8-29-2016

The Farm Newsletter

USU Student Organic Farm

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Farm Newsletter

“Agriculture is our wisest pursuit, because it will in the end contribute the most to real wealth, good morals, and happiness.”

– Thomas Jefferson

USU Student Organic Farm

Next Year's Farm Manager

School has officially started with fall semester classes. At this time of year several changes take place. Along with time changes in CSA pickups, now is the time when we begin the transition from the current to the new farm production manager. Joe (the current manager) is still with us, and he will continue to provide support and instruction. However many of our fall activities will be overseen by the production manager for next year. Ayla has been one of our support interns this summer and has been hoping and working to obtain this position. She is excited by what she has learned this summer and eagerly anticipates working on the farm again next year.

In The Box

Cucumbers
Carrots
Bell Peppers
Garlic
Jalapeños
Tomatillos
Beans
Choice of Zucchini or Yellow Crookneck

Facts About Tomatillos

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Pickled Dilly Green Beans

Source: http://www.midwestliving.com

Makes: 16 servings  Yield: 2 quarts
Prep: 55 mins     Cook: 25 mins

INGREDIENTS:

- 2 Pounds fresh green beans
- 8 Cloves garlic, peeled
- 8 Small heads fresh dill*
- 2 Small jalapeno chile peppers** (optional)
- 2 tsp cayenne pepper
- 2 1/2 cups water
- 2 1/2 cups white wine vinegar or white vinegar
- 1/4 cup pickling salt

DIRECTIONS:

Wash beans and remove ends and strings. In an uncovered 8-quart pot, cook whole beans in enough boiling water to cover for 5 minutes; drain.

Pack hot beans lengthwise into two hot, sterilized quart canning jars, leaving a 1/2-inch headspace. Add four cloves garlic; four heads of dill; one jalapeño chile pepper, if desired; and 1 teaspoon cayenne to each jar. Set aside.

In a large stainless-steel, enamel, or nonstick heavy saucepan, combine the 2 1/2 cups water, the vinegar and pickling salt. Bring to boiling, stirring until salt dissolves.

Immediately pour hot liquid over beans in jars, leaving a 1/2-inch headspace. Wipe jar rims; adjust lids.

Process filled jars in a boiling-water canner for 15 minutes (start timing when water returns to boiling). Remove jars from canner; cool on wire racks. Store at least 5 days before serving.

*Tip:  Dill substitution: If you cannot find fresh heads of dill, you can substitute 3 tablespoons dill seeds in this recipe.

**Tip:  Handling Hot Peppers: Because hot chile peppers contain volatile oils that can burn your skin and eyes, avoid contact with chilies as much as possible. When working with chile peppers, wear plastic or rubber gloves. If your bare hands do touch the chile peppers, wash your hands well with soap and water.