

THE WSU ORGANIC STANDARD



The End of a Productive Season

This is the final week of the CSA and last newsletter to go out this season! We decided to wrap up the main harvest season a week earlier

than planned due to the extended mild weather of September and early October, which allowed for a continuous harvest of many crops that would normally be lost to the mid-September killing frosts. While this bounty has been enjoyable to all who partake of the produce from this productive farm, the crew is eager to slow the pace and prepare for a winter nap. There is a growing list of fall chores that have been getting pushed back due to the extended season so we will be using the last week of October wisely to regain some ground before the winter weather settles in.

The Fall Harvest Celebration was again a success and we thank everyone that came out either to enjoy a nice fall day on the farm or to actually volunteer for the busy day. The u-pick pumpkins are our biggest one-day sale event and provide funding for students in our program to attend the WA Tilth Growers Annual Conference. This is a great gathering of organic growers, big and small, around the state to spend a weekend networking and educating one another on the latest and greatest techniques and ideas in organic farming. For the last two years Taya Brown, a WSU student in the organic program, has helped get a large group of students to attend the conference in the hopes of encouraging more young people to enter this great profession. The farm is happy to support this effort and provide a thank you to all the students that put so much work into the farm this season.

The following week we will be offering the Winter Storage Shares as we did last year. These final share options will include

*This year's Harvest Celebration's
Giant Pumpkin winners were*

Taylor Beorel

and Mary Kae Hadetie!

*Taylor and Mary Kae both guessed a
weight of 275 pounds. Pretty close!*

*The giant came in at a new farm
record of 273 pounds. Winners got
the chance to take home one of the
gigantic pumpkins, or a smaller one
of their choice. Congratulations to
Taylor and Mary Kae, and thanks to
everyone who participated!*

produce that will store well into the winter including: winter squash, potatoes, onions, garlic, carrots, beets, parsnips, and anything else we can squeeze in. Please read this week's email for details on pricing and ordering. This is a great way to stock up for the months ahead. If you would like just to order individual crops in bulk that is possible as well.

Now for the corn saga! You might be wondering where the sweet corn has been. If you remember, I believe I wrote about the failure with the corn planting back in June, and the switch to the dry Painted Mountain corn. If you've been out to the farm in the last couple weeks you've surely seen this beautiful multi-colored corn hanging in the shed or you may have even gotten a chance to try your luck in the corn maze. *(Continued on next page)*

CSA 2011 Surveys are Here

Make sure to let the farm know your thoughts about this season's CSA. Surveys with this week's harvest list and newsletter. You can either print it yourself and return in to the attached address, or complete it on your computer and email it back to Brad. This survey is one of the tools we use every year to find out what you liked or didn't like about the CSA and make appropriate improvements or changes. If you have any suggestions for other crops you'd like to try, or if there was too much or too little of any crops, this is your time to let us know! We read all of the comments and take in to account your requests.

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(From pg. 1) We ended up growing a full planting of this corn which hasn't been grown here is quite a few years, but has been fun to have back. If it has dried to the point that we can shell the corn, we will be putting bags of just the kernels in the shares this week. Otherwise you will receive the full ears and can continue to dry them at home for either decoration or grinding when you're ready. The dry kernels can be ground in a blender or if you have one, a grain grinder, and then used in your favorite cornmeal recipe.

We again hope you enjoyed the season's produce and look forward to seeing everyone again next spring.

~Brad



Thanks to everyone who volunteered for or visited this year's Harvest Festival! Proceeds from the pumpkin sales go to sending students to the annual Washington Tilth Growers Conference.



Braised Carrots with Cherry Ginger Glaze by Christina Pirello, www.macrobiotics.co.uk

2 TBS light sesame oil
6-8 carrots, 1/4" thick diagonal pieces
1-inch piece fresh ginger, juice
extracted
1 TBS brown rice syrup
1/2 cup minced unsweetened dried
cherries
water
soy sauce
1/4 cup minced chives, for garnish

Heat oil in a deep saucepan and sauté carrots until shiny, about 30 seconds. Add ginger juice, rice syrup, cherries, enough water to coat the bottom of the pot, and a dash of soy sauce. Cover and bring to a gentle boil over medium heat. Reduce heat to low and cook until carrots are just tender, about 25 minutes. Season lightly with soy sauce and simmer until any remaining liquid has been absorbed into the dish. Stir in the chives and serve hot.

Winter Storage Shares Available Next Week

**Check Brad's email for more ordering,
quantity, and pricing information for this year's
winter storage shares. Stock up!**

As I put together the last newsletter for the season, the sky is densely foggy, the ground is wet, and I've gotten out not only my sweater, but my woolen slippers, too. Fall is here, and winter will be soon which puts me in the mood for warm and hearty soups. So here are two recipes that will make your kitchen feel cozy, and keep you warm inside. See you in the spring!

~Jamaica

White Bean and Winter Squash Soup *from Alice Waters' The Art of Simple Food (2007).*

1 medium butternut squash,
peeled and cut into ½-inch cubes
salt
2 tablespoons olive oil
2 onions, sliced thin
3 or 4 sage leaves
1 bay leaf
3 cups chicken or vegetable broth
4 cups water
1 cup dried white beans (such as
cannellini,
haricot blanc, or navy beans) soaked in
4 cups of water overnight

Drain the beans and put in a large pot with the water and broth. Bring to a boil, then lower the heat and simmer until the beans are tender, about 45 minutes. Season to taste once cooked. Then, in a heavy bottomed pot, heat the oil and add the onions, sage and bay leaf. Cook over medium heat until tender, about 15 minutes. Stir in the butternut squash and salt. Cook for 5 minutes. Drain the beans and add 6 cups of their cooking liquid to the squash and onions. Cook at a simmer until the squash starts to become tender. Add the beans and keep cooking until the squash is very soft. Taste and adjust the seasonings as desired. Serves 4.

Leek Soup with Dill Oil *from www.101cookbooks.com*

You might still find some dill around, or have some dried for the dill oil...The quantities in this recipe make enough for 8-10 servings and freezes well. Adjust amounts accordingly.

1 small bunch of dill
9 tablespoons olive oil
3 ½ pounds leeks
6 tablespoons unsalted
butter fine grain sea salt
2 large, thin-skinned potatoes,
thinly sliced
3 medium garlic cloves, thinly
sliced
6 ½ cups good-tasting vegetable
broth, preferably hot
toasted almond slices, for
topping
grated gruyere cheese,
for topping

Use a food processor to puree the dill and olive oil into a creamy green emulsion. Set aside.
Cut the dark, tough green leaves from the leeks, trim off the roots, slice, place them in a colander and rinse thoroughly. Use a food processor to chop the leeks.
In a large soup pot, heat the butter and 5 tablespoons of the dill oil over medium-high heat. When the butter has melted and is bubbling, stir in the leeks and a couple big pinches of salt. Stir well then cover. Cook, stirring occasionally, until the leeks soften up and collapse, 6 - 8 minutes. Now, stir in the potatoes and garlic and cook, uncovered, stirring regularly, for another 15-20 minutes or until the potatoes are very, very soft. If the leeks at the bottom of the pot are getting too much color, reduce the heat a bit more and be sure to scrape the bottom of the pan when you're stirring. At this point you can mash everything with a potato masher or large fork. If you prefer a smoother soup, use a hand blender, but this soup is great a little on the chunky side. Stir in the hot broth, adjusting the amount based on whether you like a thick or thin soup. Bring back to a simmer, serve topped with almonds, grated cheese, and a generous drizzle of the remaining dill oil.