



MSU STUDENT ORGANIC FARM FARM NEWSLETTER

September 14, 2006

In your share this week

- Corn
- Beans
- Edamame
- Tomatoes
- Peppers
- Eggplant
- Turnips – greens and root
- Carrots
- Melons
- Basil
- Onions
- Some kind of dark, leafy green....either an Asian green, chard, or kale It'll be a surprise!

FYA

FARM PHONE: 230-7987

FARM MANAGERS: Jeremy Moghtader, Corie Pierce, Jay Tomczak

STUDENT FARMERS: Trevor Johnson, Mikey Formisano, Tomm Becker, Holly Markham, Luke Tomczak, Andy Fles

Announcements

HUGE WORK PARTY THIS WEEKEND!!

10:00 AM–3:00 PM Out at the farm by the hoopouses

For those of you who don't know, drive past the CSA pickup area, down the dirt road by the hoopouses. You'll see the cars and people! Hoopouse building, onion and garlic cleaning, and more!! Great opportunity to get a jump on this session's service hours.

SERVICE HOURS FOLLOW UP

Thank you for the overwhelmingly positive response to the service hours. As a reminder, we want you all to know that we are thankful and so appreciative of all of your help on and off the farm. You all have been critical to the operation of the farm and also, we feel as though you have a real connection to the farm that grows the food you eat because you have actually planted, weeded, harvested, written about, and promoted the crops. As an educational farm, we are committed to you knowing faces of the farmers who grow the food you eat, and for the students and staff who operate the farm, to know the people who

buy and eat the food they grow. Our service hours requirement is one way that we are doing this and we appreciate the positive approach you all have taken to make this happen!

We will continue to have roughly two work parties per month as a way to get you all out here on the farm. Again, we welcome you to come join the students and volunteers on our regular work days if that works for you—Monday through Friday, 8:00 AM–5:00 PM. Give the farm a call at 230-7987.

CAN'T PICK UP YOUR SHARE?

WE WANT YOU ALL TO GET YOUR VEGGIES. If you can't make it to the farm on Thursday, please call us ahead of time, 230-7987, and leave a message with your name and we will pack your share for you, label it, and put it into cooler 11 on the clearly marked CSA shelf and you can come pick it up on Friday or Monday, anytime between 8:00 AM and 4:00 PM. Eat your veggies!!! Don't miss out on a week. We have had AMAZING attendance but we know that there are those weeks that you can't get to the farm...

CANNING TOMATOES!!

We won't have tomatoes for much longer. Get your EXTRA tomatoes THIS WEEK to make sauce, salsa, and can. \$25 for a full bulb crate (about \$1.00/lb). Call ahead to order your tomatoes (230-7987)!

There will still be large amounts of tomatoes in your regular share for a few more weeks at least!

FARM CALENDAR OF EVENTS

Harvest Festival: October 7

Bring all your friends and family! Live music, cider pressing, hay rides, face painting, cookies, farm walks, and more!

Tuesday Evenings—Hoophouse Building Tuesdays from 5:00 to 8:00 PM
ONGOING

Saturday, September 16, 10:00 AM–3:00 PM: Hoophouse Building and Farm Work Party—Onion and Garlic Cleaning

Winter Squash Harvest!

Stay tuned.... Depending on frost date, we will harvest all the winter squash on a CSA day in the next few weeks. Plan to come get your veggies AND help harvest winter squash!! (Winter squash is my FAVORITE crop to harvest!! Don't miss it!). We will let you know which Thursday it will be so you can plan to come on out. This will be a great event for kids!

Tuesdays: SOF Farm Stand on Campus!

From now until the weather is not okay, we will have a student-run farm stand on campus every Tuesday from 11:00 AM to 5:00 PM on FARM LANE in front of the Auditorium.

Come on out and support the farm! Tell your friends they can get SOF veggies on Tuesdays this fall on campus.

Core Group Meeting: TBA

Come to the next CORE meeting if you would like to be involved in helping to be a liaison between the CSA and the farm management. The members of the CORE from the past year have developed a CORE FUNCTIONS proposal to discuss and move forward. The meeting will be scheduled for early October. We are trying to find an evening time that will work for those folks who are interested. Stay tuned for more info about when and where and what the core group is in upcoming newsletters!

Earthwork Harvest Gathering: Saturday and Sunday, September 16 and 17

Please check out www.earthworkmusic.com and see what Seth Bernard and Daisy May are up to! Many SOFers are going up this weekend! \$25 suggested donation, camp out for the weekend at the Earthwork farm.

BIONEERS Conference, October 20–22

• If you don't know what Bioneers is, find out. Check out www.bioneers.org and then go to www.ecoseeds.org and find the Traverse City Bioneers link. Sarna Salzman is the director of Seeds, a nonprofit in Traverse City, who runs the Bioneers conference. It is an inspirational, educational conference promoting all aspects of sustainability. There is a large Lansing/East Lansing contingent going. Let us know if you want or need a ride. We encourage you to go! SOF and others from MSU will be leading a few of the workshops.

RECIPES

Grilled Mosaic of Vegetables with Curry Sauce

This is great because you can add or replace or not use any of the veggies depending on what you have/like!!

3-4 medium potatoes cut into small cubes	3-4 carrots cut into small pieces
1 bell pepper cut into pieces	1 medium onion diced
1 bunch of radish or daikon diced	1-2 large beets cubed
2 cups of mushrooms sliced	2 large tomatoes diced
Olive oil	
Sprig of fresh basil, thyme, and oregano (or other spices you have!)	
Salt and pepper to taste	

Curry Sauce:

1/3 cup olive oil
1-1/4 t curry powder
1/4 teaspoon garlic powder
2 dashes Worcestershire sauce
1/4 teaspoon salt
1/8 teaspoon pepper
1 teaspoon Dijon mustard

¼ cup orange juice
2 T mild molasses

Precook all the longer-cooking veggies (potatoes, beets, carrots) by steaming them. Then place all the veggies in a large bowl with the olive oil, herbs, salt, and pepper. Gently mix to coat them. Put the veggies on a large cookie sheet evenly. Cook the veggies in the oven at 350 degrees until browned. Meanwhile, make the curry sauce by mixing all the ingredients for the sauce in a bowl. Then move the veggies to a large stovetop pan and add the curry sauce and cook for about 10 minutes. Makes 4–6 servings.