



MSU STUDENT ORGANIC FARM NEWSLETTER

November 30, 2006

We have a short newsletter this week because of lots and lots of activities!

IN YOUR SHARE THIS WEEK

- Onions
- Leeks
- Brussel Sprouts
- Squash
- Parsley
- Carrots
- Lettuce
- Salad
- Radishes

FARM CALENDAR OF EVENTS/ANNOUNCEMENTS

Urgent!

Please bring your check for the Spring 2007 session to Pick Up! Make it out to Michigan State University for \$460. CHECKS ARE DUE ON THURSDAY, NOVEMBER 30th. We will assume you are not continuing unless we have received your check. Please let us know.

Too Much?

We hope you all enjoyed the Thanksgiving break and the large share of veggies! If you have left over root crops and other cold crops (sprouts, cabbage), remember that these store quite well.

RECIPES

Shrimp Scampi

(Modified from http://www.epicurious.com/recipes/recipe_views/views/2230)

- 1/2 stick butter, 1/2 cup olive oil
- 1 pound uncooked shrimp, peeled, deveined
- 4 large garlic cloves, minced
- 2 tablespoons fresh lemon juice

3 tablespoons chopped fresh parsley
1 leek, sliced thinly
12 ounces linguine, freshly cooked

1. Heat frying pan on medium high heat, adding in butter and olive oil.
2. Add in leek and cook until just translucent (about 4 minutes).
3. Add shrimp, garlic and lemon juice to butter and stir. Cook about 3 minutes.
4. Mix in parsley and cook until shrimp are just cooked through, about 2 minutes longer.
5. Season with salt and pepper.
6. Mound linguine in large bowl. Spoon shrimp mixture over and toss to combine. Serve immediately.

MSU Student Organic Farm Contact Information

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