

June 28, 2010

THE WSU ORGANIC STANDARD

WSU Organic Farm • 201 Johnson Hall • Pullman, WA 99164-6420

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Summer has Arrived!

I dare say summer is here. Seems like with the turning of summer solstice we finally got a solid week of sunshine—Our students were all excited to note that they didn't have to harvest in the wet and mud and the Wednesday market crew was excited that, for the first time in many weeks, they didn't have to set up the rain canopy. We've also had to start irrigating in earnest as there was not enough natural rain last week.

The soil is still very moist, though, and the crops that have been in the ground through this wet period are doing great. We did make a big push over the last two weeks to get the rest of the major plantings in. The one that had problems was the sweet corn. It's always a gamble trying to find a window of warm weather in early June to seed the corn. I always plan on having enough space for two plantings in case the first does not germinate. Corn needs consistent soil temperatures of 60-65 degrees to germinate well and this time of year the soil temperature fluctuates wildly with the weather. Luckily we had extra seed this year, so we've actually replanted a big section of the first round in addition to the space we had set aside for the second planting. I've heard from many other gardeners this has been the same for them.

Last week saw the first garlic scapes appear on the hardneck garlic. You will continue to see these funny curly shaped wisps of stem and flower pods in the shares for the next couple weeks. For those of you new to garlic scapes, a little explanation will help. The scape is the above-ground flowering part of the hardneck garlic varieties. Usually in mid-late June they send up these pods in an effort to set seed. If left on the plant, the pod develops into viable garlic seed, but

if snapped off the plant is able to send more energy into bulb production. Because we're all interested in the fantastic garlic bulbs, we diligently cut the scapes and pass them on as a garlic appetizer. The scapes have a milder garlic flavor and can be used just like an onion or garlic in your cooking. It's great in stir-frys and if you haven't tried the local favorite, garlic scape pesto, it's a must!

—Brad Jaeckel

Reminder: When picking up your box, please come no earlier than the established times to ensure our crews have enough time to set up the tables and get the boxes ready for you. As the summer progresses our harvests will only get bigger and take longer for us to pack and organize. It is a push some days for us to have everything ready on time and more difficult when customers are trying to get their boxes before we're ready.

Also, for our Friday CSA members it is important that you park at the designated gravel area above the farm by the pine trees. Some members have been driving into the first access road at the top of the hill and we need everyone to continue around the main road and to park in the gravel by the green outhouse. Thanks everyone for your cooperation!

Pick up Times

Wednesday: 4-6 p.m.
Pullman Fresh Farm Market

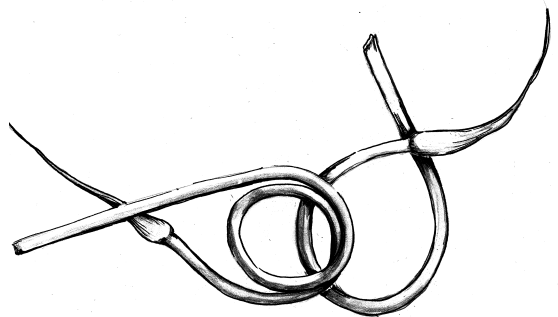
Friday: 3-6 p.m.
WSU Organic Farm

Before moving to the Palouse, I had never heard of garlic scapes—but now I’m glad I have! It seems a lot of other people have, too, as a little time on the computer has turned up all kinds of ways to enjoy garlic scapes. I’ve included recipes for a hummus-inspired dip, and a pesto, but you can also go for simpler preparations. You can cut scapes into green bean lengths and sauté them in butter (for about 8 minutes—one person suggested doing this then topping a pizza! Yum!), toss them in olive oil and a little balsamic vinegar to grill (5-10 minutes), or simply chop up and add to salad, no cooking required. If you have more than you can immediately use, scapes can be frozen either whole or diced. The pesto, too, also freezes well.

-Jamaica

Melissa Clark’s White Bean and Garlic Scapes Dip

½ cups sliced garlic scapes (3-4 scapes)
1 tablespoon freshly squeezed lemon juice
½ teaspoon sea salt
ground black pepper, to taste
1-15 ounce can cannellini beans, rinsed and drained
¼ cup olive oil



Combine everything but the oil in a blender or food processor. Add about a tablespoon of oil and begin pureeing. While blending, slowly add the remainder of the oil. Puree until very smooth.

Garlic Scape Pesto

I’ve found so many variations on Garlic Scape pesto. You can use this for a basis for proportions and then experiment with different nuts (walnuts or pine nuts, for example) or cheeses.

1 cup scapes, flower buds removed
⅓ cup almonds
½ cup olive oil
½ cup parmesan cheese, grated
½ teaspoon salt, or to taste

Combine nuts and scapes in a food processor. While blending, slowly add olive oil. Once smooth, stir in the salt and cheese. This stores in the fridge for up to a week, and can also be stored in the freezer.

