

WSU ORGANIC FARM  
201 JOHNSON HALL  
PULLMAN, WA 99164-6420

PROJECT MANAGER: BRAD JAECKEL  
JAECKEL@WSU.EDU; 509-335-5893  
WWW.CSS.WSU.EDU/ORGANICFARM

Welcome, everyone, to the 2008 WSU Organic Farm CSA (Community Supported Agriculture). We are beginning the farm's fourth season offering a CSA program and are glad to either have you returning or starting as a new member. For the first time the CSA broke 100 members yet we still had to turn some folks away. However, the Palouse is beginning to support more farms that offer CSA programs and that is a good sign that the demand is growing.

We are once again changing newsletter editors and are happy to have Valeri, Trent, and Semolina take on the newsletter this season. They were one of my first CSA customers and have lots of experience with cooking and preserving CSA produce. (Read more about them on the back). Jewlee Sullivan is also returning as Assistant Manager and we are adding another part-time assistant to our main work season. Our summer class is almost full and will be the back-bone of our farm crew.

Now, the bad news... because of the unseasonably cold spring and long winter we will be starting the CSA later than expected. I have been trying to start each year by the second or third week in May but I'm afraid this year we won't have enough of the early crops ready by then. I have been able to get my early plantings in but the cold temperatures have really not allowed those first crops to grow much. Hopefully with the recent warmer weather things will turn around! So, the first harvest is now planned for the fourth week in May. For Moscow pick-ups that will be Tuesday, May 27, and for Pullman pick-ups that will be Friday, May 30. I'm including the pick-up day you requested on the back of this letter.

**Again, we have more members requesting Friday pick-ups and would like to see if anyone would be able to switch to Tuesdays. I need at the most 15 members to switch in order to balance the work loads on harvest days. If you are able to change, please get in touch with me as soon as possible.** To help accommodate your busy schedules we will be offering a "bare bones" pick-up at the orchard in Pullman on Tuesdays from 2 to 4pm. Boxes will be placed unattended in the straw bale shade structure just inside the main gate of the orchard. This is for anyone wishing to switch to Tuesdays but not able to go to the pick-up site in Moscow.

Feel free to email or call our farm phone if you have any questions. I'll only be checking messages on the phone twice a week so email is probably a quicker way to get me during the farm season. Thanks for your support.

## How does the CSA work??!

Every week you will pick up your share at the scheduled pick-up location. We will have a list of the members so we can check you off after you've picked up. Some members are splitting boxes with other people, but there will only be one name on the list. It is up to you to actually split the share.

There will be two box sizes: full and half. The full shares have more quantity and variety. The half shares are not exactly half as much as the fulls. We will be using the same reusable plastic boxes this year. There are two sizes so that should help in identifying the fulls and halves.

ALL members are required to repack their share into another container of your choice. Many people were doing this last year with cloth bags or their own boxes. Then we will keep the plastic box and reuse it for the next harvest. If you forget your own bags we will have a limited amount of bags available.

We will also have a table at each pick-up site with extra fruits and vegetables from the morning harvest. These items are for sale to you or the general public and also available for trade. Each week you are allowed to trade one item from your box for something on the table of similar value. You are not required to do this but if there is something in your box you are not interested in using feel free to make a trade, but only one per week, please.

-Brad Jaeckel, manager

### **Moscow Pick-up:**

The Moscow pick-up is Tuesday afternoons at the Moscow Food Co-op (5th and Washington) parking lot between 4:30 and 6:30pm. We will be set up with other growers and the weekly BBQ. The parking lot is small and I encourage you to walk or park nearby rather than in the lot. If you do enter the parking lot, PLEASE DO NOT leave your car idling in front of the table. We are grateful to the Co-op for lending us the space and we hope everyone will be respectful of other shoppers and drivers. If problems arise please let me know and we will try to find solutions. Remember that the Co-op has a "Leave Your Car @ Home" punch card available, so if you choose not to drive to pick up your CSA share, and spend at least \$5 inside the store, you'll be one punch closer to getting \$5 off at the Co-op.

