



# MSU STUDENT ORGANIC FARM FARM NEWSLETTER

---

October 5, 2006

## ***In your share this week***

- Tomatoes
- Kale or Collards
- Carrots
- Beets
- Daikon Radish
- Onions
- Garlic
- Parsley
- Eggplant
- Cauliflower / Eggplant

Remember, if you can't make it to the farm on Thursday, please call us ahead of time, 230-7987 and leave a message with your name. We will pack your share for you, label it and put it into cooler 11 on the clearly marked CSA Shelf and you can come pick it up on Friday or Monday anytime between 8-4.

Farm Phone: 230-7987

Farm Managers: Jeremy Moghtader, Corie Pierce, Jay Tomczak

Student Farms: Trevor Johnson, Mikey Formisano, Holly Markham, Luke Tomczak, Andy Fles

## **ANNOUCEMENTS**

### ***Harvest Fest 2006***

Come celebrate our bountiful harvest October 7th from 1pm - 5pm. Please park up by CSA and walk back to the farm. Signs will be posted. Bring a batch of cookies to share at the Harvest Fest! Bring a pie to enter into the pie contest! Bring a blanket to watch the music!

### ***Happy birthday to you, happy birthday to you...***

It was Jeremy's birthday this last weekend. Be sure to wish him happy birthday when you see him. He will give an extra (heirloom?) tomato to each complete, solo rendition of "Happy Birthday" sung to him on pick-up day.

### ***Calling ALL SERVICE HOURS...***

This weekend we had only one member show up for the work party. A few more tried, but the gate was locked. This time of year the gate is locked all the time because the HORT FARM manager does not want people coming in and taking the fruit off the trees. So even though we unlocked it many times, it kept getting locked behind us. We will put a note out there from now on, but for all to know....if we have a scheduled work day, we will always have someone there (barring a tornado or hurricane or something like that). We know that it was a bit rainy off and on, but we have many jobs that we are able to do in the barn or the work house, so we are not going to make work parties miserable. We just need your help! Please do your best to come on out to the farm to get in your service hours. Our service hours managers, Laska and Jann, will be following up with those members who have not completed hours from last session and are behind this session as a reminder to GET HOURS DONE. We do need the help on the farm NOW and we also want to be fair with the service hour requirement.

### ***Needed***

Parking God or Goddess for the Harvest Fest! We need someone to be at the entrance of the farm directing traffic and telling people where to park. We have maps of the farm and the festival events to hand out and we will show everyone where to park. We need someone who can commit from 12:00-2:00 for this job! Email Corie at piercee@msu.edu if you are able to do it!

## **CALENDAR OF EVENTS**

### ***Huge Work Party***

Tuesday, October 3<sup>rd</sup>, 2pm – 7(?)pm. If you can come after work, that will be great—come whenever you can. Tasks: potato harvest, prep for the harvest fest, garlic cleaning, and hoop house building. Meet out back at the farm ANYTIME after 2:00, and we will put you to work.

### ***Harvest Festival***

Saturday, October 7<sup>th</sup>, 1pm – 5pm. Bring all your friends and family. Bring a batch of your favorite cookies to contribute to the cookie table. Great live music, cider pressing, hay rides, face painting, cookies, farm walks and more.

### ***Horticulture Farm Fruit Sale***

October 13<sup>th</sup>, 8am -5pm. The Hort Farm is selling their fruit on these two Fridays and wanted us to tell our members. You can come out to the farm and buy an assortment of fruit. Just so you know, the fruit is NOT organic.

## RECIPES

### ***Daikon Pickles***

1 lb daikon radish  
3 medium garlic cloves, sliced thin  
2 teaspoons coriander seeds, slightly crushed  
1 teaspoon black peppercorns, slightly crushed  
1 cup roughly chopped fresh dill  
2 cups cold water  
¼ cup apple cider vinegar  
1 Tablespoon salt  
1 teaspoon tumeric

Slice the daikon into ¼ inch rounds. Place the rounds in a heatproof bowl. Add the garlic, coriander seeds, peppercorns, and dill.

Place the water, vinegar, salt and tumeric in a small saucepan and bring to a boil. Pour the liquid over the vegetables and let cool to room temperature.

Transfer the pickles to a covered container, refrigerate and let set for 24-48 hours. You can eat these right away but they get better with some time.

### ***Collard Greens and Kale with Garlic Chips***

1 pound collard greens  
1 pound kale  
3 Tablespoons olive oil  
3 garlic cloves, thinly sliced  
Salt  
½ cup water  
1 Tablespoon lemon juice

Coarsely chop the greens, remove the stems (if they bother you). Wash and thoroughly dry the greens.

Warm the oil and garlic in a large skillet over medium heat just until the garlic begins to brown. Remove the garlic from the oil with a slotted spoon and set aside.

Turn off the heat for 2 minutes to let the oil cool. Add enough collard greens and kale to make one layer in the pan. Turn the heat back on and cook, uncovered, over medium heat. As the greens wilt, add more until all greens are in the pan. Add the salt, the browned garlic chips and the water. Cover the pan and turn the heat to low. Cook for another 5 minutes or so, until they are tender (you may need to cook longer). Uncover, sprinkle with lemon juice, toss and serve.

## **Eggplant Parmesan**

Recipe from allrecipes.com (<http://vegetarian.allrecipes.com/AZ/ggplntPrmsnII.asp>)

3 eggplant, peeled and thinly sliced  
2 eggs, beaten  
4 cups bread crumbs  
6 cups spaghetti sauce, divided\*\*  
1 (16 ounce) package mozzarella cheese, shredded and divided  
1/2 cup grated Parmesan cheese, divided  
1/2 teaspoon dried basil

Preheat oven to 350 degrees F (175 degrees C).

Dip eggplant slices in egg, then in bread crumbs. Place in a single layer on a baking sheet. Bake in preheated oven for 5 minutes on each side.

In a 9x13 inch baking dish spread spaghetti sauce to cover the bottom. Place a layer of eggplant slices in the sauce. Sprinkle with mozzarella and Parmesan cheeses. Repeat with remaining ingredients, ending with the cheeses. Sprinkle basil on top.

Bake in preheated oven for 35 minutes, or until golden brown.

\*\*One could make a quick and easy tomato sauce from the tomatoes, onion, garlic, and parsley from this week's share.