

WSU Organic Farm  
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I hope everyone is enjoying the bounty of summer crops right now. We had temperatures dip into the 30's last night at the farm so that frost is surely on its way. The warm weather through the end of August has really helped all the warm-season crops that need a little extra time. All the winter squash is looking great, the corn has ripened well, and the finicky watermelons are looking great.

As I had hoped, the sweet corn from the neighboring field is ready this week. Noah Bonds grew a great crop of Vision super-sweet corn for part of his master's research and has been generous enough to share his bounty.

We will pick and pack this corn in all boxes this week. This corn is NOT certified organic and I'm required by WSDA to tell you of any crops that we include in the boxes that are not organic. BUT, I wouldn't include the corn if I didn't think it was safe for all the members. Noah has organically managed this corn without the use of any herbicides or pesticides. Most is fertilized with mint compost and a small portion is fertilized with urea, a non-organic product. We also grew this variety and should have it ready by the following week. Let us know what you think.

Also new this week are red shallots and button onions. Both of these we grew last year but have smaller quantities this season. The Prisma red shallot is actually grown from seed started in the greenhouse with the other onions. This is a beautiful large hybrid shallot that we do not replant like the other shallots and garlic. Borrettana Cipollini is the Italian button onion and is one of the most flavorful onions we grow. It is smaller with a flat disk shape, thus, classified as a button type. Hopefully Carol can pull out some good onion recipes but you can really use both of these alliums just as you would any other onion. And, both varieties are great keepers!

We are finally feeling some relief at the farm as the planting has really slowed down. This is the last week of planting for this season with the remaining brassicas getting transplanted and direct seeded. The good news for us is as we finish harvesting crops we can till that

area and get it ready for a winter cover crop. We plant our winter covers as enough space opens up around the farm. The first will be where this year's garlic was grown and then the spring and summer brassica area. We plant cover crops to protect the soil from the winter weather, add organic matter to the soil, and in some cases even nitrogen. This year we will mostly plant annual rye and vetch. In any case the farm is continually changing in color, texture, and feel. - Brad Jaeckel

This Iowa gal doesn't have to tell you how excited she is about fresh sweet corn. There are lots of ways to cook corn but I only do it one way: whole, shucked and silked ears in boiling water for five minutes, then buttered and salted. I then eat it harmonica style, much to the amusement of my Seattle-ite husband, who doesn't have corn in his genes like me. My family never laughs at people who are thoroughly enjoying their corn, they simply nod with approval as those ears are nibbled completely bare.

Cipollini onions are also so tasty, it's a wonderful time to make things that feature onions prominently: pizza, pasta, greek salad, etc. Most cuisines of the world use onions frequently, so track down a cookbook for your favorite ethnic food (I recommend Maddhur Jaffrey for Indian and Diana Kennedy for Mexican) and cook onions to your taste buds' content.

For a simple Mediterranean-style salad, slice fresh ripe tomatoes and onions, and layer the tomatoes with rings of crisp onion. Sprinkle with chopped fresh basil, drizzle with olive oil, and enjoy. For a richer salad, add slices of fresh mozzarella. And here is a recipe for **roasted whole onions** that is simple and delicious, and easy to make in quantity for a crowd.

Coat 4 unpeeled onions generously with olive oil. Sprinkle with salt and pepper. Place in a roasting pan just large enough to hold them, and roast in a preheated 375 F oven for approx. 1 hour, until soft to the touch. Remove from oven and let cool slightly. Cut in half and arrange on a platter, cut side up. Deglaze the roasting pan by adding 1/4 cup balsamic vinegar and placing the pan over medium heat. Boil the vinegar for a few minutes, scraping the juices off the bottom. Reduce the liquid until it is syrupy and dark, and spoon over the onions, coating the cut surfaces. Serves 6 to 8. (from *Cucina Fresca* by Viana La Place and Evan Kleiman) - CPS

Onions, once called the «truffle of the poor,» are an essential ingredient in every gratin, soup, vegetable salad, and pasta sauce that most of us make. But the dish in which they get to star is, of course, onion soup. Below is a recipe from Patricia Wells' *Bistro Cooking*, which calls for white onions to be roasted first. I'd feel confident, with our farm's flavorful button onions, to just let them cook until tender in the stock, adding the wine and the butter for flavor, as a dish-saving alternative. «Pied de Cochon» is a bistro in Paris famous for its onion soup.

