

WSU ORGANIC FARM
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This is the final week of the 2008 CSA and I just want to thank all of you for participating in our program. It was probably the most interesting growing season that I've experienced since moving to the Palouse in 2001. There were new challenges every month and some great successes that have inspired me for next year. If we can grow some of the things we grew in such a strange year then there's hope for future years' crops.

After making it through the Fall Harvest Party we've been very busy tilling in all the finished crops and getting those areas planted to cover crops for the winter. We are also in the middle of planting the garlic...a wonderful fall time chore. Getting the garlic in the ground now allows the roots to get established over the winter and early next spring the shoots will be one of the first to emerge when the weather begins to warm. We are also preparing the hoopouses for more winter greens research. Haly Ingle, a former student, is continuing her schooling here at WSU and will be working with me to continue this interesting winter work. This year we will be planting two lettuce mixes, two Asian greens mixes, and a spinach variety. These will hopefully be ready to harvest late winter or early next spring.

I want to mention that the location of the farm is secure for now at the Tukey Orchard. We are currently waiting to hear from the airport to see if there will be any changes needed if they go ahead with their expansion to a new runway. Hopefully there will be no changes and we will stay put. Our college has gifted the farm some much needed money for developing our infrastructure and we will begin on some new building projects this winter. In the works are two new hoopouses, a composting toilet, a buried water supply line, and a new tool shed (hopefully bigger!).

Starting in February I will be sending out next season's sign-up forms to all members who participated this season. You will have one month to return your forms and payment before I open the CSA to folks on the waiting list. There are quite a lot of people on the waiting list right now so I can't promise spots for everyone on it. I will send out a mass mailing in March and then it will be first-come first-serve to fill the remaining spots. If you don't hear from me in February, please get in touch to secure your spot. And, if you didn't get a chance to get your surveys to us this week please feel free to send them in to the address above.

And finally, a big "THANK YOU" to all of our fabulous Moscow customers that have supported us on Tuesdays at the Co-op Growers Market. We will not be returning to the market next year but will have the Tuesday pickup at another location in Pullman. This will either be at the farm or maybe a new Pullman mid-week market. I've heard some interest from some Moscow members about trying to group together on sharing the pickup. If you are not interested in coming to Pullman the only other farms in the area interested in adding CSA members are GT Farms with Garret Clevenger (208-883-7965) and the Soil Stewards at UI (soilstewards.csa@gmail.com).

Take care and we'll see you next spring.

--Brad Jaeckel, manager



As we are putting together this last newsletter we are trying hard to think of any tips we missed. One that came to mind this week is that I put any extra cubes of squash in zip-locks and freeze for a later batch of gratin (see recipe in last week's newsletter). I've also included the stir-fry I like to make with the bunch of mixed greens Brad and crew provide occasionally.

We hope the many newcomers to the CSA have enjoyed the season, and we assure you that it will get easier every year. While Brad talks about weather challenges, the variations they bring generate eating challenges that after a while you will find fun. They become an excuse to go looking for new recipes.

--Valeri, Trent, and Semolina

Trent's Freezer Chili

(from the *Smith-Schillberg kitchen*)

6-10 cloves garlic, peeled	1 C roasted green chilies (Anaheim or Poblano), coarsely chopped
1 large onion, peeled and diced	2 C Napa cabbage, chopped and blanched
½ C canola (or olive) oil	1 C greens, steamed and chopped
2 T whole wheat flour	2 C corn
2 t dried oregano	2 C bite-size pieces of your favorite meat, pre-cooked
½ t ground cumin	2 cubes frozen cilantro paste (see June 17 newsletter)
4 C soup stock	salt
4 C tomato sauce (see Sept. 2 newsletter)	
1 15-oz. can pinto beans and 2 15-oz. cans kidney beans, rinsed and drained	
2-3 chipotle chilies in adobo sauce (canned), minced	

This recipe gets its name from the facts that i) most of the ingredients are summer treats that we make a point of freezing for use in the off-season, and ii) we tend to make it in such big batches that much of it gets packaged and frozen to eat as leftovers later. Just about every ingredient in this recipe is optional, and don't be afraid to get creative with other ingredients that you happen to have at hand.

Pound garlic with salt to make a paste. In a 6-8 quart soup pot, fry onion and garlic in canola oil until onion is tender but not browned. Stir in flour and cook 1 minute. Add oregano and cumin, then stir in next six ingredients (plus greens if they need more cooking) and simmer until vegetables are tender and flavors come out, approx. 20 minutes. Add remaining ingredients, simmer a few more minutes, and taste for salt. Garnish with a mild cheese (crumbled) and/or fried strips of corn tortilla (optional).

Stir-Fried Mixed Greens

(from *Vegetarian Cooking for Everyone* by Deborah Madison) serves 2 to 4

1 tablespoon peanut oil	½ cup Stock for Stir-Fries(I skip this)
1 teaspoon roasted peanut oil	Salt
1 tablespoon minced garlic	2 teaspoons dark sesame oil
1 tablespoon chopped garlic	1 teaspoon rice wine (mirin) or medium-dry sherry
½ teaspoon red pepper flakes	1 teaspoon cornstarch diluted with 3 tablespoons water or stock
2 tablespoons chopped scallions	
10 cups greens, sliced into ribbons about ¾ inch thick	

Heat the wok and add both peanut oils. When hot, add the garlic, ginger, red pepper flakes, and scallions. Stir-fry 30 seconds, then add the greens and stir-fry for 1 minute more. Add the stock, cover, and steam until tender, after 2 or 3 minutes (I cover the wok instead of adding the stock). Season with salt, sesame oil, and mirin.

Letting the juices fall back into the wok, lift the greens with tongs and set them on a platter. Add the cornstarch to the juices left in the wok and boil until thickened. Pour the sauce over the greens.