

WSU ORGANIC FARM
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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. 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.

This is the last week of the 2007 CSA and I just want to thank everyone who participated this year for supporting local agriculture and our education program. The Organic Major is continuing to grow, with more new students beginning this year. Hopefully we will have another great crew of students and volunteers next year, and say goodbye to some from this season. The CSA seems to have gained even more popularity and our waiting list for next season is even larger than last year.

We're not planning on expanding the operation just yet as it seems we've reached a good balance between the amount of production we can manage with time spent teaching. As many of you now know, our future is a bit unknown as we are negotiating with the Horticulture Department on whether to stay at the current location or find a more suitable site. Hopefully we can find some answers this winter. As far as funding, there has been some great progress. The BioAg program not only provided much-needed funds for equipment this

season, but will also contribute to salaries next year. The Crop and Soils Department has also agreed to increase funding for salaries, and we are still working on getting the WSU Extension involved with providing funding. Overall I'm very happy to have some solid support behind the farm and teaching programs.

And how about this last box of produce? Last week you did not receive broccoli raab but got a nice amount of broccoli so we could make sure the critters didn't eat it all first. So this week you are seeing the broccoli raab as well as some other good greens including Napa

cabbage. The dry corn is perfect for decoration or for corn meal. If you want to grind it, first take the kernels off the cob and then use an electric coffee grinder or food processor to make it into a



meal. It makes a beautiful cornbread!

Everyone is also getting a big bag of softneck garlic for the winter. Take this garlic out of the bag and store either in your kitchen or somewhere else that is dry and cool but not exposed to freezing temperatures. If you don't eat it right away it will keep all winter!

Thanks again and we'll see you next spring.

-- Brad

Curried Potatoes and Greens

Here is an easy recipe I made up.

Boil some potatoes and peel them once they're cool. Dice them. Chop up some greens (chard or beet greens would be good) and maybe some onions if you like. Fry the potatoes and onions in oil until the potatoes are browned. Add the greens, salt and some curry powder. Cook and stir until the greens are wilted and soft.

Marinated Beets with Mint

(from *Still Life with Menu* by Mollie Katzen)

I have made this delicious salad several times.

8 medium-sized beets (about 2 inches in diameter)
2 tablespoons walnut oil or vegetable oil
3 small cloves garlic, crushed or minced
1 tablespoon plus 1 teaspoon fruit vinegar, or cider vinegar
½ teaspoon salt
¼ cup packed coarsely minced fresh mint leaves
½ cup crumbled feta cheese (optional)

1. Cook the beets by baking or boiling them. (I like to bake them. Preheat oven to 400 degrees. Wrap beets in aluminum foil, leaving stem ends slightly exposed. Bake 45 to 50 minutes, or until very tender.)
2. Once the beets have cooled, peel them. Slice in half lengthwise, and then into thin half-moons.
3. Add all remaining ingredients except feta cheese. Mix well, cover tightly and refrigerate at least 12 hours (preferably 24 hours or more). Stir intermittently if you remember.
4. Serve cold, topped with crumbled feta, and garnished with small sprigs of fresh mint.

Mom Baizer's Cold Beet Borscht

(from *Breads, Soups and Salads!* by Sharon Baizer Winstein)

This recipe is from my mother-in-law's cookbook. It is a classic Russian way to use beets – very light and delicious.

5 to 6 medium beets (about 1 ½ pounds trimmed), partly cooked, peeled and shredded in a food processor, or using a hand grater
1 medium to large onion, shredded or finely minced
6 cups water
½ cup fresh lemon or lime juice
3 tablespoons granulated sugar
1 teaspoon salt
Plain yogurt or sour cream for garnish

1. Combine all ingredients except yogurt or sour cream in a 4 to 6 quart saucepan, and bring to a boil, uncovered. Reduce heat, cover and gently cook for 15 minutes, stirring occasionally.
2. Taste and add 1 to 2 additional teaspoons of sugar if necessary. The soup should have a good balance of tart and sweet.
3. Let cool and refrigerate. Serve chilled borscht with dollops of yogurt or sour cream.