



MSU STUDENT ORGANIC FARM FARM NEWSLETTER

October 12, 2006

In your share this week

- Peppers
- Eggplant
- Celery
- Winter squash
- Leeks – use them the same way as onions (just the white and pale green part)
- Carrots
- Garlic
- SALAD MIX!! Woohoo!
- Collards, kale or Swiss chard
- Side shoots of broccoli OR cauliflower

FARM PHONE: 230-7987

FARM MANAGERS: Jeremy Moghtader, Corie Pierce, Jay Tomczak

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

WOW! THANK YOU!

The Harvest Fest exceeded ALL expectations. We had between 400 and 500 people visit the farm and participate in all the festivities. We couldn't have done it without you. We are speechless.

Special thanks go out to **Cliff and Margaret Welsch** for being the cider pressing masters. They lent us their press AND pressed cider with ALL the kids and many adults that came to the festival for the whole event!! Whew! Thank you!

Elaine Brown and Jon Bartholic were our traffic directors and welcome team, personally greeting hundreds of folks who came to the event. **Elizabeth Andrus and her kids** ran the face painting booth and helped with the organization and advertising of the event. **Sonia Thompson** helped organize all of the beautiful decorations. She took that job and ran with it!!

The **Billenge family** helped paint signs, decorate, contributed a beautiful pie to the contest, and made the awesome bee scarecrow! **Pat Bills** helped set up the Orchard Stage for the musicians, **Emily Reardon** organized all the booths, manned the MOFFA booth and came early to help set up. **Mariah Branch** jumped into the decoration crew, **Laska Creagh and her daughter** picked up all the loose ends, hanging the big sign, setting up tables, and generally pulling things together.

All of the booths were great, the cookies were tasty, the **Welch's** made some wonderful food for all the volunteers, and **Anita Welch** helped to promote the event to local organizations. Thanks to **all the bands** who played for us and to **Chris Dorman and Steve Leaf** who played AND ran the sound system and provided the PA and equipment. Chris also made the beautiful flyers for the event. **Kevin Goodwin** made the winning pie (did you SEE the carrot, mint, squash, chocolate pie???), **Holly Markham** made the beautiful every-which-way sign (in case any of you forgot where the sun was) and many of the other

signs, **Joe Riddle** drove the tractor for the hay rides, **Trevor Johnson** was the farmer-extraordinaire who got the place in order and helped clean up at the end.

Thanks to the EFFE club (Mason, Mitra, Steve, and company) for promoting the event, **Mitra Sticklen** for organizing the pie contest and helping with set up, **Laurie Thorp** for providing the hay for the hay rides and the tastiest pie in the contest, **Andy Fles** for being an amazing farmer all the time and helping get the greenhouse done and the farm cleaned up, and **Luke and Jay Tomczak** for making sure the farm looked great for the event. **Jeremy Moghtader** helped with the stage, with the precarious bathroom situation, and organized the farm crew to make sure we still got all our farm duties done in addition to the festival. **John Biernbaum** helped push the farm crew to finish the new passive solar greenhouse on FRIDAY night before the event! **Tim Heuer**, who couldn't make it out, but who was with us in spirit and in the form of his beautiful, made the second place pie! Our two volunteers extraordinaire, **Carmen and Ben**, have been coming to the farm regularly for the past few weeks and working super hard with all the farm jobs. Thanks to **Bill Chase** for donating the pumpkins and apples. Oh, and the sun, the **SUN** pulled through like a champion! The weather really made the event possible! I apologize if I am forgetting anyone, there were so many people who were integral in making our first ever Harvest Fest a huge success.

THANK YOU.

Calling ALL SERVICE HOURS...

Update on Service Hours... Laska and Jann will be tallying service hours this week and making a note on where we stand with it. So many of you helped out with the festival, cleaning garlic, the hoophouse, so we know that a lot of you are in good shape. If you are still unsure of how to get in your service hours, please take the initiative now. Hours are tougher to get done in the middle of the winter, so now is the time. We have potatoes to harvest and hoophouses to prep for winter and a few other large jobs still to get done. We need your help! Come on out.

FARM CALENDAR OF EVENTS

More work parties TBA. Call the farm at 230-7987 to join in the crew any Monday 8–5, Tuesday 8–12, Thursday 8–5, Friday 8–5.

