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# THE WSU ORGANIC STANDARD

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## The Fall Wrap Up

It's that time to say good-bye again as the CSA comes to another end this week. It's a joy and privilege to farm in such a beautiful place, to provide food for so many wonderful people. Those of us that work and learn at the Organic Farm appreciate the opportunity to provide food for the community and a location for up and coming farmers to get quality training. Thank you for helping make this possible!

After the last killing frost took care of many of the crops, we've been busy working on the end-of-season clean-up. This is a BIG job that normally would have been farther along by now except for the extended season this year. We are busy pulling out drip tape irrigation from the remaining crops, planting cover crops, tilling in the last beds from the summer, and preparing for the garlic planting. This will be one of the latest garlic plantings we've had and it could very well be hampered by the cold wet weather that is surely on its way. Garlic is cold sensitive in a couple of important ways. First, it must remain cool and dry while it is out of the ground to prevent it from sprouting before planting. Second, it must be exposed to a certain amount of cold temperatures once in the ground in order for it to germinate. If this all goes well then you hope the garlic begins root growth before the ground freezes which usually isn't too big of a concern here as the ground never stays frozen for too long. Once spring temperatures begin to rise we hope to see the tops of the garlic leaves be the first to emerge in the fields.

This was a good season on many fronts. The Pullman Farmer's Market had its second successful season and seems to be going strong. A big thanks to Justin and the crew at the Chamber for working so hard to keep it going! We

successfully ran the first session of OGI (Organic Gardening Intensive) for the local community back in the spring with about 6 participants. There are already others asking about next year. The farm helped implement a new kitchen garden at the Southside Dining Center on campus and there is talk of other centers interested in their own. We worked again with the Koppel Farm Community Garden by maintaining two plots that produced veggies for Harvest House. And in addition to the 1000+ visitors to the farm this year, the Pullman YMCA sent one of their student summer camps to the farm each week of the summer to work in the fields. Finally, the weekly newsletter continued this year under the hands of Jamaica and Asaph. Thanks for all the great recipes!

We will have a big loss though this winter. Jewlee Sullivan is planning on leaving Pullman to continue her schooling. Jewlee has been an integral part of the farm since its first season when she was the first student to take the summer field course. She stayed on with me as the assistant manager every year since and has had a large hand in shaping the CSA program and crop layout each year. There are not many people that I can call on to do so much at the farm. Her experience and hard work will be missed. Jewlee will be at the final CSA pickup this Friday so please give her a big thank you! See you next season.

-Brad

### We Want to Hear From You!

Please remember to send in your survey to our campus mail box or by email.

We're coming full circle, ending with a vegetable we began the growing season with: the turnip. There are many ways to eat turnips, from raw (sliced, with salt), to scalloped. Substitute them for (or combine with) potatoes in a gratin or as oven fries. Young (small) turnips don't have to be peeled, but the skin on bigger turnips is tough. Turnips store well in a plastic bag in your fridge for 1-2 weeks, but if it's going to be any longer before you eat them, consider freezing them. Just peel and slice, cover with water and bring to a boil, then drain and pack into freezer bags.

It's been a delicious season. Stay cozy this winter, and we'll see you in the spring!

--Jamaica

### Roasted Vegetables with an Ancho-Spice Honey Glaze

*Some of you may have come across this in the latest Bon Appetite or Epicurious.com. The original recipe calls for turnips, parsnips and rutabagas, but this sweet and spicy glaze is good with many combinations of root vegetables—just cut them to about the same size so that they cook evenly.*

2 tablespoons (1/4 stick) butter, melted, divided	1/8 teaspoon ground cinnamon
2 tablespoons honey	Pinch of cayenne pepper
1 1/2 tablespoons fresh lemon juice	2 pounds of root vegetables—turnips, carrots or potatoes, cut into chunks
1 garlic clove, minced	1 1/2 tablespoons extra-virgin olive oil
1 teaspoon chopped fresh thyme	Coarse kosher salt
1/2 teaspoon ground ancho chiles	
1/2 teaspoon ground cumin	

Stir 1/2 tablespoon melted butter, honey, lemon juice, garlic, thyme, ground chiles, cumin, cinnamon, and pinch of cayenne pepper in small bowl to blend. Season to taste with salt. Let glaze stand at least 45 minutes to allow flavors to blend.

Preheat oven to 400°F. Lightly oil a large, rimmed baking sheet. Spread veggies evenly on prepared baking sheet. Drizzle remaining 1 1/2 tablespoons melted butter and olive oil over; sprinkle with salt and pepper and toss to coat well. Roast until vegetables are soft and browned in spots, tossing occasionally, about 50 minutes.

Pour glaze over vegetables; toss to coat evenly. Roast until glaze is absorbed and vegetables are browned, tossing occasionally, about 15 minutes longer. Serve warm.

### FOR NEXT YEAR'S CSA:

Starting in February, sign-up forms will go out to all members who participated this season. Members who split a share but aren't listed as the contact are also invited to purchase their own shares—just get in touch with Brad when the forms go out. Each household or group may purchase only one share as there are many folks who get turned away each year, and we'll fill a set number of shares for each pickup day next year to better even out the two harvest days. You'll have one month to return your forms and payment before the CSA opens to folks on the waiting list. Brad 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 Brad in February, please get in touch to secure your spot.**

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