

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

**PROJECT MANAGER: BRAD JAECKEL**  
**JAECKEL@WSU.EDU; 509-432-3716**  
**WWW.CSS.WSU.EDU/ORGANICFARM**

Welcome to the 2007 CSA season! I hope everyone is as excited for the season to get started as we are at the farm. It seems like we've been at it for months to get this far. Each year does get easier for me to plan, but also seems to get busier as we are slowly growing with students, interested CSA members, and new projects!

We got started in the greenhouse on campus early in February and still have a full load of plants waiting to get moved up to the farm. The last round of seeding was all the pumpkins and winter squash, which I hope to get in the ground by early June. The two hoopouses at the farm are all planted with lots of tomatoes, early carrots, sweet peppers, and cucumbers. The hoopouses have actually been in continuous use since last fall. As soon as the last of the summer crops were out, we planted winter greens for a couple of different projects. One was for a Soils grad student, Kristy Ott, who has been studying the effects of nitrogen uptake in winter-grown greens. The other project was for a SARE grant that I received last year to develop marketable products grown in the hoopouse both in summer and winter seasons. I'll be continuing that work at Orchard Farm this summer with a variety of tomatoes,

eggplant, peppers, and cucumbers grown specifically in our new hoopouse.

Out in the field we've been busy planting weekly beds to salad mix, spinach, arugula, and other greens and root crops. All 6000 onions, leeks, and scallions got transplanted late in March and are slowly growing. The sugar snap peas and early fava beans look great, as do all the cabbage family transplants. We will be trying out a few new crops this year including artichokes, dill, and celery. I'll keep you posted on how they turn out.

I'm very happy with our crew of students this year, some returning and some new. They've actually been working out in the greenhouse since mid-February and then in the field since March. This was the first year I offered the spring version of the class and it really worked out well. There are about 15 students on the summer crew plus two work-trade volunteers, a harvest day cook, newsletter editor, and assistant manager. Lots of people to keep track of but they all bring good energy and help to the farm, which in turn creates fabulous fresh food for you all!

Thanks, Brad Jaeckel

**\*\*\*A Note to Friday Pick-ups\*\*\***

There is a chance that we will distribute the CSA shares at the bottom of the hill in the small straw-bale shed on Friday afternoons. The shed is located just to the left after you enter the main orchard gate. There is plenty of parking there and we'll have lots of signs to let you know if that is happening. We actually had to do this once last year when a lighting storm came in one afternoon. The other reason would be to allow the orchard managers time and space to put on a necessary spray before the weekend. Normally we will be at the usual spot but we want to have this as a back-up distribution site.

**NOTE:** If you have recipes you'd like to share, or if you'd like to make a request for recipes featuring a particular vegetable, please send an e-mail to: [jyotsna64@aol.com](mailto:jyotsna64@aol.com). Thanks!

### **Vinaigrette for salad greens**

This recipe is from the novel *Heartburn* by Nora Ephron, and is one of our favorite salad-dressing recipes. The novel itself is about a cookbook author who's pregnant with her second child when she finds out her husband is having an affair. She proceeds to cook her way through the messy break-up. The day before she leaves her husband for good, she teaches him to make this vinaigrette.

2 tablespoons Dijon mustard  
2 tablespoons red wine vinegar  
6 tablespoons olive oil

Mix the mustard and red wine vinegar together. Slowly drizzle in the olive oil, whisking constantly with a fork, until the vinaigrette is thick and creamy. (Since these instructions are difficult to follow if you have only two hands, I use an old salad-dressing bottle and shake things together. It works pretty well.)

### **Rhubarb Salsa**

You are getting some rhubarb in your box today, and you might not want to make a pie with it. What else can you do with rhubarb? I found this intriguing recipe for rhubarb salsa on the Rhubarb Compendium web site (<http://www.rhubarbinfo.com>).

2 cups finely diced rhubarb  
½ cup red bell pepper  
½ cup yellow bell pepper  
½ cup cilantro  
3 green onions, finely chopped  
1 or 2 chili peppers, minced  
1 or 2 tablespoons fresh lime juice  
Brown sugar, salt and pepper to taste

1. Blanch the rhubarb in boiling water for 10 seconds. (According to the latest *Joy of Cooking*, you blanch vegetables by boiling them briefly in a large pot of water. The water must be boiling when you start timing. You can first tie up the rhubarb in a large square of cheesecloth if you have one, or put it in a blanching basket if you own such an item, and then submerge the rhubarb in boiling water for 10 seconds. Lift out the rhubarb and run under cold water. If you do not have cheesecloth or a blanching basket, you could probably just throw the rhubarb in the water and then drain, like noodles.)

2. Combine blanched rhubarb with rest of the ingredients.