The Farm Newsletter

USU Student Organic Farm

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We had a volunteer day this last week on Wednesday when about 12-15 people from a school in Brigham City showed up to help us on the farm. They were there for about three hours and during that time we were able to prepare nearly all of our seed beds and plant about a third of them. We were also able to set up the irrigation sprinklers so that we don’t have to water by hand. Some of the remaining planting beds will also be seeded, but the majority are for transplants from the greenhouse. We have been able to get the tomatoes and squash out into the field during the days following the volunteer activity thanks to the work they helped us accomplish.

“In The Box
Strawberries
Radishes
Asparagus
Red Galactic Lettuce
Cilantro
Chamomile
Spinach
Buttercrunch Lettuce

Volunteer Day!

“There can be no other occupation like gardening in which, if you were to creep up behind someone at their work, you would find them smiling.”

-Mirabel Osler
Perfect No-Cook Strawberry Ice Cream

by Andrea Albin, http://www.epicurious.com

Ingredients:
- 1 pound strawberries, trimmed, halved if large
- 3/4 cup sugar
- 3/4 teaspoon fresh lemon juice
- 1/8 teaspoon salt
- 2 cups heavy cream
- Equipment: ice cream maker

Preparation:
Coarsely mash strawberries with sugar, lemon juice, and salt using a potato masher in a large bowl. Let stand, stirring and mashing occasionally, 10 minutes.
Transfer half of strawberry mixture to a blender and purée with cream until smooth. Return strawberry cream to bowl with remaining strawberries and chill, stirring occasionally, until very cold, 3 to 6 hours.
Freeze mixture in ice cream maker. Transfer to an airtight container and put in freezer to firm up.

Yield: 1 1/2 quarts
Active Time: 10 min
Total Time: 4 hr
Intern Highlight
Ayla Stults-Lopez

Ayla is a sophomore at USU majoring in Plant Science with an emphasis in Horticulture. She is originally from the Phoenix area of Arizona but she hopes to someday settle somewhere in Oregon. Ayla enjoys art, and particularly painting. She currently even has some art on display in the Ray B. West building here on campus. She also loves animals, and currently has four cats and a guinea pig (she is the one taking care of the kittens we found on the farm). Ayla is enthusiastic about our work here on the student farm and she hopes to be able to have an organic farm of her own in the future. We are happy to have her as a member of our team.