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WSU Organic Farm Newsletter

CSA Newsletter



WSU Organic Farm
FEEDING THE COMMUNITY TRAINING FUTURE FARMERS

Friday Farm Stand 3:00-6:00PM • WSU Organic Farm

Located on the corner of Animal Science Rd and Terra View Rd, directly behind the Grizzly Bear Center



Farm News



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we had a busy day on the farm and I almost forgot to get the weekly newsletter out. As we are in the last two months of our season, it gets a little more difficult to stay on the weekly tasks especially when we are harvesting something everyday of the week! Today we had the opportunity to visit the old Organic Farm at Tukey Orchard and pick some of the wonderful Italian Plums. Tukey is not ready to start their fall sales, so allowed us to do the picking of the plums. These will be available tomorrow at the farm stand for \$2.00/#. They are ripe and need to go to good homes ready to eat plums fresh, sauced over vanilla ice cream, jammed, or even dried.

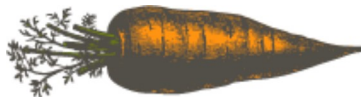
We also cleaned the red shallots that have been hanging in the harvest shed for the last month. The shallots are easily our best tasting onion family crop and will add some "fancy" to your next meal. You will be able to find these through the winter at the Moscow Food Coop but come get first dibs at the farm tomorrow.

Thanks! Brad

Weekly Harvest:

Farm Stand open every Friday 3-6

Green Curly Kale, Lacinato Kale,
Russian Frills Kale, Salad Mix, Arugula,
Carrots, Slicing Cucumbers, Yellow and
Green Summer Squash, Tomatoes,
Yellow Onions, Red Shallots, Garlic,
Jalapeno Peppers, Yellow, Purple, and
Russet Potatoes, Basil, and Parsley



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