



MSU STUDENT ORGANIC FARM FARM NEWSLETTER

June 28, 2006

In your share this week

- Kale
- Garlic Scapes
- Beets Beet Greens (with baby beets)
- Turnips
- Dill
- Scallions
- Radishes
- Peas
- Carrots!!
- Beet Greens

Extras:

- Kohlrabi
- Cabbage
- Broccoli
- Strawberries (there aren't many left, please pick your own if you'd like a few...)

Please remember to use the TRADE TABLE. If you don't want something in the share, please bring the item you don't want from YOUR share to the table so someone else can enjoy it. And then feel free to help yourself to something at the table.

FROM THE FIELD

I wanted to let you all in on some of the ideas we are kicking around for the future of the farm....first of all, we are aiming to have more fruit in the future. Including in this will be more strawberries, raspberries, fruit tree fruit (apples, peaches, pears, plums, etc). Thanks to Jay's permaculture plot...Our first project that we are working on right now is to build some nice raised beds in between the hoop houses for the strawberries. This will allow us to have more high quality berries, take better care of them, and harvest them more efficiently and effectively. Also, we are slowly growing more flowers. You will notice this year that we will have more varieties that we have had in the past. Our goal is to incorporate more and more perennials as well as a nice assortment of annuals.

Many CSA farms have additional "shares" available to members; fruit shares and flower shares are the most common additional shares. We are moving towards that. Currently the

little amount of fruit and flowers we have are available to our members through pick your own. We don't want to stop offering that, but given the higher demand that flowers and fruit take, we will be looking to grow our share opportunities as we expand these parts of the farm. We are looking to develop a share for flowers and fruit (bouquets). This year we will have a farm stand on campus where we will be selling flower bouquets. Depending on how many flowers we have, we will probably have bouquets available for sale at CSA pick up as well. We will still have a section of flowers available for pick your own, but we want to start teaching interns how to make bunches and prepare us for the certificate program since flowers are a great way for small scale farmers to supplement their vegetable production. Fruit shares and flower shares...vision for the CSA and for our continued plan to grow new crops and new varieties and find new ways to learn about and teach marketing opportunities...

MEMBERSHIP LOGISTICS!

If you split your share, please send me the name and email of your share splitter so I can include them in the newsletter! I want all people who are involved with the farm to be receiving the newsletter. This is our only way to communicate with the entire membership and I want all folks who are involved with the farm to be receiving this communication tool. Thanks so much....send it to Corie at piercee@msu.edu.

Also, we are trying to really manage closely how many people are missing pick up. In order to most effectively figure this out, we need to make sure everyone signs in at pick up. PLEASE make sure you sign in and you LOG your service hours. We will be tallying those hours soon so make sure they are logged!!

Finally, if you cannot make it to pick up, PLEASE CALL 230-7987 and tell us your name and we will pack you a share and put it in the cooler for you to retrieve any time between 7:00 am and 5:00 pm Monday through Friday. PLEASE do not miss out on your veggies!!

CHILDREN'S GARDEN!

The children's garden is planted!! Thanks to Anne Misener for organizing the garden and for all the families that came out last weekend we have our first children's garden growing! The three sisters (corn, beans, and squash) and sunflowers are happening and all the kids got to make signs for their plots. It is beautiful!! More from Anne on the children's garden later....

SPOTLIGHT ON SUSTAINABLE LOCAL BUSINESS

I need some help!! Please send me your ideas for local businesses that we can spotlight in the newsletter....including farms, restaurants, art studios, and other businesses that are environmentally conscious, community oriented, sustainably minded...I have a small list (and honestly not enough time this week to focus on one) but I want to continue highlighting a farm or business (or person!) each week, but I need ideas....and better yet, if

YOU would like to write a little blurb up on a business and send it to me, I will include that in the newsletter!

ORGANIC FARMING CERTIFICATE PROGRAM

I have been writing about the Certificate Program for the past few weeks to make you all aware of the educational and outreach goals that the Student Organic Farm has. I wanted to take a few moments in this newsletter to focus on just that – the educational goal of the farm. As a MSU supported farm, we realize that we are lucky. We have land and facilities at our finger tips. We have certain things that most farmers don't have. We don't have to worry about certain things that many farmers don't have to worry about. In exchange for this we have other goals and priorities that other farmers don't have to worry about. We are first and foremost an educational farm. We are a place where students at MSU can come and learn about what it takes to operate an organic farming operation. This is an interesting balance. We have 60 shares in our CSA that we want to and need to provide high quality, high diversity to. We have an opportunity and obligation to teach to our membership about organic and local and year round food too. But we also have students and interns to teach and manage as both interns and students AND as employees. Most of you know this, but the time we spend out at the farm is a combination of work, getting the farm tasks done, but also teaching. For example, this Thursday we are going to 3 farms in western Michigan. We will be visiting Trillium Haven, Tiller's and Anthony Cinzori's farm, which is the largest organic vegetable farm in Michigan. So, we don't have the same utmost priority for highest level of production that another organic farm may. It is my goal to keep the CSA membership more aware of ALL of the educational projects and goals and opportunities we are doing at the farm. We feel strongly that YOU, our CSA, are our best advocates and our most committed supporters and we need to continue to do a better and better job or telling you all about the educational and outreach work that we are doing!

RECIPES

Sweet Cabbage Salad

Cooking Light, June 2006

½ head cabbage, shredded
1 medium carrot, shredded
1 medium green bell pepper, chopped
½ cup chopped red onion
½ cup sugar
½ cup white wine vinegar
2 tablespoons olive oil
1 teaspoon dry mustard
½ teaspoon celery seeds
½ teaspoon salt

Combine first 4 ingredients in a large bowl; toss well. Combine sugar and remaining ingredients in a small bowl, stirring with a whisk. Pour vinegar mixture over cabbage mixture, tossing gently to combine. Cover; chill 1 hour.

Garlic Scape Pesto

1 cup grated Parmesan cheese
3 Tbsp. fresh lime or lemon juice
1/4 lb. scapes
1/2 cup olive oil
Salt to taste

Puree scapes and olive oil in a food processor until smooth. Stir in Parmesan and lime or lemon juice and season to taste. Serve on bread, crackers or pasta.