



# MSU STUDENT ORGANIC FARM FARM NEWSLETTER

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November 9, 2006

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

- Baby Salad Mix
- Leeks
- Kale
- Brussel Sprouts
- Garlic
- Radishes
- Carrots
- Parsley
- Squash

## **ANNOUNCEMENTS**

### ***New Student Farmers***

We have 3 new student farmers on board at the SOF! Please help me welcome Aryn Labrake, Amanda Jo Taylor and Samantha Cooper. We are excited to bring these three great women join our team. Aryn is a mentor on campus in a dorm and is a natural leader. Amanda is a Horticulture major and has helped out with the Gunnisonville hoophouse. Sam is a RISE student and a pre-Vet student and has worked in a vet clinic for a number of years. The farm family continues to grow and we are happy to have these three. Please check out our farmer profile board that our member Patti Kenney has been putting together for us.

### ***Service Hours.....continued....***

Thank you all for the overwhelming response to last week's newsletter discussion about service hours. Obviously the newsletter format is not set up to be a discussion, but many of you made it a discussion by sharing with me your thoughts about the service hours. I really appreciate the time you all took to write to talk to me at pick up. As expected, I heard various thoughts and ideas. As a farm management team, we had a great discussion about it at our meeting last week. So, the talk is on....and I encourage you all to continue to email your thoughts. Some ideas I heard were the opportunity to buy out your service hours if it just doesn't work for you. I also heard about having a sliding scale layout for the cost of the CSA, with students on the lowest end and creating a scale moving on up to full price shares. We also want to consider members who have physical disabilities, where even jobs like cleaning garlic can be a challenge. Also, we have a number of new babies in

our CSA and we have heard from some of you with new babies that the challenge of service hours has been harder than you anticipated. So, the solution is not obvious, but we want you all to know that we are concerned about it and thinking about it. It is important to us and we will work hard to come up with some options. We are trying to balance the desire and need to build community within the CSA and also get the necessary help we need to make our CSA happen with the other goals of the farm, including the development and launching of the certificate program. We have to be flexible and work with our community to make it all happen. The last thing I ever want to do is to isolate or make members feel inadequate or badly about their membership with the farm. We will keep talking about it and come up with a decision here soon.

### ***Farmer Appreciation Party***

Stay tuned for more details on this. It will be at the end of the session.

### ***SPRING CSA PAYMENT—SECOND NOTICE***

SPRING 2007 (January through April) CSA share fee is DUE November 30th. Make checks payable to Michigan State University for \$460. Please, only ONE check per share.

### ***Michigan Student Sustainability Coalition***

At the end of the newsletter is a flyer about an upcoming conference in Ann Arbor. Please go read it!

## **CALENDAR OF EVENTS**

### ***Thanksgiving Pick Up, Tuesday, November 21st, 2006 4:00-6:30***

Don't miss out on your Thanksgiving share! We will have pick up on TUESDAY of that week. Please make arrangements now to pick it up! Please let us know if you won't be able to make it that week. We do some special additions, and also our Thanksgiving share is a bit larger for your big dinner, so if you aren't here to use it, please let us know and we can give it to someone who will. Please email us at piercee@msu.edu.

## **RECIPES**

### ***Spicy Winter Vegetable Soup***

1 T olive oil  
2 small leeks  
1 ½ cups diced carrots

2 ½ cups diced turnip, rutabaga, butternut, other winter squash, or parsnip  
1 cup diced potato  
1 T medium curry powder or paste  
3¾ cups stock (any kind)  
salt and black pepper  
2/3 cup of milk  
toasted cumin seeds to garnish

Heat oil in saucepan and add veggies and cook for 1 minute until well coated. Lower the heat and cover and cook for about 10 minute, stirring occasionally, until soft but not colored. Stir in the curry powder or paste and cook for another minute or so, stirring. Pour in the stock, season to taste and bring to a boil. Lower the heat and simmer for 25 to 30 minutes until the veggies are tender and the liquid has reduced slightly. Remove form heat and leave to cool a little. Puree in batches in a food processor or with a hand held blender. Return to a clean saucepan and stir in milk. Reheat slowly until warm, without boiling. Garnish with toasted cumin seeds.

## 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

**Michigan Student Sustainability Summit  
November 10-12, 2006  
The University of Michigan, Ann Arbor**



Global Warming is the issue of our time. Students all over the country know this and are organizing for solutions. This is why we are hosting the first ever Michigan Student Sustainability Summit at the University of Michigan in Ann Arbor, Nov. 10-12. Learn more, see the conference agenda, and register for the conference today at <http://www.ssc.org/states/mi.php>

Now is the time to come together from our individual campuses to unite our energy and solutions! Imagine what we could accomplish if we educate ourselves, get grassroots organizing and campaign training, and then go back to campus to make an even bigger impact. Michigan is the heart of the old energy economy - but it can be the birthplace of a new energy future. The Michigan Student Sustainability Summit will jumpstart the movement in the Great Lakes region.

The Michigan Student Sustainability Summit will bring together students from across the state for a weekend of education, inspiration, trainings, networking, fun and more. It will feature:

Trainings and Briefings from:

- Prominent energy policy and global warming experts
- State and national environmental organization advocates and directors
- Professional grassroots organizers

Forums and panel discussions on:

- The Campus Climate Challenge ([www.campusclimatechallenge.org](http://www.campusclimatechallenge.org)). This is the Energy Action Coalition's nation-wide effort to get 500 colleges and universities to reduce their global warming gases by 90% by 2050.
- Case studies on winning campus energy efficiency campaigns
- State campaigns for renewable energy
- Promoting clean energy among candidates for office in 2006

Opportunities to:

- Learn a ton about issues, campaigns and organizing
- Network with organizations and other students
- Discuss regional campaign possibilities
- Maybe even have a little fun!

Sign up for the conference today at <http://www.ssc.org/states/mi.php>

Have questions? Email Brandon Knight at [brandon@globalexchange.org](mailto:brandon@globalexchange.org) or Kim Teplitzky [kim@ssc.org](mailto:kim@ssc.org)

The Midwest Student Energy Conference is being organized by groups including:

- Energy Action – [www.energyaction.net](http://www.energyaction.net)
- Global Exchange – [www.globalexchange.org](http://www.globalexchange.org)
- Sierra Student Coalition – [www.ssc.org](http://www.ssc.org)
- Michigan Student Sustainability Coalition