



MSU STUDENT ORGANIC FARM FARM NEWSLETTER

October 26, 2006

In your share this week

- Leeks
- Carrots
- Rutabaga
- Winter Squash
- Parsley
- Salad Mix
- Spinach
- Brussel Sprouts
- Garlic

ANNOUNCEMENTS

Another Story

I need to tell you about this conference that most of the Student Organic Farm crew went to this past weekend. It is called the Bioneers Conference. This isn't just any conference. Actually, conference shouldn't even be in the name. Bioneers speaks for itself. What does Bioneer mean, you may ask? Good question. It takes the words biology (the study of life) and pioneer (to go to a previously uncharted or unclaimed territory with the purpose of exploring it) and puts them together to create the idea that we have new places to go within the field of life and to realize, through our actions, that all life is connected and should be revered and protected (or maybe that is my extended definition or what bioneers means to me....). Here is part of the actual Bioneers Mission:

Founded in 1990, Bioneers is a nonprofit organization that promotes practical environmental solutions and innovative social strategies for restoring the Earth and communities. "It's All Alive, It's All Intelligent, It's All Connected." Bioneers offers pragmatic solutions that honor the living web of the natural world as the most fertile source of inspiration and models.

The neat thing is that this conference's hub is in San Rafael, CA. But in the spirit of all things being connected, it has grown to include 18 satellite locations around the country, connecting people with these same ideas and dreams. Michigan has 2 of the 18 sites, one in Traverse City and one in Detroit. The TC location was one of the original satellite locations and clearly its success has been reason to continue growing the satellite program.

The weekend was spectacular. Chalk full of powerful speakers, both in person and beamed in each afternoon via satellite, creative and exciting workshops, phenomenal lunches homemade with local, organic ingredients, and a diverse and amazing group of conference attendees, it was more than I expected. I learned about loose leaf tea from a woman who grows and dries her own tea and has a loose leaf tea company near TC, heard from many Michigan activists and farmers and other people doing great things here in MI, and was blown away by the satellite speakers including Michael Pollan, Rachel Naomi Remens, Sarah Crowell, Thomas Linzey, Lois Gibbs, Paul Stamets, Paul Hawken, and many more. But most importantly, I was able to spend the weekend learning, socializing, eating, and relaxing with 300+ other folks who are all working to make Michigan and our country a better place to live. That kind of community does not exist around us all the time, so to have it, if for only 3 days a year, is so needed and so welcomed. I am on a mission. I am on a mission to bring 300 more people from Lansing to Bioneers next year, whether we go to the TC or the Detroit location. One message I heard repeatedly in many forms over the weekend was that we cannot sit back and wait to make good things happen and prevent bad things from happening. We have to do them now ourselves, we know all that we need to know so we have to get up and do them. This is a group of people doing that and you should be a part of it. Lansing needs to represent out there. We need to get Lansing active. So, mark your calendars for the third weekend in October 2008 for Bioneers. You will not regret it! In the meantime, check them out at www.bioneers.org.

Here is a new york times article on the conference:

<http://www.nytimes.com/2006/10/24/science/24conference.html?ex=1162353600&en=63ad596dfe8d5fc7&ei=5070>

Surveys!

Surveys are coming and we hope to have great participation. Stay tuned.

Michelle's and Marty's Magical Michigan CSA Bike

Many of you know that the SOF's very own Michelle Ferrarese and her partner Marty Heller have spent the summer biking around Michigan visiting many CSA farms, helping to raise awareness to CSA and learn more themselves about the CSA scene in Michigan. Well, they are nearly done! Weather depending, they will visit 3 more farms before they will get off their bikes and reflect on the past 4+ months. This epic trip has been creating positive waves of inspiration, awareness, and support for small farmers around Michigan. Stay tuned for next week's newsletter where there will be a more in-depth story on this amazing undertaking! In the meantime, check them out at:

<http://www.globconference.org/csatour2006/index.html>.