Horticulture Farm Fruit Sale: October 13 from 8 AM to 5 PM

The Hort Farm is selling its fruit and wanted us to tell our members. You can come out to the farm and buy an assortment of fruit. The fruit is NOT organic, FYI.

Bioneers Conference – Traverse City October 20–22

Check out the conference lineup at www.beaming.bioneers.org and scroll down to Traverse City or visit directly www.glbconference.org. We encourage anyone who is interested in sustainable communities and wants to attend a conference with people from Michigan (and elsewhere) who are interested in seeing sustainable practices grow to attend. If you would like to share a ride, please visit www.glbconference.org and go to the rideshare link. Or you can see if anyone from the farm can share a ride. We want to see as many Lansing area folks up there as possible!

Magdalena's Tea House Third Annual Masquerade Ball: Friday, October 27 at 6:00 PM

From 6 to 8 PM the party is just for kids. There will be henna tattoos, scary stories, fortune telling, a trivia contest, **a costume contest**, and games that are fun for the whole family!!!

From 9 PM to 1 AM the lights will be dimmed, the candles lit, and the MUSIC starts!! For teens and adults, this is your time to scream!! Don't worry big kids, there will still be henna tattoos, fortune telling, a

trivia contest, a **costume contest**, and games!!! Kids come for FREE. For teens, parents, and adults, tickets are just \$5.

Costume Contest Categories:

***Most Original Costume**

***Best Group Costume Theme**

***Scariest Costume**

Thanksgiving Pick Up! Tuesday, November 21, 2006

Well, we aren't going to make you pick up your veggies on Thanksgiving, and we thought we'd give you more than a day before Thanksgiving to prepare your dinner. So, we are going to be doing pickup on TUESDAY. In the SOF tradition, the Thanksgiving share will be quite large and hopefully play a big role in your family's dinner. More details about this coming up in future newsletters, but we just wanted to let you know now!

RECIPES

Corn Bread and Pine Nut Stuffed Winter Squash

8 small acorn squash, or delicata squash, or any other kind, really

1 cup finely chopped onion or leek

6 T butter

1 cup finely chopped red or green pepper

4 cups stale corn bread in 1-inch cubes

6 T pine nuts

3 T chopped, fresh oregano

3-6 T apple cider

Salt and pepper

Heat oven to 350 degrees. Cut squash with a flat bottom so they can stand. If the squash are large, cut them into pieces that are serving size. Make about 8 side-dish-sized pieces of squash. Scoop out all the seeds and membranes. Place squash top side down in baking dish; add water to depth of ¼ inch. Cover with foil and bake until tender (length of time here varies greatly, so check after 15 minutes, but it could take up to 45). Discard water and set pan aside. Melt 3 T butter in skillet over medium heat. Add onions/leeks and cook until tender. Add peppers and stir frequently. In another bowl, crumble corn bread and combine the cooked vegetables, pine nuts, oregano, and salt and pepper to taste. Stir in just enough apple cider to barely moisten the stuffing. Fill squash cavities with the stuffing. Melt the remaining butter and then drizzle over the stuffing in the squash. Bake at 350 for about 30 minutes.

Winter Squash, Leek, and Saffron Risotto

5-6 cups chicken stock

½ t saffron threads, pulverized

3 T olive oil

½ cup to 1 cup chopped leeks (use white and pale green section only)

1½ cup Arborio rice

2/3 cup dry white wine

2-3 cups cooked, pureed squash (use any kind of winter squash)

¾ cup to 1 cup grated fresh Parmesan cheese

Salt and pepper to taste

Bring stock and saffron to a simmer in a saucepan. Heat olive oil in a large, heavy skillet. Add leeks; cook over medium-low heat until softened, several minutes. Raise heat to medium-high and stir in rice. Keep

stirring rice 1–2 minutes, then add wine. Stir and cook until nearly all the wine has evaporated, about 2 minutes. Add two ladlefuls of hot stock (enough to barely cover the rice). Stir frequently until most is absorbed. Continue to add stock a ladleful at a time and stir very frequently until the liquid is nearly absorbed. Risotto is done when the rice is barely tender and mixture is creamy; this should take 25–35 minutes. (Adjust heat if rice is absorbing liquid too quickly). Stir in squash during the last 10 minutes. Fold in most of the grated cheese. Season with salt and pepper to taste. Serve immediately with a little more cheese sprinkled on top. Makes 6–8 servings.