

**STUDENT ORGANIC FARM**  
**CSA NEWSLETTER**  
April 7, 2005

**In your share this week:**

- Baby Salad Mix\*
- Potatoes
- Parsnips
- Scallions\*
- Beets with greens (or beet greens with no beets)\*
- French Breakfast Radishes\*
- “Vegetable Flower” \* Pac Choi
- Onions
- Leeks
- Herbs: Parsley\* (flat or curly leaf)

\*items with a star were harvested from the hoopouses; the others were in cold storage or from the field (some leeks, root veggies, etc. still under mulch in the fields)

**Announcements: Summer renewals due, and contact info to pass on to friends looking for CSA**

**1. Summer CSA Shares: If you plan to renew for summer (May-August), your summer share payment (\$350) or deposit (\$175) is due TODAY! Please make checks out to MSU with Summer CSA in the memo line. We need to have an updated, signed *Member Agreement* form from you, along with your payment, to guarantee your membership for summer. Please submit a new *Member Agreement* form each time you renew membership.**

4. Other CSA Farms in the Area: As you know, the MSU SOF has a long waitlist for CSA membership. If you know someone interested in CSA around Lansing, there are three other farms in the area offering CSA this year. They are Giving Tree Farm in north Lansing, Wildflower Farm in Bath, and Owosso Organics in Owosso (closer to Flint, sort of in the area). Please pass their contact info on to friends looking for a CSA (or if you'd like to try out a different CSA for the “normal” Michigan growing season – their CSA season is usually 20-30 weeks long, as opposed to our 48-week season)

1. Giving Tree Farm, in north Lansing, close to Dewitt.  
Farmer: Sue Houghton  
Phone: 517-482-8885  
Email: [susangivingtree@earthlink.net](mailto:susangivingtree@earthlink.net)

2. Wildflower Farm, in Bath  
Farmer: Phil Throop  
Phone: 517-641-4761  
Email: [wildflower@michcom.net](mailto:wildflower@michcom.net)

3. Owosso Organics, in Owosso  
Farmer: Pooh Stevenson  
Phone: 989-725-3151

This is a link to Local Harvest ([www.localharvest.org](http://www.localharvest.org)), a wonderful resource on the web for locating CSA farms, farmers' markets, farm stands, pick-your-own operations, and more. They even handle membership for participating CSA farms. Follow the link below for more info.

<http://www.localharvest.org/search-csa.jsp?lat=42.735836&lon=-84.48376&scale=2&ty=6&r=mb>

They already have 1335 CSA drop-off points listed across the country, and since the above search page went live about a week ago, they've served more than 1000 CSA searches to the public.

6. Volunteers: We love volunteers. **If you want to volunteer, please call first. We are usually at the farm from about 8-5, and Thursdays 8-7 p.m, but sometimes we come in late or leave early, or aren't there. To make best use of your time, make sure we know when you're coming, so we can make full use of this "mutually beneficial relationship" that is CSA. Phone first: 517-230-7987 (not email).**

**Interview of the Week– Hey if you're willing to be interviewed, email Emily at reardone@msu.edu (We could use some more roving reporters out there to interview each other....)**

Each week Emily interviews a student farmer, a CSA member, a farm volunteer, or one of the many MSU staff and faculty who help keep the farm running. (STAY TUNED FOR NEXT WEEK'S INTERVIEW.....)

### **What's up at the farm?**

So much – we're getting ready to plant. Please stay tuned for an "all hands on deck" volunteer invitation sometime in the next two weeks. We'll be transplanting onions! All the onions that will go into your share from the time we start harvesting them in July/August through this time next year – another truly year-round crop, just like the leeks (and we've still got plenty stored from last year to see you through spring). Summer internships are coming together; we're pulling together a great group of students to work as interns and volunteers this summer to keep your shares coming and the farm operating. We're planning visits to several Michigan farms throughout the season; we'll keep you posted on the field trip dates, so you can join us if you're interested. More later....

### **New or Unusual Vegetables in Your Share this Week**

First radishes of the spring! These were planted the last week of February, in the hoopouses, and we're already harvesting them. Hard to believe time passes so quickly, and that radishes can mature so fast – try these with a little butter on baguette for a tasty sandwich, or plain, with or without salt, for a snack.. These are some of the sweetest radishes you'll taste – I think the diffuse light of the hoopouse and the cold temps make for some mellow roots. Enjoy.

Beets with greens! (Or greens with no beets) They've been in the hoopouses all winter, not growing, not doing anything. They've finally burst out into full leaf, as the trees are thinking about doing, and we're sharing them with you, primarily for the greens. If there are beets attached to your greens, they may be a little funny looking – so would you be if you spent six months underground.... So some of them have been removed (extremely weird roots), and just the greens are bunched. Prepare them

just as you would chard – my favorite is steamed with a little balsamic vinegar and olive oil, and coarsely ground salt. But I'm a minimalist. What's your favorite way to enjoy beet greens? There'll be more this spring, so send those ideas along.

**Recipe Ideas? Nope. Try googling all your share items (that's what I do) Cheers, Michelle.**

Ok, I take it back, try Parsley Potatoes – look that one up, but *Patates Perseillade* is delectable, with butter and hot potatoes, and fresh parsley... mmmmmmm. enjoy