



MSU STUDENT ORGANIC FARM FARM NEWSLETTER

April 5, 2006

In your share this week

- Swiss chard
- Salad mix
- Spinach
- Cilantro
- Potatoes
- Onions
- Butternut squash
- Scallions
- PARSNIPS—the first from the 2006 crop, harvested on Monday!

Session Renewal

Please note that there is an attached membership agreement for the summer 2006 session. Please fill this out and either send it in to the address listed on the sheet or be ready to fill it in at distribution. If you are a share splitter, please get in touch with your partners and discuss how you will do your payments. The fewer checks that we have to process, the better; but if this does not work for your group, it is okay to give us multiple checks. Please let us know if there are any changes in your share groups or if you need help matching up share partners.

If you are not going to be continuing, please let us know as soon as possible. If there is anything you would like to discuss with us about your membership, please contact Corie at distribution or by phone (517) 355-5191 1, then Ext. 411, or e-mail at piercee@msu.edu.

Member Questionnaire

Attached to this week's newsletter are two questionnaires. We greatly value your feedback and insights. We hope that you will take the time to fill out these two forms. We need to hear from you so we know what we are doing well and what we need to improve! If you return your survey, you will be entered into a drawing for a \$25 gift certificate to Villegas! Get those surveys in!! [If you choose to return your survey anonymously, please just send an e-mail to Corie at piercee@msu.edu or mention to her at distribution that you returned your survey and would like to be entered in the drawing.]

Work Parties

Thanks to all of you who came out on Saturday! Liz, Jim, Linda, Kate, Jim, and Charlotte all did great work finishing the mural and planting 1,300 flower seedlings!! Nice work!

We will be having another work party on Saturday, April 8. We will start at 10:00 AM out back by the hoop houses. We will be preparing the area next to the work house for a new teaching structure. We will also be putting on some siding to the hoop houses. Please let CORIE know if you will be able to make it!

Coming up.... we will have a few transplanting parties. Dates TBD based on weather; messages will be posted at distribution and in the newsletter.

SPECIAL EVENT!!

David Jacke, author of *Edible Forest Garden* and one of Jay's mentors for the permaculture plot, will be visiting the farm on Monday, April 10. He will be at the farm in the afternoon and then he will be talking on campus in the Plant and Soil Science Building in room 155 from 4–6 PM. The title of the talk is: "Ecology, Design, and Agriculture: A New Synthesis". The talk is free and it will be great! Please contact Jay with any questions: tomczak1@msu.edu

Recipes

Spicy Greens Salad With Sautéed Pear Wedges, Blue Cheese, And Sun-Dried Cranberry Vinaigrette

From [*Stonewall Kitchen Harvest: Celebrating the Bounty of the Seasons*](#) by Jim Stott, Jonathan King, and Kathy Gunst. © 2004 by Jim Stott, Jonathan King, and Kathy Gunst. This recipe was on the Splendid Table listserv; check it out at splendidtable.publicradio.org

Serves 4 to 6

For the Vinaigrette

- Salt and freshly ground black pepper to taste
- 2-1/2 tablespoons red wine vinegar
- 1/4 cup olive oil
- 2 to 3 tablespoons dried cranberries, left whole or coarsely chopped

For the Salad

- 1 large Bosc pear, peeled or unpeeled
 - 1-1/2 teaspoons olive oil
 - 1/2 tablespoon unsalted butter
 - Salt and freshly ground black pepper to taste
 - 1/4 cup pine nuts, unsalted cashews, slivered almonds, or walnut halves
 - 1/2 pound baby arugula, baby spinach, or watercress (about 6 packed cups), larger stems removed
 - 1/4 cup crumbled blue cheese
1. To make the vinaigrette: Mix the salt, pepper, and vinegar in a small bowl. Whisk in the oil to make a smooth mixture. Gently stir in the cranberries and set aside. (The vinaigrette can be made several hours ahead of time; cover and refrigerate.)
 2. To make the salad: Cut the pear into 8 wedges, removing the core. In a large skillet, heat the oil and butter over medium heat. Add the pear wedges, flesh side down, and sauté for 4 minutes. Sprinkle with the salt and pepper. Gently flip the pear wedges over

and cook for another 4 minutes on the other side; the pears will turn a golden brown and should be just tender. Remove and drain on a paper towel.

3. Meanwhile, heat the oil and butter remaining in the pan over medium-low heat. Add the nuts and cook for about 2 to 3 minutes, stirring, until they are golden brown. Remove from the heat.
4. Put the greens in the bottom of a salad bowl or on a medium-size serving platter. Arrange the pears around the outside of the greens. Sprinkle the salad with the blue cheese and sautéed nuts. (The salad is best served while the pears and nuts are still a bit warm, but you can make everything ahead of time up to this point.) Drizzle the vinaigrette over the salad just before serving.