

WSU ORGANIC FARM
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A big thank you to Amy Grey of BackYard Harvest for helping design a logo for the farm! Amy actually moonlights as a graphic designer when she's not busy with growing, collecting, or distributing fresh fruits and vegetables to the local area food banks and non-profits. We work with Amy in the WSU greenhouse on campus in the winter and spring to help grow vegetable starts that can be distributed to community and private gardens that help supply veggies during the garden season. This past spring we worked together to come up with this beautiful logo that is now on our big truck banner, t-shirts, and business cards. The t-shirts are organic cotton and come in green, brown, and grey in an assortment of men's and women's sizes. These are available at the farm on Fridays or if you know what color and size you want I can bring them to

the Tuesday pickup. The shirts are \$20.00 and all proceeds go directly back into the farm!

I also want to announce that we will not be attending the Tuesday Grower's Market in Moscow next year. The decision came over the summer when we realized the demand for the CSA is rapidly growing in the Pullman area while there are more growers in Moscow coming on board and offering new CSA programs there. It seems like it is time for the Organic Farm to focus on providing for the Pullman community, the one we are located within and needing to serve. When the CSA started I very much needed the Moscow community's support as many of my friends and neighbors there have supported this program from the start. I couldn't have done it without them! However, the time has come to change our focus closer to the farm. I'm not sure if we will have the Tuesday pickup at the farm just yet. As of this newsletter we've begun serious discussion on resurrecting a Pullman Farmer's Market and will pursue that option over the next few months.

Our Moscow members are invited to stay with the program but I also understand if you wish to stay closer to home. The UI Soil Stewards and Garrett Clevenger both have growing CSA's in Moscow and would welcome your support. If any of you are interested and willing to help with the development of a successful Pullman market I'd welcome the help. In particular we are looking for other farmers in the area that would be interested in participating. So if you know of anyone that might have extra veggies, raise eggs, or produce any other farm products let us know. We are really excited about this possibility and think the time is right for Pullman.

Thank you for your understanding during this transition.

--Brad Jaeckel, manager

I tried this eggplant recipe last week and wanted to pass it on in case you are still looking for a recipe to get you to try those eggplants. My family scoffed at this until they tasted it—and then they couldn't get enough. I'll also include the classic leek and potato soup recipe. --Valeri

Sauteed Eggplant with Parsley

(from *Vegetarian Cooking for Everyone* by Deborah Madison) serves 4

1½ pounds eggplant, peeled
Salt and freshly milled pepper
½ cup olive oil
¼ cup chopped parsley
1 large garlic clove

2 T toasted pine
nuts



Cut the eggplant into ½-inch rounds, then into ½-inch cubes. Sprinkle with salt and set aside for 30 minutes, then blot dry. Heat the oil in a large skillet until nearly smoking. Add the eggplant and stir immediately to coat. Lower the heat to medium and cook, stirring occasionally, until the eggplant is golden and soft, about 15 minutes. Taste, then season with salt and pepper. Chop the parsley and garlic together and toss with the eggplant along with the pine nuts.

Leek and Potato Soup

(from *Vegetarian Cooking for Everyone* by Deborah Madison) serves 4 to 6

3 large or 6 medium leeks, white parts only,
finely chopped (we use quite a bit of the
green too)
1 ½ pounds boiling or Yellow Finn potatoes,
scrubbed well

2 tablespoons butter
Salt and freshly milled pepper
Milk or water to thin the soup, if needed

Set the leeks in a bowl of water to soak while you prepare the potatoes, then lift them out with a strainer, letting any sand fall to the bottom. Quarter the potatoes lengthwise and thinly slice them.

Melt the butter in a wide soup pot, add the leeks and potatoes, and cook over low heat, covered, for 10 minutes. Add 7 cups water and 1½ teaspoons salt and bring to a boil. Lower the heat and simmer, partially covered, until the potatoes are soft to the point of falling apart, ~35 minutes. Press a few against the side of the pan to break them up and give the soup body. If needed, thin the soup with milk and heat through. Taste for salt, season with pepper, and serve. (A little cream can replace the milk if you wish to enrich what is really quite a meager soup. If your soup is very thick because of the type of potato used, thin it with milk or water first, then add a small amount of cream at the end to give it fullness.)

Tomato Vinaigrette

(from *Vegetarian Cooking for Everyone* by Deborah Madison) makes about ½ cup

1 garlic clove, minced
1 shallot, finely diced
2 tablespoons red wine vinegar
2 teaspoons balsamic vinegar

Salt and freshly milled pepper
3 tomatoes or ½ cup cherry tomatoes, neatly
diced

In a small bowl, combine the garlic, shallot, both vinegars, ½ teaspoon salt, and pepper to taste. Let stand for 15 minutes, then whisk in the oil and add the tomatoes. Taste and adjust the balance if needed.