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WSU Organic Farm Newsletter

Farm 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



We have some new fruits and veggies to offer! The Italian Plums and Peaches have finally come in thanks to our mild September weather. We weren't sure if the peaches would ripen before the frost but they turned out great! This is our first big harvest for both of these and it's exciting to have them available at the Friday Market. These are both picked ripe and will store best in the fridge. Take out what you need and enjoy a juicy treat.

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The Winter Squash made an appearance last week and we are doing a large harvest today in anticipation of the first hard frost this weekend. Winter Squash require a period of curing after harvest to dry the stem and harden the skin. The greenhouse seems to be the best place to get this done and we've move out most of the yellow onions to make more room.

Put Saturday October 12: 10-4, on your calendar for the Fall Harvest Festival!! The students are working hard to organize another fun family friendly event.

Brad

Weekly Harvest:

Salad Mix, Green Curly Kale,
Lacinato Kale, Chard, Carrots,
Bunched Herbs, Summer Squash,
Cucumbers, Chioggia Beets, Red
Beets, Tomatoes (Slicers, Romas,
Heirlooms), Red Shallots, Yellow
Onions, Garlic, Yellow Potatoes,
Huckleberry Gold Potatoes, Russet
Potatoes, Peaches, Italian Plums,
Delicata Squash, Acorn Squash

Palouse September Haiku

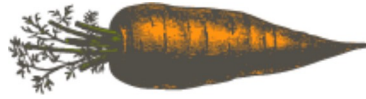
Hi yellow onion!
Neat, drying on the ceiling
Cure fast for the cold

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