Parsley

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The farm is as busy as ever. It is especially chaotic now that two of our interns, Crista and Bethany, have been in Thailand for a week to learn about the agriculture system there, lucky girls! We will be glad to have them back next week, but hope they are having a great time.

Farm beautification is one of our goals this summer and so we have been working hard on many small projects to get the farm into shape. This week we built a picnic table. We also spread wildflower and sunflower seeds along our buffer strips and planted flowers on the ends of our crop rows. Next week we will be putting in planter boxes for flowers and herbs.

We have kept busy transplanting and direct seeding many crops. We know that it may have felt like a month of endless salads, but that is the nature of seasonal eating in this valley. Here’s a glimpse of what is to come:

<table>
<thead>
<tr>
<th>Kohl Rabi</th>
<th>Cabbage</th>
<th>Peas</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chard</td>
<td>Beets</td>
<td>Peppers</td>
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<tr>
<td>Cucumbers</td>
<td>Parsnips</td>
<td>Turnips</td>
</tr>
<tr>
<td>Carrots</td>
<td>Tomatoes</td>
<td>Broccoli</td>
</tr>
<tr>
<td>Kale</td>
<td>Beans</td>
<td>Onions</td>
</tr>
<tr>
<td>Potatoes</td>
<td>Radishes</td>
<td>Basil</td>
</tr>
<tr>
<td>Dill</td>
<td>Cantaloupe</td>
<td>Summer Squash</td>
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<tr>
<td>Cauliflower</td>
<td>Garlic</td>
<td>Winter Squash</td>
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<tr>
<td>Eggplant</td>
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</tr>
</tbody>
</table>

We also planted a pumpkin patch and acquired some raspberry bush starts this week! There’s a lot to look forward to. In addition to the greater variety of produce that is to come, we would also like to note the quantity in each share will also grow a lot. In the meantime enjoy all those salad greens and your new stylish tote bags.

Thank you for all of your support!
The students of the Farm
Ashley, Sara, Brianne, Blake, Crista, and Bethany

Gardening Wisdom of Old

Lilac Necklaces
Lilac petals make such lovely necklaces, thrust within each other or strung with needle and thread.
Old-Time Gardens 1901

A Word to the Water-Wise
Water should be applied thoroughly when given and then withheld until the plant is nearly dry again. This produces a stocky growth, with well-ripened wood, capable of producing healthy bloom. To keep a plant consistently wet may produce a quick growth, but it will be a soft one, incapable of best results.
The Flower Garden, 1904
General Information

Volunteer Hours:
Tuesday 9am-2pm
Wednesday 9am-2pm
Friday 9am-12pm
Saturday 9am-12pm
Or by Appointment
*Also, if anyone knows of a scout troop, church group, or other summer program that would like to organize a volunteer evening or farm tour with us, let us know.

Book Suggestions?
If any of you have or know of any great books about organic gardening let us know! We would eventually like to have a library of reference books at the student farm. E-mail suggestions to ash.w@aggiemail.usu.edu
Thanks!

Quick Contact
To reach us more immediately than e-mail allows call Brianne at 435-313-2467

Reusable Bag Fundraiser
Have people been commenting on how cool your student farm bag is? They can buy one of their own! We are selling them as a fundraiser for $5.

Weekly Farm Stand
In addition to running the CSA, we sell any extra produce that we have every Tuesday on campus at the Taggart Student Center Patio from 11:00am – 1:00pm. Spread the word to friends and family.

Recipes

Great Green Salad

Ingredients

- 4 tablespoons olive oil
- 2 tablespoons white wine vinegar
- 1 tablespoon Dijon mustard
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1 pinch white sugar
- 1 teaspoon chopped fresh parsley
- 1 teaspoon fresh lemon juice
- 2 cloves garlic, chopped
- 1 avocados - peeled, pitted, and cubed
- 4 cups mixed salad greens
- 1/2 cup sliced almonds
- 2 ounces feta cheese, crumbled

Directions

1. In a large bowl, whisk together the olive oil, white wine vinegar, mustard, salt, pepper, sugar, parsley, lemon juice and garlic. Add the avocado, and stir to coat with the dressing.
2. Just before serving, add the salad greens, and toss to coat with dressing. Sprinkle sliced almonds and feta cheese over the top.

Parsley Jelly

This is an old English recipe. Instead of parsley you may substitute mint, rosemary, sage, tarragon, or thyme.

Ingredients

- 2 1/2 cups boiling water
- 10 tablespoons chopped fresh parsley
- 1/4 cup cider vinegar
- 2 1/2 cups honey
- 1/2 (6 fluid ounce) container liquid pectin

Directions

1. Make a strong infusion by pouring the boiling water over the parsley. Let stand for 15 minutes. Strain out bits of parsley, and reserve liquid in a glass or stainless steel saucepan.
2. Stir the honey and vinegar into the parsley water. Bring to a boil over medium-high heat. Add the pectin, and continue to boil, stirring constantly, for 1 minute. Remove from heat, and skim off any foam from the top. Transfer to sterile jars, and seal in a hot water bath.