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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 two beautiful varieties of potatoes at the farm stand currently. A nice yellow potato, Elfie, and a deep purple skinned variety with gold flesh, Huckleberry Gold. We have lots of these washed and ready for the market or for bulk orders. Ask at the farm for pricing. We will have two different Russet varieties soon.

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And, I'm really excited to say ALL the onions are now out of the field. I think we have found the upper limit on what we can produce and find room to cure. The barn, greenhouse, and now the big hoop house is full of the red onions. It's always fun to find the upper limit on what we can produce...now we know!

Next week we will have a public tour on Thursday the 19th: 3-5 p.m. If you want to tour the farm and hear about our production practices come stop by. The event is co-hosted by the Moscow Food Coop. [Participants can RSVP.](#)

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), Walla Walla Onions,
Red Shallots, Yellow Onions, Garlic,
Yellow Potatoes, Huckleberry Gold
Potatoes

Palouse September Haiku

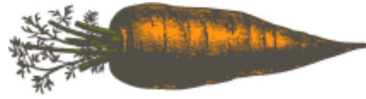
Hi yellow onion!
Neat, drying on the ceiling
Cure fast for the cold

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