



## MSU STUDENT ORGANIC FARM NEWSLETTER

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April 12, 2007

### IN YOUR SHARE THIS WEEK

- Salad mix – spicy
- Spinach
- Bright Lights Swiss chard
- Redbor kale
- Gunnison onions
- Carrots
- Cabbage
- Scallions
- English Breakfast radishes
- Celeriac
- Champion collard greens

We will have some extra greens as well!!!

### REMINDER!!

**SUMMER PAYMENT DUE AT PICK UP THIS WEEK! PLEASE COMMUNICATE YOUR INTENTIONS TO CONTINUE IF YOU HAVE NOT PAID!** Details: \$460, check made out to Michigan State University

### FARM UPDATE

Alright, who said it could snow every day in April? Yesterday was one of those amazing days when we thought we were in a winter wonderland when we arrived at the farm, as EVERYTHING was covered with a soft, thick layer of snow. The apple blossoms, the old sunflowers left in the field, the daffodils, the fields with the rye poking up... all were blanketed in snow... and all the trees looked like crystalline statues. It was beautiful. Then by mid-day, we were working in t-shirts weeding and prepping beds in the hoop houses and transplanting some of our spring crops. Welcome to spring!

We are rounding out the first semester of the certificate program. Our certificate students are getting into the flow of the farm and working hard—both in their classes and out at the farm. They wanted me to express to you HOW DIFFICULT SCALLIONS ARE TO DEAL WITH. Scallions take an inordinate amount of time to clean and process and bunch....and the students are hoping that you can appreciate getting these fresh, spring onions in your share right now!

Our undergrad crew is also getting busy at the farm, doing the seeding, bed prepping, and transplanting, and cleaning up the farm, as things really start to wake up. Our school year

crew are wrapping up their semester and all are planning other adventures this summer. We have been in the process of hiring a new summer farm crew and we will give profiles of those new folks in the next few weeks, so there will be more new faces at the farm! We had a RECORD BREAKING 18 people apply to the summer farm crew job (and are still receiving more applications). Talking to some other local farmers, they, too, have had a large number of applicants this year. Something is happening....between the cover story in *Time* magazine on organic vs. local, the Wal-Mart article on employee “personal sustainability plan,” the *Business Week* article on organic vs. conventional, and the daily coverage from mainstream media that the local and organic movement now seems to be getting, people are waking up. It is in times like this that I feel even better about being a part of something this special and important.

Once again, thank you for supporting the farm and what we do and the fact that we are working hard to teach future organic farmers and bring the food home and provide local and healthy food to East Lansing and Lansing and Okemos and all the other communities around here. Without your demand and support, we wouldn't be here, so thank you! You make it happen.

We hope you are enjoying the abnormal bounty this spring is bringing your way....greens, greens, and more greens!! Who knows the Daisy May song called, “Greens”? It is very applicable right now!

Just to tempt your taste buds....the summer crops are planted: tomatoes, peppers, eggplant, squash, cukes...they are all starting to spring up and we are only a few weeks (okay, maybe months) away from those luscious first bites of the summer crops!

## **SUMMER PAYMENT DUE: THIS WEEK, APRIL 14**

**Last Spring Share Date: May 3.**

**Please send in or bring your payments to CSA!!**

**Due date: April 14**

Summer Session goes from May 10 to August 23. We would prefer a single check from your share group and all paid in full. If this is a problem for your group, we are happy to discuss payment options. **If we don't receive your check we will give up your spot. Please let us know your plans! Contact [pierce@msu.edu](mailto:pierce@msu.edu) or [msufarm@msu.edu](mailto:msufarm@msu.edu)**

### **Directions for renewing!**

1. Write a check (1 per share) to Michigan State University for \$460.
2. Send it to Corie Pierce, MSU, A288 Plant and Soil Science Building, East Lansing, MI 48824. Or bring it to CSA.

## **CHILDREN'S GARDEN**

Check out the poster at CSA! There is a drawing (not actual gardens, but IDEAS) at CSA for you to look at and to SIGN UP for what part of the garden you'd like to help with. There are also dates for work parties for the garden up on the poster.

For this special place to happen, WE NEED YOU! Come one, come all to help out...there will be much guidance and support. No gardening experience is necessary, just a willingness to help and have fun.

## ANNOUNCEMENTS AND EVENTS

Does any one have any glass quart, half gallon, or gallon jars with lids? Jay is starting a mushroom project at the farm and needs these items. If you do, please contact him at [tomczak1@msu.edu](mailto:tomczak1@msu.edu).

Jay is also looking for people to do some volunteer hours in his permaculture plot. Again, if you are interested in helping out, e-mail him at [tomczak1@msu.edu](mailto:tomczak1@msu.edu).

***The EFFS Club is sponsoring this presentation next Wednesday:***

### **The Energy We Eat:**

*The Emerging Oil Crisis and the Future of Agriculture*

Wednesday April 18 at 5:00 PM  
Plant Soil Sciences Building room A149  
Michigan State University

The American food system depends on fossil fuels for farm machinery power, chemical components of pesticides, herbicides, and fertilizers, and for processing, packaging and transporting food thousands of miles to our table. As the end of cheap oil draws near, Can we develop a new agriculture that will feed us *without large inputs of oil and natural gas?*

This presentation by Kurt Cobb will cover

- the significance and risks of peak oil production,
- the promise and problems of alternative sources of energy for food production, and
- a discussion of a society whose nearly self-sufficient food system has thrived beyond petrochemically-based agriculture.

## VEGGIE OF THE WEEK: PARSNIP!

*Even though we are not putting parsnips in the share this week, (don't worry, there will be more soon!), I got a great response last week from Meleia Egger about parsnips so here it is:*

I would love to write about the parsnip. It is my favorite vegetable!!!

The parsnip is often mistaken for other roots such as turnips, rutabaga, and even celeriac. The best visual description I have heard is an albino carrot, but thicker and starchier. It is a relative of the carrot and is grown in climates with frosts to enhance the flavor. It is richer than its cousin carrot in vitamins and minerals and is especially high in potassium.

For such a rowdy root it has delicate seeds that have a short viability window, so it is advisable to use them without storing them too long. Parsnips can replace the potato in almost any recipe. They are great in soup, mashed, or in a roasted root vegetable bonanza. The best parsnip I have ever eaten was a baked parsnip fry sprinkled with paprika at a first Friday potluck. The parsnip is my favorite vegetable, and I associate it with my favorite

season (winter). I love the parsnip best because it is a shy, unassuming vegetable, but sooo delicious and underappreciated.

Hug a parsnip today!

## RECIPES

### Simple Radish Snack: from Betty Izumi

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Get a loaf of good, crusty, homemade bread, sliced.

Slice radishes and place on the bread.

Sprinkle with sea salt and enjoy.

You can add goat cheese for a little more umph.

#### MSU Student Organic Farm Contact Information

**Farm Phone:** 230-7987

**Farm Managers:** Jeremy Moghtader, Corie Pierce

**Assistant Farm Manager:** Jay Tomczak

**SOF Student Farmers:** Tim Heuer, Andy Fles, Trevor Johnson, Luke Tomczak, Amanda Taylor, Aryn Labrake, Sam Cooper

**OFCP Students:** Rosemary Sheets, Maggie Wright, Tom Stump, Dan Bair, James Garthe, Teri Vanhall, Linda Anderson, Kathy Koch, Anna Kaschner