

[Subscribe](#)[Past Issues](#)[Translate](#) ▾[RSS](#)

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



The next farmstand is tomorrow from 3-6 p.m.

We do have many 4-packs and 6-packs of cut flowers. These will sell for \$2-\$3.

There's a handful of flowering chives we've kept dividing from former staff member, Jacqueline Cruver. \$6.00 each.

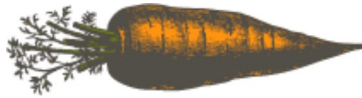
And, more rhubarb. This special spring crop only lasts a few weeks so get it while you can. Here's a recipe from one of our students, Shauna Ilse. This is great to add to other drinks or make into something new! Enjoy!

[Subscribe](#)[Past Issues](#)[Translate ▾](#)[RSS](#)*Great-great grandma's "Rhubarb Juice"**4 lb rhubarb (about 12 cups cut into 1/2 inch pieces)
6 quarts water**Boil until mushy, strain (tea towel or cheese cloth
work well)**Add the following to the juice:**5 cups sugar**juice of 3 oranges**juice of 3 lemons**Return to boil, stirring to dissolve sugar. Pour into
bottles or jars and seal.*

Thanks! Brad

Weekly Harvest:

Salad Mix, Arugula, Green Curly Kale,
Lacinato Kale, Rhubarb, Carrots,
bunched herbs
Cut Flower Plants

**KEEP IN TOUCH**[Forward to a friend](#)[Follow on Twitter](#)[Join on Facebook](#)

Copyright © 2019 WSU Organic Farm, All rights reserved.

