

WSU Organic Farm ♦ 201 Johnson Hall ♦ Pullman, WA 99164-6420
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SUMMER CORN, CSA MEMBER BENEFITS

Looks like corn is almost ready with the continued warm weather here at the farm! After last week's watermelon arrival and flush of tomatoes, I think the summer veggies are at their peak. Last year we were not fortunate enough to have watermelon so their return is welcome, if even for only one week. Watermelons are one of the more tricky crops we grow and an added bonus only for the CSA members. I don't know of too many other growers on the Palouse that even mess with this finicky fruit. So you all are fortunate to have been members on a good watermelon year!

I did want to talk a little about the benefits of being a CSA member and some of the differences between other CSA operations. Our program is referred to as a "subscription CSA" where members only pay a fee in exchange for the produce and the relationship remains fairly simple. The other model is a "community CSA" where members take a much more active role in farm activities, labor, and distribution of produce. We choose the subscription model mostly be-

cause we knew the students would be our "community" and provide the extra labor to make the farm run smooth. Because we don't have many community members vested in the daily operations of the farm there is much that happens behind the scenes that is missed by our members. I see this as a drawback for the members, but a difficult piece to sometimes address because so much of our time goes into working, talking, and focusing on the students and other WSU tangents.

This newsletter is one of the few ways we have to regularly communicate with our members and I hope it has reached you this season. There have been many changes including the switch to email letters, the Pullman market, and continued work to raise funding for the farm. It's important for you as members to remember that our CSA program is still our priority but also a piece to a multi-faceted farm that is working across many levels. Because we do not receive continuous funding from WSU we have been very active in generating operating funds during the

summer through extra produce sales. Since the beginning of the farm's operation we have sold to the Moscow Food Co-op and only this year have those sales dropped due to our ability to take that produce to the Wednesday Farmer's Market. Those sales as well as our other wholesale accounts to WSU make the difference in our continued success. The amount of produce you receive in your weekly boxes is based on an average amount equaling close to \$13/regular share and \$21/large share. Those averages are based on a 24-week growing season, but the amounts vary week to week. Last week each share's value was almost \$10 more than the weekly average and it usually is higher than the average. A few weeks in the spring and other times when the availability of crops drop the values per box may drop below that average, but on the whole each member is receiving closer to a wholesale price for local organic fruits and vegetables.

—Brad Jaeckel



WSU
Organic Farm

FEEDING THE COMMUNITY
TRAINING FUTURE FARMERS

Pick-up days and times

- **Wednesdays** 4:30 - 6:30 p.m. at the Pullman Fresh Farm Market in the Old Post Office parking lot in downtown Pullman
- **Fridays** 3 - 6 p.m. at the WSU Organic Farm

*** Please come a few minutes before closing time to bag up your vegetables.*

Farm Fresh Eggs

Our chickens are laying wonderful eggs now every day. These eggs are washed and refrigerated until Fridays when they reappear on the sales table at the CSA pickup. If you've never had fresh eggs give it a try. And if any Wednesday members are interested you can request a dozen be brought to the Pullman Market for pickup there.



Summer corn is something I look forward to all year! I enjoy it grilled, but you can boil it or add it to soups, salsa, quesadillas, or serve with other vegetables. I've included grilling suggestions below, but another way to grill is to shuck and butter the corn, wrap in aluminum foil, and throw them on the grill. Yum!

In *Chez Pannisse Vegetables* Alice Waters says: "Corn should be shucked at the last minute, and any wispy corn silk pulled away from the bare ears. If it is to be boiled and served on the cob, it will be ready in no more than about two minutes in rapidly boiling water. Do not salt the water; salt toughens the kernels during cooking. If a recipe calls for fresh corn kernels, shuck the corn and cut off the stem end; holding the ear by its tip and resting it firmly on the cutting board on its base, slice the kernels off the cob with a sharp knife."

Enjoy!
- Marcia Gossard

GRILLED CORN-ON-THE-COB

from *Chez Pannisse Vegetables* by Alice Waters

To prepare corn for grilling, peel back the husks but do not tear them off. Tear out and discard the corn silk, and then pull the husks back over the cobs. (Some cooks moisten the husks with water before grilling, which helps keep them from burning, especially over a very hot fire.) Put the cobs on a hot grill over a medium-low fire for 7 to 8 minutes, turning every few minutes. Before serving, check one to make sure it is done. Serve with sweet butter and salt. Or serve with lime wedges and a mixture of salt and cayenne to sprinkle on the corn.

POTATO CORN CHOWDER

from *May All Be Fed* by John Robbins

- 2 1/2 cups vegetable broth
- 1/2 pound boiling potatoes, unpeel, cut into 1/2-inch cubes
- 1 medium onion, finely chopped
- 1 medium red bell pepper, seeded and finely chopped
- 1 medium rib celery, finely chopped
- 2 ears corn, kernels cut off the cob, or 1 1/2 cups (thawed) frozen corn
- 2 cups soy milk
- 1 teaspoon celery seeds
- 1 teaspoon fine sea salt
- 1/4 teaspoon freshly ground black pepper

Put the vegetable broth, potatoes, onion, red pepper, and celery in a large pot. Bring to a simmer over medium heat, cover, and cook until the potatoes are tender, about 15 minutes.

Stir in the corn, soy milk, celery seeds, salt, and pepper. Return to a simmer and cook until heated through, about 3 minutes. Serve immediately.