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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



Remember the picture of the posts from a couple weeks ago? Well, we used those to string lights for our annual farm-to-table dinner that we host for the WSU Congressional Staff each year. It was a wonderful evening, complete with attendance from the President and new Provost. And, this is a good opportunity to mention the farm can be used for events. If you are interested or know of a group that might be, put them in touch. It's the best restaurant in town, especially if you can get the WSU Hospitality group to cater! Jamie Callison and his students do a fabulous job and were able to highlight many of the

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vegetables from the farm in their dishes.

Tomatoes are still going strong. Email Brad if you are interested in a bulk order.

Slicers and Romas: \$2.00/#

Saladettes: \$2.00/#

10 pound minimum order

If you want to pre-order email me and we will have your order packed and ready for pickup on Fridays.

Or, you are welcome to always ask at the stand what we have available.

Stay cool,

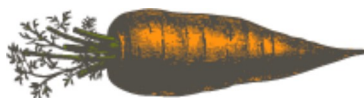
Brad

Weekly Harvest:

Salad Mix, Green Curly Kale,
Lacinato Kale, Chard, Carrots,
Bunched Herbs, Green Cabbage,
Summer Squash, Cucumbers,
Chioggia Beets, Red Beets, Tomatoes
(Slicers, Romas, Heirlooms,
Saladettes), Walla Walla Onions,
Garlic, Yellow Potatoes

Palouse August Haiku

Tomato boxes
Lining the shelves today
Love to see you go



KEEP IN TOUCH



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