

April 30, 2010

# THE WSU ORGANIC STANDARD



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## Welcome to the Organic Farm!

Welcome to the 2010 WSU Organic Farm CSA (Community Supported Agriculture)! We are entering the sixth year of CSA with the Organic Farm and are excited for a new season. If you're a returning member, you are well aware that each season is a little different from the last and this year is no exception. We had a welcome break from the last couple winters and a very mild February and March. April has given us lots of moisture, cold and wind, but the crops are sizing up nicely.

We began our early seeding on schedule starting the middle of March and have continued steadily through the spring. Our spring class of students is the biggest yet and has provided lots of help in the field with transplanting and getting our new water system in place. As I write this letter the tomatoes are up at the farm getting accustomed to the cold nights in the hoop house before getting planted. Cross your fingers

that the snow and freezing temperatures hold off.

This year's harvest will start on schedule during the third week of May. We will have pickups at the Wednesday Pullman Fresh Farm Market and Fridays at the farm. Downtown pickups will begin Wednesday, May 19, and Farm pickups will begin Friday, May 21. I have included the pickup day you indicated on your signup form on the back of this letter.

After tallying the numbers for each pickup, we have a lot more people signed up for Wednesdays. Some years it naturally splits between the two days but on years that it doesn't I ask members to please consider shifting to the day with less numbers. It really helps us out on the farm when each harvest is close to being balanced. **Please let me know if you are able to change your pickup day to Friday ASAP.** You can reach me by email or the office phone. I'm only in the office two days a week, so email is the

quickest way to get a hold of me. We will again be sending out the weekly newsletter and harvest list via email. This seemed to work out for most people last year but if you are not getting the emails, please let me or the market managers know and we'll make sure to get you on the list.

New this year are the canning and storage options. We will be contacting participating members by email when each type of share is ready for delivery. I hope to have a pesto share with some type of green ready by July.

Our new newsletter editors are Jamaica Ritcher and Asaph Cousins, members since 2008. Please feel free to contact them at [jamaicacousins@mac.com](mailto:jamaicacousins@mac.com) with any suggestions or recipes. Thanks so much and we're looking forward to seeing you soon.

-Brad Jaeckel

### How does the CSA work??!

Each week, pick up your share at the scheduled pick-up location. We have a members' list so we can check you off after you've picked up your box. Some members split their share with other people, but only one name will be on the list. It is up to you to actually divide up the vegetables. There are two box sizes: large and regular. The large shares have more quantity and variety than the regular. We will be using the same reusable plastic boxes in two sizes, which should help you identify the large and regular shares. ALL members are required to repack their share from our plastic box into another container of your choice. Many people used cloth bags or their own boxes. If you forget your own bags, a limited number of bags be available. At each pick-up site there will be a table with extra fruits and vegetables from the morning harvest. These items are for sale to you and the general public. There will be a box set aside where members "can take an item and leave an item." Each week you can trade one item from your share for something else left in this box. We will try to have some things available at the beginning of the pickup to get it started. 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!

# WSU Organic Farm

FEEDING THE COMMUNITY TRAINING FUTURE FARMERS



## Wednesday Pickup: 4-6 p.m.

### **Pullman Fresh Farm Market**

The Wednesday pickup is at the Pullman Fresh Farm Market at the Old Post Office Wine Bar parking lot (254 SE Paradise). You can find us among the other vendors at the market. Please note that the parking lot is small and will only be for vendors and their tables. Free public parking is available along Paradise St., on the side streets, and in some nearby lots. Paradise is a busy one-way street so please use the crosswalks at High St. or Kamiaken St.. We hope to have signs warning traffic of the market during the set hours. This is a great location to walk or ride your bike to and from downtown, work, or your home. We are grateful to the Wine Bar for the use of their lot so please be respectful of other shoppers and drivers.

### **Visitors to the Farm**

Visitors are welcome at the farm. Friday afternoons are the best time to visit, but we are flexible and welcome visitors on other days as well. However, there *are* times that *aren't* so good for visits: Wednesday mornings through the end of July, when our summer field course students meet, and Tuesday and Friday mornings when we are busy with harvest. If you do come visit, please check in with a manager before touring the gardens. We can give you important information about where (and where not) to walk. Please leave your pets at home.

## Friday Pickup: 3-6 p.m.

### **WSU Organic Farm**

The WSU Farm is located inside the Tukey Orchard. From Pullman, head east towards Moscow, turning left onto Airport Rd. Continue past Grimes Way (and the bears) about 3/4 mile to the last driveway on right before the intersection to the airport. Turn right at the sign: "Tukey Horticultural Orchard." Go through the gate and follow the paved road up the hill. At the top turn right at the gray shed. Please park in the gravel parking area on the right 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 during the u-pick sales, so please drive slow and be respectful of this special place.

**Your Pick-up Day is:**