

# WSU Organic Farm

FEEDING THE COMMUNITY TRAINING FUTURE FARMERS



**Welcome to the 2011 season for the WSU Organic Farm CSA!** This is our 7<sup>th</sup> season for the farm's CSA (Community Supported Agriculture) program and we're excited to get under way. As many of you know, the farm lives and dies by the weather and this spring has been one of the coldest and wettest on record. I can't believe April has already passed as it just seems like it should be warmer! I'm not telling anything you don't already know, but what is important is how all of this is affecting your crops.

We started seeding about a week later than usual in the on-campus greenhouse as it really didn't seem like winter was going to release its grip much before the end of March. We began mid to late February in earnest and I'm glad we held off a little longer; it's been very tough getting all those transplants in the ground given the limited days of sun. If you ever want to find out how we pull all this off, I'd recommend one of our

spring farm classes where you get to see first-hand. Our students have been a great help in getting some big transplanting chores done in between the snow squalls.

Despite the difficulties of the spring weather, we're planning to start on schedule the third week in May. The first Wednesday pickup will be on the first day of the Pullman Farmer's Market, May 18, and the first Friday pickup will be at the farm on May 20. I'm including attachments of the CSA lists for both the Regular and Large sizes. Please check these lists to see your registered pickup day and share size. These lists were the ones that I used on the Doddle Poll when you registered, and we are happy with the results of this new attempt to help better organize our share numbers. If you have trouble viewing these lists and can't remember your pickup day, please get in touch and we'll let you know.

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## **How Does the CSA Work??!**

Each week, collect your share at your scheduled pick-up location. There are two box sizes: large and regular. We use the same reusable blue plastic boxes in two sizes, which should help you identify the large and regular shares. All members are required to repack their share from our plastic boxes into another container of their choice. Many people use cloth bags or their own boxes. Our CSA managers will check your name off the members' list after you pick up your box. The member who registered for the CSA is *not* required to do the actual pickup: you are welcome to have a friend, neighbor, or another member of your family collect your share, but make sure they know what name the share is under. Some members split shares with other people, but only one name appears on the list and it's up to you to divide up the vegetables. At each pick-up site there will be a table with extra fruits and vegetables from the harvest, and flowers when in-season. These items are for sale to you and the general public.

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The usual pick-up notification letter will not be mailed, as we continue to do more communication via email in an attempt to reduce our paper consumption.

Along those lines, our returning newsletter editor, Jamaica Ritcher, and I have decided to reduce the number of newsletters. After reading the member surveys and doing some deep winter thinking on the topic, we settled on offering the newsletter every other week but in an expanded format. I will continue to write my “farm blogs” with info on how and what we’re growing, the farm students, and of course, The Weather! Jamaica will be expanding the recipe section to include more details on storing and processing the produce as well as including her great recipe selections. These recipes will vary in degrees of difficulty and ingredients to better accommodate the variety of chefs in our membership. As in the past, the Harvest List will go out every Monday so you will know what to expect in each share size.

See you soon-Brad Jaeckel

### **Wednesday Pickup-New Location!**

**4-6pm at the Pullman Fresh Farm Market**

This year’s fresh farm market will be held in the Spot Shop Parking lot at 240 NE Kamiaken St. From Main St. in downtown Pullman, turn right onto Kamiaken St. The lot is to the right between Swilly's and The Spot Shop, just above Paradise Creek and is open for parking during the market. The market will be at the far end of the lot and is very accessible by foot or bike from either downtown or the paved bike path running along the creek. If needed, additional parking is available at the library and on some of the nearby streets.

### **Visitors**

Visitors are welcome at the farm! Friday afternoons are the best time to visit. We welcome visitors on other days, too, but there *are* times that are not so good for visits: Wednesday mornings through the end of July when our summer field course students meet, and Tuesday and Friday mornings when we are busy with harvest. Whenever you come visit, please check in with a manager before touring the gardens. We can give you important information about where (and where not) to walk. Please leave your pets at home.

### **Friday Pickup**

**3-6pm at the WSU Organic Farm**

The WSU Farm is located inside the Tukey Orchard. From Pullman, head east towards Moscow, turning left onto Airport Rd. Turn right at the sign: “Tukey Horticultural Orchard.” Go through the gate and follow the paved road up the hill. At the top, turn right at the gray shed. Please park in the gravel parking area on the right and walk down to the gardens. Be mindful of the trees, sprinklers, other equipment, and cars near the orchard roads and parking areas. The orchard can be a busy place, especially during the u-pick sales, so please drive slowly and be respectful of this special place.