### Soupe A L'Oignon Pied de Cochon

1 very large (1 lb.) white onion, thinly sliced	6 cups unsalted chicken stock
2 cups dry white wine	6 slices crusty baguette
2 tablespoons unsalted butter	2 cups freshly grated Gruyere cheese

Preheat the oven to 425 F. Combine the onion, wine, and butter in a baking dish and braise, uncovered, until the onion is very soft and most of the liquid is absorbed, about 45 minutes, and remove from the oven. Increase the oven temperature to broil. Meanwhile, bring the stock to simmer in a large nonreactive saucepan. Evenly distribute the cooked onions between 6 deep, round soup bowls. Pour in the simmering stock. Place a round of bread on top of each; evenly distribute the grated cheese. Place the soup bowls under the broiler and broil just until the cheese is melted and slightly browned, 2 or 3 minutes. Serve immediately. 6 servings.

The following recipe for **Onion Pancakes**, from *Potager* (a potager is a French kitchen garden) by Georgeanne Brennan, calls for dandelion greens or spinach. If you can't find spinach I would substitute any green that we have so abundantly available right now such as chard, kale, collards, or beet greens. Spinach would have the most delicate flavor. I modified the original recipe by adding onions to the bacon and greens mixture. This is a special but not complex recipe, perfect for a small gathering of friends for supper. - CPS

1 cup all-purpose flour	1 1/4 cups milk
2 1/2 teaspoons baking powder	3 tablespoons butter, melted
1/2 teaspoon salt	1/2 cup finely chopped green onion
2 eggs	
Vegetable oil for cooking	6 tablespoons butter
1 bunch dandelion greens or spinach, stems removed	1/4 cup finely chopped fresh parsley
16 slices bacon	Juice of 1/2 lemon

Two small onions, sliced thinly, or diced, as you prefer

To make the batter, sift the flour into a bowl. Return it to the sifter, add the baking powder and salt, and resift into the bowl. Beat the eggs and milk together in a large bowl until well mixed. Stir in the butter, and then add the flour mixture. Beat the batter until it is smooth and free of lumps. Stir in the green onions. Preheat an oven to 200 F.

Heat a frying pan or griddle until it is medium-hot and grease it lightly with vegetable oil. For each pancake ladle about 1/4 cup of the batter into the heated pan or onto the griddle. Cook the pancakes until bubbles form on the tops and the bottoms are golden brown, 2 to 3 minutes. Turn and cook until the second side is golden, 2 to 3 minutes. Remove the pancakes to a heated dish and place in the oven. Repeat with the remaining batter; you should have 12 pancakes in all.

Arrange the greens on a steamer rack placed over gently boiling water. Cover and steam the greens until they are tender, 3 or 4 minutes. Remove the greens from the steamer and cut them lengthwise into julienne strips. Keep warm in the oven.

Meanwhile, cook the bacon and onions in a frying pan over medium-high heat until bacon is crisp and onions are translucent. Drain on paper towels and keep warm in oven. In a small pan melt the butter, stir in parsley and lemon juice and keep warm over low heat.

For each serving, place a pancake on a dinner plate. Place a layer of the greens and 2 strips of bacon and some onions on the pancake. Top with a second pancake and repeat the layering of the greens, onion, and bacon. Finally, place a third pancake on top. When all 4 of the pancake stacks are made, pour some of the warm parsley butter over each stack. Serve immediately. Serves 4.