



# MSU STUDENT ORGANIC FARM FARM NEWSLETTER

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August 9, 2006

## ***In your share this week***

- Corn \*\* Unfortunately we continue to have raccoon problems despite the electric fence. We wish we had more for you; they ate nearly half of this round of corn.
- Tomatoes
- Eggplant
- Basil
- Sweet Onions
- Cukes
- Squash
- Peppers
- Parsley
- Joi choi
- Broccoli or cauliflower
- Beets

## ***Notices***

Thanks to all of you who helped with the garlic harvest. We finished pulling it all, and now it is curing in the barn. It is the largest garlic harvest we have had and the bulbs look beautiful! Onions are looking great this year too. Bigger than ever!

John will be sending out the dates for the hoop house construction soon. We will have a schedule of a bunch of evenings and weekends so hopefully they will be dates that work for many of you who have been waiting to help on some of these building projects.

## ***FALL PAYMENT DUE!***

Please get in your fall payment ASAP. It is due on August 23<sup>rd</sup>, but if you can get it in earlier that would be helpful. Attached is the agreement form, it was also attached last week. You can send in a check to the address listed on the agreement, or give it to us at pick up.

## ***Spotlight on Sustainable Local Business***

### ***Michigan Student Sustainability Coalition (MSSC)***

This is an awesome group of people attempting to unite the various sustainability groups around our campus and the state. It is a group of MSU students and faculty and staff and the farm is super excited to support them, get involved, help out in any way that we can!! Check them out!

The Michigan Student Sustainability Coalition was formed in the spring of 2006. The mission of the MSSC is to promote student involvement in implementing sustainability on campus at Michigan State University with MSU faculty, staff, administration, and local community with the MSU Office of the President and the MSU Board of Directors.

The MSSC is a student-led initiative to create a venue for sharing information, identifying opportunities, initiating cross-campus collaborations, and developing short- and long-term goals related to the broad concept of sustainability.

By uniting related groups and students the MSSC seeks to institutionalize sustainability across the campus so that policies, practices, curricula, staffing, and funding allocations increasingly reflect a commitment to the multiple goals of: ecological integrity, economic vitality, and social equity.

In the 2006–2007 school year the MSSC will concentrate on sustainable endowments. Sustainable endowments differentiate themselves from traditional endowments by adopting a multiple bottom-line approach that underscores the social and environmental impacts of investment decisions as well as the financial bottom line.

MSSC plans to work with Michigan State to realign a portion of the institution's endowment into sustainable investments. By changing even a small portion of Michigan State's endowment a large positive impact can be achieved.

### ***Our Farm and Dairy – Follow Up***

A few weeks ago we highlighted Our Farm and Dairy. Well, many of you called them to set up receiving their wonderful milk and one of our members, Robin Roberts, is working with them to have a pick-up day coincide with the SOF pick-up day (Thursday this fall). So, we could have those of you in the milk share use the farm as a place to keep your milk. See the note below from Robin:

“I contacted Our Farm and Dairy to ask about raw milk. They said they had heard from other CSA members, and they might be able to work out something for us to pick up milk so that it coincides with our CSA pick-up. That way we could share the responsibility of picking up milk. If anyone is interested, they can contact me at my personal e-mail: [bonnelle-roberts@prodigy.net](mailto:bonnelle-roberts@prodigy.net) or they can call my cell phone at (517) 927-9730.”

Please call Robin and he can coordinate a milk pick-up for our members!

### ***Skill Share- AUGUST 19, starting at 10:00 – Great for all ages!!***

It is happening!! August 19, we have some GREAT workshops!! We hope for this to be a great member and farm event and to see you all out there.

One workshop will be on soap making, done by John and his wife Patty. They will do a demonstration and make a large batch of soap. If any of you want to purchase the ingredients to make the soap for the workshop, let us know, and we can arrange that. Soap is great for presents...or else you can just attend the workshop, help make a batch, and then they will give you all the information you would need to purchase ingredients on your own.

## ***Harvest Festival – October 7***

Just to be clear...the harvest festival will NOT be a work day, but a day of fun and celebration open to all! We will have bands playing all day, food, hay rides, face painting, corn maze, cider pressing and lots of other activities. This will be an annual SOF event, this being the second year. We hope that you all can make it and bring your friends and family! We are just beginning to get a crew together to help plan the event. If you are interested, please e-mail me at [piercee@msu.edu](mailto:piercee@msu.edu). A meeting will be scheduled next week to plan!

