

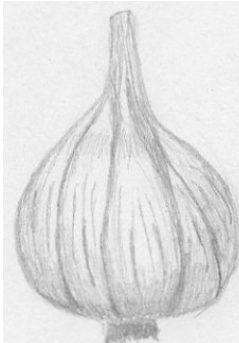
WSU Organic Farm  
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Thanks to everyone who made it out for the Harvest Party! We had a great time chatting with everyone and showing folks around the farm. Things are getting wrapped up at the farm now. We're cleaning up the pumpkin patch this week and seeding it to a cover crop for the winter. That leaves the small area of greens, carrots, and beets in the field. Things sure look bare out there right now.

Last week we spread compost over the area for planting and we are amidst of October is plant garlic still warm the sunshine be working planting the did this season but doing a better job of prepping the soil. I've let the ground lay fallow for the summer and tried to clean up the worst of the weeds. After spreading compost I will run the spader one last time and then mark the rows for planting. After "popping" the individual garlic cloves apart we can plant. Always plant the cloves root-end down to ensure the roots don't have to curl around once they sprout. The roots are the only part that will grow this winter and then in early spring the green shoots will be one of the first things to come up next season. We will also mulch after we plant with a layer of straw. This will help protect the soil from the winter rains and then help hold that moisture next spring.

You will be getting some great storage garlic over these last two weeks. Keep the garlic bulbs in a dry cool spot to ensure their longevity. They should keep well into the winter! You can also try your hand at planting and grow your own for next season. - Brad Jaeckel



garlic and shallots hopefully in the planting this week. a great month to and shallots. It's enough to enjoy and not too wet to in the soil. We're same amount we

## Volunteer of the Week - Jennifer Wilson

Jennifer is actually one of our paying CSA members but helped out earlier in the season as a volunteer sub for our regulars. In August she came on as a weekly volunteer and has been a great help getting us through the end of the season.

Jennifer moved to Pullman two years ago after getting married to Patrick Wilson who teaches in the WSU Vet School. She is also a teacher and an artist but is not currently teaching.

Jennifer and Patrick enjoy the outdoors, reading, and working on their garden plots at Koppel Community Garden. Pumpkins and all winter squash seem to bring much joy to Jennifer but she's especially fond of their stems which she uses in her art work!

It seemed natural for her to offer a pumpkin recipe and this one sounds great!

## Sweet Potato and Pumpkin Pie

You will need 15oz cooked pumpkin, 15oz baked sweet potato, 1/3c maple syrup, 2ts cinnamon, 1ts ginger, a dash of clove, 1/2ts sea salt, 1/2 cup skim milk, 2TS olive oil, and 2 large eggs. Blend all ingredients until smooth. Bake in pie crust or souffle cups at 350 for 1 1/2 hours. Serve hot or cold.



*Time for garlicky fall fare...and to bring out the grill one last time to enjoy the end of those lovely tomatoes.*

**Scalloped Potatoes with Sage** (from *The Gourmet Potluck* by Beth Hensperger)

2 large yellow onions, sliced 1/4 inch thick	2 lbs. large white boiling potatoes, peeled, sliced 1/4 inch thick
5 whole cloves garlic	1/8 cup finely minced fresh sage
Olive oil, for brushing	Salt and a few grinds black or white pepper
1 1/2 cups fat-free milk	3 tablespoons unsalted butter

Preheat the oven to 450 degrees. Spray or brush a large baking sheet with oil. Arrange the onion slices and garlic cloves on the pan. Spray or brush the vegetables with olive oil to coat lightly. Roast for about 15 minutes, until a bit browned on the edges and slightly tender. Turn the onion slices halfway through cooking and make sure that the garlic does not burn. Remove vegetables from the oven and let them cool on the pan to room temperature. Coarsely chop the roasted garlic and place it in a small bowl. Decrease oven temp to 425.

Place the milk in the saucepan over medium-high heat and warm until small bubbles appear around the edge of pan. Rub the baking dishes with butter. Place half of the potatoes in an overlapping layer in a 3-quart casserole or 9 x 13 baking dish. Layer half the onions over the potatoes. Sprinkle with the chopped garlic and the sage and season lightly with salt and pepper. Repeat the layers. Slowly add the milk to the casserole to cover three-quarters of the layers. Dot the tops with butter.

Bake for 1 hour to 1 hour 10 minutes, until dotted with brown spots on top and tender when pierced with the tip of a knife. The milk will bubble up and collect around the sides, so occasionally use a spoon to pour it back into the center. Serves 6 to 8.

**Green Tomato Salsa** (from *More Recipes from a Kitchen Garden* by Renee Shepherd)

4 or 5 large green tomatoes	1/2 teaspoon sugar
1 red bell pepper	1/2 teaspoon cumin
1 or 2 serrano chiles, roasted and peeled but not seeded	1/2 cup fresh cilantro leaves
1 small red onion, quartered	Salt to taste
2 cloves garlic, minced	

Char tomatoes, bell pepper, and chiles over a direct flame or under a broiler until blackened on all sides, then place in a plastic bag to steam for 10 minutes. Rub off charred skins. Halve and remove ribs and seeds from bell pepper. Core and halve tomatoes and combine with remaining ingredients in a food processor. Process just until coarsely chopped. Add salt to taste and serve with crispy chips. Makes 3 cups.

**Bruschetta with Summer Tomatoes** (from *More Recipes from a Kitchen Garden*)

2 cloves garlic, finely chopped	1/3 cup olive oil
3 ripe red tomatoes, seeded, coarsely chopped, and drained	1/2 teaspoon salt
1/4 cup chopped fresh basil	1/2 teaspoon ground pepper
1/4 cup chopped fresh Italian parsley	8 thick slices crusty French bread

Combine all ingredients except bread and reserve. Grill bread slices on both sides on the grill until toasted and marked with grill marks (or toast bread well under a broiler.) Top with tomato mixture and serve immediately. Serves 4.