### **Pullman Pick-up:**

The Pullman pick-up will be Friday afternoons at the farm inside the Tukey Orchard between 3 and 6pm. From Pullman, head east towards Moscow. At the last stoplight turn left onto Airport Road. Continue past Grimes Way (and the bears) about 3/4 mile to last driveway on right before the intersection to the airport. Turn right into driveway with big red sign: "Tukey Horticultural Orchard." Go through gate and past shop buildings. Follow paved road up hill through the orchard. At the top of hill turn right at the grey shed and go about 200 yards. There is a gravel parking area on the right directly above the farm. Please park here and walk down to the gardens. Also, be mindful of the trees, sprinklers, and other equipment and cars that may be near the orchard roads and parking areas. The orchard can be a busy place especially when the u-pick sales are on so please drive slow and be respectful of this special place.

**Visitors:** Visitors are welcome to come to the farm. Friday afternoons are the best times to visit since we'll be distributing boxes then. However, we are flexible and will welcome you for visits on other days. Our summer field course students will be meeting on Wednesday mornings through the end of July, so that is not a good time to visit. Tuesday and Friday mornings are harvest times and are VERY busy, so that would be the other bad time to visit. If you do visit, please check in with a manager before touring the gardens. We can give you important info. on where and where not to walk. And please leave your pets at home.

### **About the Editors**

Valeri Schillberg and Trent Smith have generously volunteered to edit the newsletter this year. Valeri is a self-employed architect. She currently serves on Moscow's Planning and Zoning commission, and never ceases to be amazed at how many people claim to have seen her on public access TV. Trent is an assistant professor in the School of Economic Sciences at WSU. Their daughter Semolina is a 3<sup>rd</sup> grader at Lena Whitmore Elementary School in Moscow, and has promised to contribute some original artwork to this year's newsletters. The Schillberg/Smiths have been CSA members off and on in the various places they've lived since joining Santa Barbara's Fairview Gardens CSA in 1997, so they should have lots of ideas about how to make the most of your share each week. For starters, they offer the following pre-season advice:

These remarks are aimed mostly at newcomers to the CSA. We remember our first year of eating CSA-style, when we split a full share with our neighbors in graduate student housing, and found ourselves wracked with guilt week after week when we failed to find a way to eat everything in the weekly share. Our compost pile was well-fed that first year, but since then we have become better adapted to "eating the basket," and now our family of three eagerly devours two full shares each week, though certain items manage to survive (with the help of our freezer or food dryer) until long after CSA season ends, and a winter soup or stew needs a little taste of summer.

Our job as newsletter editors will be to pass along recipes and tidbits of advice each week specific to what is actually in your share. We hope these will be useful for you, but now might be a good time to invest in a cookbook or two that lends itself to seasonal eating. We swear by Deborah Madison's, Vegetarian Cooking for Everyone. No, we are not vegetarians, as the half a pig and quarter cow in our freezer can attest. We add meat to these recipes if the mood strikes us. Other good choices include From Asparagus to Zucchini, compiled by the Madison (WI) Area Community Supported Agriculture Coalition, and Deborah Madison's Local Flavors: Cooking and Eating from America's Farmers' Markets. These books (or others like them) will be a godsend, especially if your food tastes do not match ours or you need a new twist. Also note that past newsletters (conveniently labeled with primary ingredients) can be downloaded on the web at <http://css.wsu.edu/organicfarm/Newsletter.htm>. And **please, please, please**, consider sharing some local food wisdom of your own sometime during the course of the season. Send favorite recipes or other culinary secrets to us at [valeri@valerischillbergarchitect.com](mailto:valeri@valerischillbergarchitect.com), and we'll spread the word. After all, the best part of Community Supported Agriculture is the community!