

THE WSU ORGANIC STANDARD

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WSU
Organic Farm

FEEDING THE COMMUNITY
TRAINING FUTURE FARMERS

SCHOOL BEGINS, SUMMER SEASON COMING TO AN END

You've probably noticed everyone's back in town and the universities are geared up for fall semester. This is good news for us at the farm because we always get some new or returning students back on the schedule, which is a welcome relief to our smaller August crew. We don't have any formal classes at the farm but we are busy giving tours, visiting other classes on campus, and generally trying to get the word out that there is an organic farm on campus.

For the last two years we have had a weekly presence on the Terrell Mall with our Wednesday farm stand. We will again be on campus every Wednesday from 11 a.m. - 1 p.m. with a collection of veggies and fruit from the orchard. This farm stand has been a great recruiting tool for the farm and just a nice

way to let people know how to get plugged into the local farm scene. This year will be a little more interesting as we will turn around after the mall market and get over to the downtown Pullman market in the afternoon. Many students stop by the stand to get a snack on their way to class and we always have some regulars who take care of their weekly veggie shopping. So if you're on campus on Wednesdays make sure to stop by and say hi to the students that will be running the booth.

As the summer season is wrapping up (yes, that September frost is coming!) we are finally slowing down on our weekly plantings. There aren't a whole lot of crops that can be seeded now and mature by the end of October. The exceptions are some of the quick growing

greens like arugula, spinach, mustard greens, and radishes. We are, however, getting ready to put in our winter cover crops on any open ground that is now available for planting. There really isn't a month that goes by without something going in the ground. Part of the process in determining what to plant when really depends on how the crop rotation will evolve next season. We want to make sure we don't put a cover crop in a section of the farm that we will want to get an early start in the spring. It can be very difficult to plant into a residue of overwintered material in March or April so it's important to plan ahead and think through where some of next season's crops will be planted.

—Brad Jaeckel

Pick-up days and times

- **Wednesdays** 4:30 - 6:30 p.m. at the Pullman Fresh Farm Market in the Old Post Office parking lot in downtown Pullman
 - **Fridays** 3 - 6 p.m. at the WSU Organic Farm
- ** Please come a few minutes before closing time to bag up your vegetables.*

Organic Produce Stand on WSU's Glenn Terrell Mall

Fresh-picked organic produce from WSU's Organic Farm will be offered for sale at a farm stand on WSU's Terrell Mall from 11 a.m. to 1 p.m. on Wednesdays, beginning August 26. Sales are expected to continue until mid-October.



One of the things I enjoy most about living in a university town, is the rhythm of the year. I love the warm quiet summers and the excitement and cool crispness of fall. I also start thinking about hearty meals and warmer flavors. Chard or any other leafy greens from your box can be chopped and added at the last minute to the Moroccan Chickpea recipe; only cook a few minutes until wilted. Enjoy!

- Marcia Gossard

MOROCCAN CHICKPEAS

from *Chez Panisse Vegetables* by Alice Waters

2 cups dried chickpeas	1 pinch ground saffron
1 small carrot	1 teaspoon ground turmeric
1 yellow onion	1/2 teaspoon cayenne
1 small bunch cilantro	2 ripe tomatoes
One 2-inch knob fresh ginger	Salt
One 1-inch piece cinnamon stick	

Soak the chickpeas overnight in cold water. Peel the carrot and onion and chop roughly. Drain the chickpeas and cover with fresh water. Bring to a boil, skim off the foam, and turn down to a simmer. Add the carrot and onion. Cut off the stems of the cilantro and reserve the leaves to garnish the finished dish. Tie the stems in a bundle and add to the chickpeas along with the ginger, peeled, add the cinnamon, saffron, turmeric, and cayenne. Keep the chickpeas submerged in water as they cook, but do not add more water than necessary, so as not to dilute the flavorful broth.

Peel, seed, and coarsely chop the tomatoes, after 30 to 45 minutes, when the chickpeas are about three quarters cooked, add the tomatoes and salt to taste. Continue to simmer until the chickpeas are very soft and the broth has thickened slightly, about 1 hour. Remove and discard the cinnamon, ginger, and cilantro stems. Taste for seasoning, garnish with reserved cilantro leaves, and serve on a bed of couscous.

Serves 6.

CUCUMBER RAITA

from *Chez Panisse Vegetables* by Alice Waters

Serve alongside spicy braised chicken or lamb (or it would go well with the recipe above!).

2 cucumbers	2 cups yogurt
Salt	1 pinch cayenne

Cut the cucumbers in half lengthwise, scrape out the seeds with a spoon, and cut into small dice or thin slices. Salt them, and fold into the yogurt. Add the cayenne and more salt if needed.

Makes 3 to 4 cups.