



## MSU STUDENT ORGANIC FARM NEWSLETTER

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December 14, 2006

### IN YOUR SHARE THIS WEEK

- Garlic
- Onions
- Leeks
- Head Lettuce
- Stir Fry Mix
- Kale
- Swiss Chard
- Beets
- Carrots
- Rutabaga
- Cabbage
- Celeriac
- Squash

### FARM CALENDAR OF EVENTS/ANNOUNCEMENTS

#### ***Farm Update***

It is just amazing that we are at our final pick up of 2006. As promised, this week's share is larger than average, so hopefully you are going to be able to use your veggies or give them to friends and neighbors. Celeriac is a new crop in the mix this week. Celeriac is the root of celery—from a different variety than we usually grow. Celeriac is an outstanding storage crop, so it is helpful to grow so we can have it all winter long. We promise we won't completely inundate you with it, but we ask that you give it a try and try out some of the recipes below that call for it!

The farm is happy to be taking a 3 week break. We still have a lot to do before our certificate students arrive on the scene. So, we are thankful for the break from harvesting and preparing for CSA to be able to focus on farm clean up and finishing touches on our courses. Also, the plants are thankful to take a break. These three weeks will give them a needed resting period before we start harvesting in January.

We wish you all a restful and safe and family filled break and holiday season. We look forward to seeing you all in the new year. If you are not continuing as a member of the farm in 2007, we want you to know that you are always welcome to come out to the farm and take a walk, volunteer, look around, bring your kids, whatever. This farm is yours and

we hope that as the years pass, we will continue to develop the land and the farm to be more and more of a welcoming educational farm for community members to come and learn and walk and enjoy. We have great plans for the upcoming year, including a children's garden, a CSA specific garden (full of pick your own produce so you don't have to go wandering aimlessly into the fields), a new teaching/shade structure, and other wonderful improvements.

Be well and we will see you on Thursday, January 11th!

### ***The Farm Survey***

As mentioned in the separate email earlier today, you all should have received either an email (if you are a non-msu person) with a website and username and password or a new link to a new GROUP under your existing ANGEL account if you are an MSU person. This is the new SOF survey! Karen Hairston and Mary McClellan put a lot of work into helping us automate our survey by using the Angel system and to make it easier for you to take the survey and submit it to us. We will then be able to compile your feedback simply and easily and the suggestions we get from you will be more user friendly. We are thrilled about it!

Please take a few moments and fill out the survey! We will greatly appreciate your thoughts and feedback. We learn the most from the people who are receiving our produce.

Thanks for your cooperation!

### ***Farmer Appreciation Party***

WEDNESDAY JANUARY 31st at 6:30 is the Farmer Appreciation Gathering! It will be located in the conservatory of the Plant and Soil Science Building (on Bogue at Wilson just north of the children's garden—same place as last time). Parking will be free in the children's garden lot off of Bogue.

Come show your appreciation for the student farmers who grow this amazing selection of year round, organic produce for you! We will also be welcoming the new Organic Farming Certificate Program students at this event so it will serve as a double event.

The party is potluck, so here is your chance to show off your culinary skills. I have heard that the party is a great chance to share recipes and see how others turn these winter veggies into delicious treats.

## **RECIPES**

### ***Beet and Celeriac Bake***

3-4 large beets

1 large celeriac  
1/2 cup orange juice  
1/2 cup stock

Thinly slice beets and celeriac. Alternate layers of beet and celeriac (celeriatic on bottom, then beet, then celeriac, then beet again). Pour over orange juice and stock. Cover and put in preheated 350 degree oven for 20 minutes. Uncover and increase heat to 425 degrees, bake another 10 minutes.

### **Potato and Celeriac Savory Crepes**

125 g peeled potatoes  
125 g peeled celeriac  
2 tablespoons plain flour  
2 eggs, beaten  
2 egg whites (in addition to above)  
25 ml double cream  
25 ml milk  
Oil for frying

### **Beetroot Dressing**

225 g cooked beetroot  
125 g crème fraiche  
1 tablespoon creamed horseradish  
2 tablespoons chopped chives for dressing  
Salt and pepper to taste

First prepare the beetroot dressing. Peel the beetroot and dice quite finely. Place in a bowl and stir in the crème fraiche and horseradish. Season with salt and pepper to taste. Cover and set aside. Next cut the potatoes and celeriac into cubes. Place in a steamer and cook over boiling water for 12-15 minutes, or until tender. Mash until smooth. Place in a clean pan for a few seconds to dry out. Allow to cool before adding the flour, whole eggs, egg whites, cream and milk. Beat thoroughly until smooth and then add lots of salt and pepper. Cooking the crepes will depend on the thickness you require. If available, use an oiled blini pan, but a regular pan will suffice if you have a metal ring to pour the mixture into. Otherwise, use a regular crepe pan, which will produce thinner crepes. Brush the pan of your choice with oil and when smoking pour in a quarter of the batter and immediately reduce the heat to as low as possible. Cook for 3-4 minutes until bubbles appear over the surface and the batter is almost set. Flip the crepe over and cook the other side; it will only need about 20 seconds. Keep warm in a low oven while you cook the other crepes. Serve with the beetroot dressing.

## **Celeriac Salad**

225 g celeriac, peeled  
5 tablespoons mayonnaise  
1 tablespoon each gherkin and capers, finely chopped  
2 tablespoons mixed herbs, chopped  
Mustard to taste

Cut the celeriac into thin strips, or grate it on the coarse side of the grater. Mix all the rest of the ingredients together and stir thoroughly into the celeriac. Put in a cool place for several hours before serving so that the celeriac can soften in the sauce and the flavours combine.

## **GRATIN OF CELERIAC**

1 large or 2 small celeriac  
a little lemon juice  
4 tablespoons parmesan cheese, grated  
25 g (1 oz) butter  
1 tablespoon bread crumbs  
3 large cloves garlic, chopped  
1 large onion, chopped  
125 g (4 oz) of streaky bacon, chopped (optional)  
3 tablespoons olive oil  
1 large carrot, diced  
1 kg (2 lb) tomatoes, skinned, chopped or 1 large can  
150 ml (5 fl oz) dry white or red wine  
salt and pepper  
sugar  
dried oregano  
fresh basil

Preheat oven to 180°C/350°F/gas mark 4. Cut the celeriac into slices and peel. Rub the cut edges with lemon juice to prevent discolouration. Cook the slices in boiling salted water until just tender. Arrange in a buttered gratin dish, sprinkling parmesan cheese and dots of butter on each layer. Add the garlic, onion and bacon to a pan and heat with the oil until they are soft. Add the carrot, tomatoes and wine. Break down the tomatoes with a wooden spoon. If using fresh tomatoes, raise the heat and cook, uncovered for 15 minutes. If using canned tomatoes cook more slowly over a medium heat for 45 minutes. Add salt, pepper and oregano after the first 10 minutes. When the sauce is cooked, add the fresh basil and pour over the celeriac slices. Top with cheese, bread crumbs and dots of butter. Cook in the oven for 15 minutes and brown the surface under the grill. Serve with green vegetables.

**MSU Student Organic Farm Contact Information**

**Farm Phone:** 230-7987

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