all of you park in the regular parking area. So, starting this week, please park in the lot where the lines are for regular parking spots. This means, do not drive around the corner to the CSA pick up door. You will just need to park and walk around instead. We will have someone out there directing traffic for a few weeks while we get used to the new system, but please help us out and park away from the work area!

Sizzling Summer Session Soon

The Summer Session is just around the corner!! Deposits, or **full amounts**, are **due THIS Wednesday, April 12th!** Please send in your check or bring your check to pick up. Reminder: your balance is DUE ON MAY 10th. Please feel free to get it in SOONER. May 10th is just the last day before we will need to give away your spot.

We will have a change in our student farmer crew for the summer. In the summer, we will have 4 paid interns as our main farm crew along with Jeremy, Jay and Corie. These interns are Mitra Sticklen, Anne Misner, Holly Markham, and one of our current workers, Luke Tomczak. These 4 will be working full time and also will be engaged in some educational opportunities. Each will have an independent project that they will be running and managing themselves. We will keep you posted on what they are working on! A few of our school year workers will also be here this summer, so there will be some familiar faces around too. **Coming soon: Farmer Bios!!** Posted in the CSA room you will be able to read about the farmers who grow your food.

BEES!!!

We have bees!!! Okay, not quite, but soon! Most of you all have heard about our bee project. It is very exciting. Bees will be coming to the farm over Easter weekend. Student volunteer Joe Little is heading up the bee project at the farm. Joe comes from a family bee keeping farm where he has been managing honey bees since he was not much bigger than a bee himself! We will continue to have bee events, so stay tuned!

Questionnaires and Surveys!

Thanks to those of you who have completed your surveys! The Villegas gift certificate will be drawn on May 10th, so get those in!!!

Events Or Opportunities We Think You May Want To Know About!

Job Posting at CSA Members Store! The Watershed Wellness Center

I'm Bob McCauley, a member of the Student Organic Farm and the owner of a natural health store on the west side of Lansing. The name of our store is **The Watershed Wellness Center**. We are looking for a part to full-time secretary, flexible hours, who **MUST** be health conscious. We sell all natural health products and promote a raw lifestyle. If anyone is interested please contact myself or Patti, the office manager by email or phone. You can fax or email your resume or drop by with a resume or to fill out an application.

Bob McCauley
The Watershed Wellness Center
www.watershed.net
watershed@mindspring.com
1-888-826-4448
1-517-886-0440
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Earth Day Event!

Saturday, April 22nd:

Earth Café! Located at Shaw Hall East Lounge
Free lunch and discussion on local and sustainable food sources, consumer culture, and individual empowerment in today's marketplace.

1:00-2:00: Local produce lunch
2:00-2:30: Film: "What Will We Eat?" by Chris Bedford

2:30-3:30: World Café dialogue session
3:30-4:00: Closing remarks

All students and MSU community members are encouraged to attend. For any questions about this event e-mail Dolly Shwartz (<mailto:shwa223@msu.edu>).

Planting Work Parties!!

4/22: Earth Day!! 9:00-12:00 Transplant Party!

(then we will go to the Earth Café event on campus for lunch and discussion on our food systems)

4/30: Tree Planting Party in Permaculture Plot 10:00-1:00 (or later...)

Recipes

Are all those potatoes stacking up in your pantry? Here are some yummy looking recipes from last Monday's Lansing State Journal.

Thai Roasted Potatoes

15 to 20 fingerling potatoes, washed, sliced lengthwise in a couple pieces

½ cup oil

1 tablespoon Thai red curry paste

1 bunch cilantro, roughly chopped

Salt and pepper, to taste

Preheat oven to 425 degrees.

In large bowl, mix together oil, curry paste, cilantro, salt and pepper. Working in batches, thoroughly coat potatoes with curry mixture and arrange on baking sheet. Roast about 30 minutes, or until tender and browned. Serve.

Rosti (Swiss Potato Pancakes)

6 Yukon gold potatoes, peeled, grated and set aside

3 tablespoons butter

2 shallots, minced

½ tablespoon nutmeg

1 teaspoon fresh thyme

Salt and pepper, to taste

6 ounces goat cheese

6 ounces mascarpone cheese

Preheat oven to 375 degrees.

In large skillet, preferably oven-proof, heat butter, then sauté shallots over medium heat until golden. Season with nutmeg, thyme, salt and pepper. Add cheeses, stir well and remove from heat. Stir in reserved potatoes and season again with salt and pepper. If not using oven-proof skillet, transfer mixture to casserole dish. Bake 35 to 40 minutes, until crisp and golden outside. Cut into wedges and serve warm.

Potato Shrimp Cakes with Fresh Mango

6 pounds medium Yukon gold potatoes, peeled, boiled, grated and set aside
3 ½ cups peeled, seeded and diced tomatoes
2 pounds (3 cups) peeled and chopped raw shrimp
¾ cup cornstarch
10 tablespoons finely chopped basil
2 teaspoons cayenne pepper
Salt and black pepper, to taste
6 large egg whites
Oil for frying
6 mangoes, peeled and sliced

In a large bowl, mix together reserved potatoes, tomatoes, shrimp, cornstarch, basil, cayenne pepper, salt and black pepper; toss to mix evenly. Beat egg whites until stiff and fold into potato mixture.

Form mixture into cakes about 2 inches wide and 1 inch thick. Working in batches, fry cakes until golden brown, turning once and replacing oil as needed. To serve, allot three cakes per plate and garnish with mango. Yields about 12 cakes.