

WSU ORGANIC FARM
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Harvest Celebration

Date: Saturday, October 11, 2008

Time: 10am to 4pm

Place: WSU Organic Farm at Tukey Horticultural Orchard
(at the corner of Airport and Terre View Roads--follow the signs to the farm)

This year we will again have a u-pick pumpkin patch with traditional jack-o-lanterns, baby pumpkins, and a few new novelty varieties. The star of the show will be our attempt at a giant pumpkin which will be on display, and everyone is invited to take a guess at the weight. The closest guess gets to take home a more reasonably-sized jack-o-lantern. In addition to the pumpkins, there will be hay wagon rides around the farm with Wayne, face painting, fresh pressed apple cider from Harvest House, and u-pick fruit in the orchard.

Meet the crew, see your friends, enjoy the harvest and the crisp fall air!

Hello everyone. Welcome to the last few weeks of the CSA. This is a reminder that the last pick-up days for this season are Tuesday, October 21 and Friday, October 24. Our annual fall harvest party/pumpkin sale is Saturday, October 11 from 9 am until 4 pm. You will get a pumpkin this week in your box, but if you want more you should come check out the harvest party and guess the weight of the giant pumpkin. Make sure to cut your flowers this week because this will be the last week for them before they get tilled into the earth. The farm will start to look very

different over the next few weeks as we start the clean up process. Not only will we be cleaning up the farm, we will be planting next season's garlic. Every October we plant out the garlic and then we will divvy out the leftovers so you can look forward to a nice bagful in your last box. You can also look forward to a few more winter squash. We still have butternut and delicata in the field. Enjoy.
--Jewlee



Just three weeks of newsletters left. Once again the season is almost ended. Happily my freezer and pantry are well stocked. I am trying hard to give you a season's worth of recipes! This week I am including a squash gratin that just brings out all the smells of Thanksgiving for me. Also I have included a spaghetti squash recipe from a friend that is easy and tasty too. --Valeri

Butternut Squash Gratin with Onions and Sage

(from *Vegetarian Cooking for everyone* by Deborah Madison) Serves 4

¼ cup olive oil	6 cups butternut squash, cut into ½-inch cubes
4 cups thinly sliced onion	
4 thyme sprigs	½ cup flour
2 tablespoons chopped sage or 2 teaspoons dried	½ cup plus 2 tablespoons heated whole milk (I double the amount)
Salt and freshly milled pepper	1 cup fresh bread crumbs

Preheat the oven to 350 degrees F. Lightly oil or butter a 2-quart gratin dish.

Heat half the oil in a skillet over medium heat. Add the onion, thyme, and sage and cook, stirring frequently, until the onions are lightly caramelized, about 15 minutes. Season with ½ teaspoon salt and pepper to taste. Spread in the gratin dish, return the skillet to medium heat, and add the remaining oil.

Toss the squash in the flour, letting the excess fall away. Add it to the pan and cook until it begins to brown in places on both sides, about 7 minutes. Add the parsley, season with salt and plenty of pepper, and cook for 1 minute more. Layer the squash over the onions, cover with the cheese, then add the milk. Cover and bake for 25 minutes, then uncover, add the bread crumbs, and bake until the top is browned and the liquid absorbed, about 25 minutes more.

Spaghetti Squash with Lime Basil Sauce

(courtesy of Pat Kuzyk) serves 6 as a side dish

1 spaghetti squash (2 to 3 lb.)	2 tablespoons sugar
1 quart lightly packed fresh basil leaves	3 cloves garlic, quartered
½ cup olive oil	¼ cup lime juice
2 cups grated parmesan cheese	

1. Pierce halved squash in several places with a fork, then place in rimmed baking pan. Bake, uncovered in a 350 degree oven until shell gives when pressed, 1¼ to 1½ hours; turn squash after 45 minutes. Scrape out and discard seeds when cool. Keep warm until ready to serve (can be microwaved).
2. Meanwhile, in a blender or food processor, combine basil, oil, 1 cup cheese, sugar, garlic, and lime juice. Whirl until smoothly pureed. Set mixture aside.
3. Loosen squash strands with a fork and scoop out into a warm serving bowl. Add lime-basil sauce and mix lightly, using 2 forks. Serve immediately with remaining cheese to add as desired.