Spring CSA Payment

Second Notice: SPRING 2007 (January through April) CSA Share Fee DUE November 30th. For those of you who have not completed your service hours for 2 sessions in a row, you will be notified that you will not be able to continue. We hope this will not apply to anyone, so please DO YOUR SERVICE HOURS and LOG THEM at the CSA pick up.

Make checks payable to Michigan State University for \$460. Please, only ONE check per share.

CALENDAR OF EVENTS

Work Party: CSA Distribution THIS THURSDAY

Do you like garlic? Help us prepare our next years garlic seeds by popping out cloves. INSIDE, SEATED WORK! 4-7 at CSA.

Work Party: Saturday, October 28th 11:00am-3:00pm

Come out at 11:00am – 3:00pm (bring a snack if you'd like) and we have some fun work to do. Depending on the weather, we will either do some outdoor jobs or indoor jobs. Don't worry, We won't make you hang out in cold, wet weather! We have TONS to do, so, please come on out!

Work Party: Thursday, November 2nd at 3:00 pm

PLANT GARLIC!! Come out to the farm to plant garlic for next year!

General Work Announcement

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

Thanksgiving Pick Up! Tuesday, November 21st, 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 prep your dinner. So, we are going to be doing pick up 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

Maple Rutabaga and Cranberries

4 pounds rutabaga
2/3 cup maple syrup
1/4 cup butter
1/4 t. each salt and pepper
1/2 cup dried cranberries, coarsely chopped

TOPPING:

1 cup fresh bread crumbs
3 T. butter, melted
2 T. chopped fresh parsley

Peel rutabagas, cut into cubes. IN large saucepan of boiling salted water, cover and cook rutabagas for 30-40 minutes, until tender. Drain and return to pot. Mash rutabagas with maple syrup, butter, salt and pepper. Stir in cranberries. Spread on 11x17 inch baking dish.

Combine ingredients for topping and sprinkle over the top of the rutabaga dish. Broil for about 2 minutes, or until golden brown.

Carrot Ginger Soup

10 large carrots- cut into 1 inch chunks
1 large onion or leek - diced
2 T. peeled and chopped ginger
2 cloves chopped garlic
8 cups stock – any kind
Olive oil
Salt and pepper to taste

Sautee garlic, onions in olive oil until onions are softened. Add the ginger and sautee for another 5 minutes. Add the carrots and the stock, enough for the carrots to be covered. (You can add water to fill in the gap). Simmer until the carrots get soft. Let cool, and blend in batches in a blender to form a puree. Put back on the stove and add salt and pepper to taste and heat back up again.

CARMELIZED LEEK SOUP

(Gourmet Magazine via http://www.epicurious.com/recipes/recipe_views/views/14590)

2 pounds leeks (white and pale green parts only; about 2 bunches)
3 tablespoons unsalted butter
1 1/4 teaspoons sugar
1/4 cup vermouth
3 1/2 cups chicken broth
Garnish: 4 teaspoons finely sliced fresh chives

Halve leeks lengthwise and thinly slice crosswise. In a large bowl of cold water wash leeks well and lift from water into a large sieve to drain. In a 6-quart heavy kettle cook leeks in butter over moderately low heat, stirring occasionally, until some begin to turn golden, about 40 minutes. Stir in sugar and cook, stirring occasionally, 10 minutes. Stir in vermouth and cook, stirring occasionally, until liquid is evaporated and most leeks are golden, 10 to 15 minutes. Deglaze kettle with 1/2 cup broth and cook, stirring occasionally, 10 minutes more, until liquid is evaporated and leeks are deep golden. Add remaining 3 cups broth and bring soup just to a boil. Season soup with salt and pepper. Serve soup, garnished with chives, with cheese toasts.

Makes about 5 cups, serving 4 as a first course.

CONTACT INFORMATION

Farm Phone: 230-7987

Farm Managers: Jeremy Moghtader, Corie Pierce, Jay Tomczak

Student Farmers: Trevor Johnson, Mikey Formisano, Holly Markham, Luke Tomczak,
Andy Fles