

WSU Organic Farm ♦ 201 Johnson Hall ♦ Pullman, WA 99164-6420
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WSU
Organic Farm

FEEDING THE COMMUNITY
TRAINING FUTURE FARMERS

THE FARM IS A BUSY PLACE AT NIGHT

I wanted to tell you about some of the visitors that we've been having at the farm this summer. For the first time deer have started visiting the fields and giving us something different to worry about. The deer usually come into the orchard each fall when the fruit is ripe and abundant, but don't wander about much. This year we've seen tracks scattered about the gardens and some damage in the strawberries, but luckily no more than that! We never see them during the day so they are probably coming in at night with some of the other nocturnal creatures. There is a resident coyote pack that lives at the orchard and we see their tracks around the farm and orchard regularly, but without any damage to the crops. Last fall they did start to get mischievous and ripped off a large section of the floating row cover and drug it across one of the

fields. It was like coming to work and seeing your place hit with toilet paper by a pack of teenagers! And for a short time this summer a badger was gracing us with its presence. Badgers are another one we never saw, but they do leave enormous entrance holes to burrow where they are digging for gophers. And gophers we have! They have really been rough this season on the carrots, beets, and potatoes, so the badger we left alone in hopes that it would take care of some of the smaller pests. Voles and field mice round out the rodent population and are mostly seen scurrying around in some of the denser cover.

There are also a lot of birds that either frequent the farm or just visit. New this summer is resident quail that are raising a family between the raspberry rows. They are just starting to venture out with their

young ones and seem to spend most of their time in the cut-flower garden. Hawks love to fly over the west windbreak when the winds are just right and we hope they spend some time working on those pesky rodents. The orchard folks have been great to put up tall hawk perches throughout the orchard and farm to help encourage them to be a part of the system. I know there are owls that live in some of the denser tree stands south of the farm but again we rarely see them during the day and only hope they are coming by at night to help control the rodents.

I get the feeling the farm can be a busy place at night when no one is around. This is just part of the natural world that we become a part of when farming on the wilds of the Palouse.

—Brad Jaeckel

SUMMER BOUNTY AND STORING ONIONS

Summer continues on and the bounty continues. We've been blessed with an extended season this year and everything is doing well with the extra heat. The cucumbers and summer squash are naturally tired this time of year from such a long stretch of production and are beginning to slow down on their own. The storage onions are finally done and drying in the field. All the onions in the boxes now are suitable for storage, which means they will keep well if stored correctly. Onions should ideally be stored in a cool dark place that does not freeze, but not in the fridge. We have allowed the necks of the onions to shrink down and then we cut off the tops and roots. Once cured this way the onions should keep well through the winter. You will be seeing more of the yellow and red large bulb types as well as some of the specialty alliums. These include red shallots that have more of a tear drop shape and are sometimes paired with another, and cippolinis. These button shaped onions, both red and yellow, have some of the best flavor out of all that we grow.

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.*

Harvest Celebration

Mark your calendars for Saturday, October 17. There will be hayrides, apple cider, and u-pick pumpkins and apples.



AUTUMN GOLD CARROT-YAM SOUP

from *Recipes from an Ecological Kitchen* by Lorna Sass

- 5 cups vegetable stock or water
- 1 1/2 pounds carrots, scrubbed and cut into 1/2-inch slices
- 1 1/2 pounds yams or sweet potatoes, peeled, halved and cut into 1/2-inch slices
- 1 medium onion, peeled and coarsely chopped
- 2 large apples, peeled, cored, and coarsely chopped
- 1/2 cup old-fashioned oatmeal (rolled oats)
- 1 tablespoon mild curry powder
- Sea salt or tamari soy sauce to taste
- Garnish: 1/4 cup tightly packed minced fresh coriander or parsley

Combine all ingredients except the coriander in a large soup pot. Bring to a boil, reduce heat and simmer, covered, until the vegetables are quite soft, about 25 minutes.

Puree the soup in two batches in a blender (for a smoother texture), food mill, or food processor, adding salt to taste.

Return to the pot to re-warm and serve with the garnish of fresh coriander.

CREAMY BUTTERNUT SQUASH SOUP

from *May All Be Fed* by John Robbins

- 1 butternut squash (about 1 3/4 pounds), skin left on, cut into 2-inch cubes
- 4 1/2 cups vegetable stock
- 1/2 cup raw almonds
- 1 1/2 teaspoon curry powder
- 1/2 teaspoon fine sea salt
- 1/8 teaspoon freshly ground black pepper
- Parsley sprigs for garnish

Put the squash and 3 cups of the vegetable stock in a large pot. Bring to a simmer over medium heat, then reduce the heat, cover and cook until the squash is tender, 15-20 minutes. Remove from the heat, and let the squash cool in the cooking water.

Using a slotted spoon, remove the squash from the pot. Peel the squash, and set aside. Set aside the pot of cooking liquid.

Blanch the almonds in boiling water for 30 seconds. Drain, and plunge the almonds into cold water. Drain, and squeeze the almonds between your fingertips to remove the skins. Compost or discard the skins.

Put the blanched almond and the remaining 1 1/2 cups vegetable stock into a blender. Blend until smooth, about 1 minute. Add the cooked squash, curry, salt and pepper and process until smooth.

Add the squash mixture to the pot of cooking liquid, and bring just to a simmer over medium heat. Serve hot, garnish with parsley sprigs.