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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 will have more sweet cherries today as well as the first of the pie cherries. The netting has been working well and protecting most of the ripe fruit. And, we'll start putting out the few tomatoes we have been getting off the early varieties. We have to pick these early to get them before the quail! Tomatoes ripen at the bottom of the plant first, just at the right height for quail. Once we get the first round harvested we see much less damage. And remember,

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tomatoes can be harvested under ripe and allowed to ripen on your kitchen counter. Don't store in the refrigerator!

The beets arrived last week and we'll have both Chioggia and Red varieties available at the stand.

**And we have LOTS of Green Cabbage! If you'd like a bulk amount (10# or more) we will sell at our wholesale price of \$1.50/#. These cabbages are perfect for making sauerkraut or kim chi and keep very well in the fridge. You can pre order or just ask at the farm stand and we'll pack you up a box or two.**

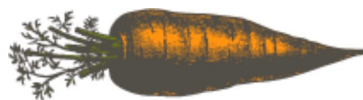
Thanks! Brad

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## Weekly Harvest:

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Salad Mix, Arugula, Green Curly Kale, Lacinato Kale, Carrots, bunched herbs, Napa Cabbage, Green Cabbage, Summer Squash, Cucumbers, Chioggia Beets, Red Beets, Tomatoes, Sweet Cherries, and Sour Cherries



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