



MSU STUDENT ORGANIC FARM NEWSLETTER

April 19, 2007

IN YOUR SHARE THIS WEEK

- Spinach
- Gunnison onions
- Carrots
- Scallions
- English Breakfast radishes
- Beet green and Swiss chard Mix
- Black seeded Simpson lettuce
- Pac choi
- Potatoes
- Mustard greens
- Parsnips

We will have some extra greens as well!!!

IN THIS ISSUE

- Farm update—meet the new OFCP students at CSA
- Summer session payment—DUE!
- Children's garden—sign up to help out!
- Events and announcements
- Veggie highlight and recipes!

FARM UPDATE

The certificate program students have moved on to rotation number 3—and there are three more faces to help you at CSA! We will start with Rosemary Sheets; she was on CSA rotation in the beginning, so you all will recognize her face and her distinct British accent!

Next we have Tom Stump who hails from Pewamo, Michigan, where he has been a hog farmer and done some other farming and other work in his life. He is doing the OFCP to explore organic and see if there is any money to be made growing this way. He brings a new and different farming perspective to the Student Organic Farm and also brings his philosophy degree...so ask him a few questions about your favorite philosopher...

Finally, last but not least, we have Maggie Wright. Maggie found her way into the OFCP when, over a year ago, she landed in a roommate situation with student organic farmers, Tomm Becker and Laura Mulkoff. She shared a house with Tomm and Laura and a few others and was introduced to the SOF and to eating locally and growing your own food. She was so intrigued and inspired that she started working at Giving Tree Farm with Sue Houghton. Next thing she knew, she decided to apply to the program and set her future career on a different path. So, she is here to learn more about organic farming and explore the possibilities as a future career.

Spring....I think it is here. Today was a big outdoor work day. We harvested all of the parsnips and began our onion planting. We have three of our seven beds of onions planted...almost half of the roughly 8,400 onions we are planting this year. That's a lot of onions!

We staked out the Children's Garden and also the CSA Garden, so we will begin to work up those areas and get them planned out and planted out soon! Exciting! We planted the first of our tomatoes in the hoophouse, hoping to get the earliest tomatoes ever this year.

Last Spring Share Date: May 3.

THERE IS NO BREAK BETWEEN SESSIONS! Keep coming out to the farm to pick up your share!

CHILDREN'S GARDEN

WE NEED YOU AND YOUR KIDS!

Please check out the poster at CSA and put your name next to a section of the garden. You aren't IN CHARGE of that section, but it means you are willing to help out with it. If you want to take charge of a section, we would love the help and energy. But we don't want to stop families from getting involved.

Gardens or projects within the Children's Garden include:

- Rainbow garden
- Pizza garden
- Native garden
- The fence and perennials
- Sunflower house
- Fire ring / gathering circle
- Star-grazer garden
- 3-Sisters
- Tee-pee

Please let me know if you would like to help out with one of these areas, specifically! E-mail me at piercee@msu.edu.

Would you and your family like a small 4x4 foot plot to grow your own garden? Let me know and we will sign you up for a plot! Support will be given and kids will have signs to put up in their own garden!

UPCOMING EVENTS

Slow Food Red Cedar!

We are holding an open meeting for all people interested in learning more about Slow Food and specifically the NEW convivium here in the Lansing area.

When: Wednesday, April 18, at 7:00 PM

Where: Student Organic Farm—out back if it isn't raining, in the CSA room if it is raining.

What: Meeting to share ideas for Slow Food events, learn about Slow Food, etc

Bring: A mug for tea and a snack to pass, if you'd like but not required!

Please contact Lisa Hamm for more info at hammlc@yahoo.com.

Jars for Mushroom Project

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.

Also, Jay is 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.

Presentation Sponsored by the EFFS Club, Wednesday, April 18:

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 from 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: RADISH

The name of this familiar garden plant is suggested by its colour, being derived from the Saxon, *rude*, *rudo*, or *reod* (ruddy), or from the Sanskrit *rudhira*, meaning blood. The genus is distinguished by its elongated pod, which has no longitudinal partition when ripe, but contains several seeds separated by a pithy substance filling the pod. The actual plant is unknown in a wild state, but is supposed to have come from Southern Asia, and may be descended from the wild *Raphanus raphanistrum* of the Mediterranean shores, the long roots developing seeds sown in a loose soil, and the turnip-rooted kinds in a stiff soil.

In the days of the Pharaohs, the radish was extensively cultivated in Egypt, but apparently it did not reach Britain until A.D. 1548. Gerard mentions four varieties as being recognized in 1597. The leaves are rough and partly divided into segments, the outer one being larger and broader than the rest. The flower stem grows to about three feet in height, bearing medium-sized flowers that vary in color from white to pale violet, with strongly marked, dark veins. Structurally, it resembles the turnip, as the swollen, fleshy portion is really a stem which gradually passes downwards into the real root.

Many kinds are named, the best known being (1) turnip-rooted, both red and white, including the white and black Spanish kinds; (2) olive shaped, including the white, scarlet, and French breakfast forms; (3) the long, tapering varieties, like Long Red and Lady's Finger. The flesh is white, crisp, and tender, not specially nourishing, but valued as an antiscorbutic (scurvy preventive) because of its quantity of nitrous juice. When too large for eating raw, they can be steamed for half an hour and served like asparagus. They should be well washed, but never peeled except when preparing the juice for medicinal purposes; in dry weather the bed should be watered the day before they are pulled. The young, green, seed-pods may be used for pickling, alone or with other vegetables, and are considered a fair substitute for capers.

Anyone have a good radish recipe to share?

RECIPES

Radish Slaw

This could also be good without the cabbage.

1/2 lb. radishes, trimmed and grated coarse (about 2 cups)

3 cups finely shredded cabbage

1 cup coarsely grated carrots

1/2 cup thinly sliced red onion or scallions
2 tbsp. fresh lemon juice
1/2 tsp. sugar
2 tbsp. olive oil
2 tbsp. finely chopped fresh cilantro, mint, or parsley leaves

In a bowl toss together the radishes, the cabbage, the carrots, the onion, the lemon juice, the sugar, the oil, the herbs, and salt and pepper to taste.

Gourmet, April 1991

Radishes with Chive Butter

3/4 stick (6 tablespoons) unsalted butter, softened
2 tbsp. cream cheese, softened
1 tbsp. minced fresh chives
1/4 tsp. freshly grated lemon zest
Tabasco to taste
18 radishes (about 2 bunches), the leaves trimmed, leaving 1 inch of the stem, and the radishes halved lengthwise
36 fresh flat-leafed parsley leaves for garnish

In a small bowl with a fork combine well the butter, cream cheese, chives, lemon zest, Tabasco, and salt to taste and transfer the mixture to a pastry bag fitted with a medium-