The Farm Newsletter

USU Student Organic Farm

Follow this and additional works at: https://digitalcommons.usu.edu/student_orgfarm

Part of the Agriculture Commons

Recommended Citation
https://digitalcommons.usu.edu/student_orgfarm/97

This Newsletter is brought to you for free and open access by the Plants, Soils, and Climate at DigitalCommons@USU. It has been accepted for inclusion in USU Student Organic Farm Newsletter by an authorized administrator of DigitalCommons@USU. For more information, please contact digitalcommons@usu.edu.
The farm stand is used on Thursdays from 11am to 1pm to sell produce on campus to non-CSA members. Most of our produce goes to members, but there is often some extra after the shares have been measured out. There is also occasionally some produce available when a crop is just starting or ending and there is only a small amount. The sales from the stand help to defray some of the costs of running the farm. The stand is located on the south side of the TSC just across from the patio every Thursday. Anyone with friends or family interested in occasional organic produce is welcome to stop by.
Bacon, Cucumber, and Cheese Sandwich
by Daniel Stout

Ingredients:
- 16 oz thick sliced bacon
- 8 -10 slices mild cheddar cheese
- 1 cucumber
- mayonnaise
- 4 -5 bread rolls or 8-10 slices of bread

Preparation:
Cut bacon slices in half and lay on cookie sheet, bake at 400°F for 12-16 minutes. Cut cucumber into 1/4 in thick slices.
Spread mayonnaise onto both halves of bread roll and add 3-4 half slices of bacon, 3-4 slices of cucumber, and 1-2 slices of cheese. Enjoy.

Yield: 4-5 sandwiches
Active Time: 10 min
Total Time: 25 min

Though little known, this cousin to the famous Bacon, Lettuce, and Tomato Sandwich (BLT) is available from fresh garden produce several weeks earlier in the season. It also makes a very satisfactory substitute to anyone who either does not like tomatoes or does not happen to have them on hand. This sandwich makes its best showing when eaten on homemade bread... obviously.
Skillet Potatoes and Green Beans
by Beth, http://www.budgetbytes.com

Ingredients:
• 1.25 lbs. red creamer potatoes
• .75 lbs. fresh green beans
• 2 Tbsp olive oil
• 2 cloves garlic
• ¾ tsp salt
• ½ tsp dried oregano
• Freshly cracked pepper to taste

Preparation:
Slice the potatoes into quarters lengthwise, then cut across into ¼ inch slices. Place the sliced potatoes in a pot and cover with water. Bring the pot to a boil over high heat, then let simmer until the potatoes are tender (about 5 minutes). Check the potatoes with a fork often, making sure not to over boil them. They should be easily pierced with a fork, but not so soft that they fall apart. Drain the potatoes in a colander.

While the potatoes are boiling, snap the stems off of the green beans, then break them into 1-2 inch sections. Rinse with cool water to remove any dirt or debris.

Mince the garlic and add it to a large skillet along with the olive oil. Sauté the garlic over medium heat for about one minute, then add the drained potatoes. Continue to sauté the potatoes, stirring only once every 3-5 minutes, until about half of them are golden brown (5-10 minutes).

Add the green beans to the skillet and continue to sauté until they are slightly softened and have some browned spots (about another 5 minutes). Season the skillet with salt, oregano, and some freshly cracked pepper. Sauté for one minute more, then serve.