### ***RECIPES***

#### ***Tomato-Corn Salad***

3 ears sweet corn (uncooked)  
1 pound tomatoes, diced  
¼ cup diced red onion  
1 T rice vinegar (You could also use red wine vinegar)  
¼ cup chopped basil  
Salt and pepper

Over a large bowl, cut kernels off corn cobs. Stir in tomatoes and onion. Toss with vinegar and basil, season with salt and pepper to taste.

#### ***Quick Dill Pickles***

1 tsp. yellow mustard seeds  
1 tsp. fennel seeds  
2¼ cups water  
1¾ cups white vinegar  
¼ cup sugar  
5 garlic cloves, smashed  
1 T salt  
8 cucumbers, quartered lengthwise into spears  
1 cup chopped dill

Toast mustard and fennel seeds in a large saucepan over medium heat until fragrant, about 2 minutes. Stir in water, vinegar, sugar, garlic, and salt. Simmer 10 minutes.

Combine hot brine, cucumbers, and dill in a large bowl and let cool to room temperature, about 1 hour.

Cover tightly with plastic wrap and refrigerate until chilled and flavorful, about 10 hours. Drain well before serving.

(Pickles can be refrigerated in their liquid, in an airtight container, for up to 2 weeks.)

**Michigan State University Student Organic Farm**  
**Community Supported Agriculture Membership Registration, Renewal and Agreement**  
**FALL Session 2006: August 31st, 2006 to December 14, 2006**

The Student Organic Farm offers 3 sessions per year of “shares” in its year-round CSA program. Shares are purchased by students, faculty, and staff of MSU and other members of the greater Lansing community. **Our commitment** is to provide the highest quality seasonal, fresh, organic produce to our members, while developing healthy soil and land where the food is grown on behalf of the members. **Members’ commitment** includes: (1) to help cover farm operating costs in the form of share fees at the beginning of each session; (2) to pick up their produce each week on the designated day (Thursdays); and (3) to support the farm by contributing 8 hours of service per share over the 16-week session.

We offer one share size—a full share—intended to feed a family of four, or three “serious vegetable lovers.” Smaller families or individuals are welcome to split shares with friends. Share splitters are responsible for finding their own “share partners”. In that case, **one person serves as the primary contact person for the share and is ultimately responsible for making sure share fee is paid in full and on time.** Each share total or deposit should be paid for with one check; splitters work out the balance among themselves. PLEASE GIVE US ONLY ONE CHECK! This helps cut down a lot of processing time, which we appreciate a lot! One share for one session costs \$460 for 16 weeks of produce. The full payment of \$460 is due by the last day of the summer session, August 23. *There are no refunds given, so please be sure that you want to and can fulfill your commitment to the farm before you pay for the session.*

**Contact Information:** *Please note that e-mail is our primary form of communication, so we need at least one e-mail address per share. Also, please list e-mails for everyone who wishes to receive the weekly CSA e-newsletter and farm updates.*

**Name (primary contact person – name that will appear on the sign in sheet):**

**E-mail address:** \_\_\_\_\_

**Amount enclosed (\$460):** \$ \_\_\_\_\_  
 (Make checks payable to MSU, with “Fall 06 CSA” in the memo line.)

**Names and e-mail addresses of all other members associated with this share (family/household members and/or “share partners”): PLEASE FILL THIS OUT SO YOUR SHARE PARTNERS WILL RECIEVE THE NEWSLETTER.**

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

I agree to the MSU SOF CSA commitments of paying my share fee on time, picking up my produce each week, and providing 8 hours of service per share over 16 weeks. I understand that failure to satisfy this requirement will make me ineligible for membership in the following session, but I may add my name to the waitlist for future sessions. I have enclosed the full \$460 share price.

Primary contact person’s signature:

\_\_\_\_\_

Date: \_\_\_\_\_

**You may either print a copy of this form, fill it out, and bring it in to distribution along with your check or send in a completed copy along with your payment to the following address:**

Corie Pierce, c/o Student Organic Farm, Michigan State University,  
 A285 Plant and Soil Sciences Building, East Lansing, MI 48824  
 Any questions, please call Corie at 517-355-5191 ext. 1 then 411

For Office Use Only:

Date Paid: \_\_\_\_\_ Amount: \_\_\_\_\_ Ck# \_\_\_\_\_  
 Receipt #: \_\_\_\_\_