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9-13-2010

Seeds and Varieties

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Recommended Citation

Hunt, Sara; Sorenson, Crista; Heineman, Bethany; and Workman, Ashley Walker, "Seeds and Varieties" (2010). *USU Student Organic Farm Newsletter*. Paper 37.

https://digitalcommons.usu.edu/student_organicfarm/37

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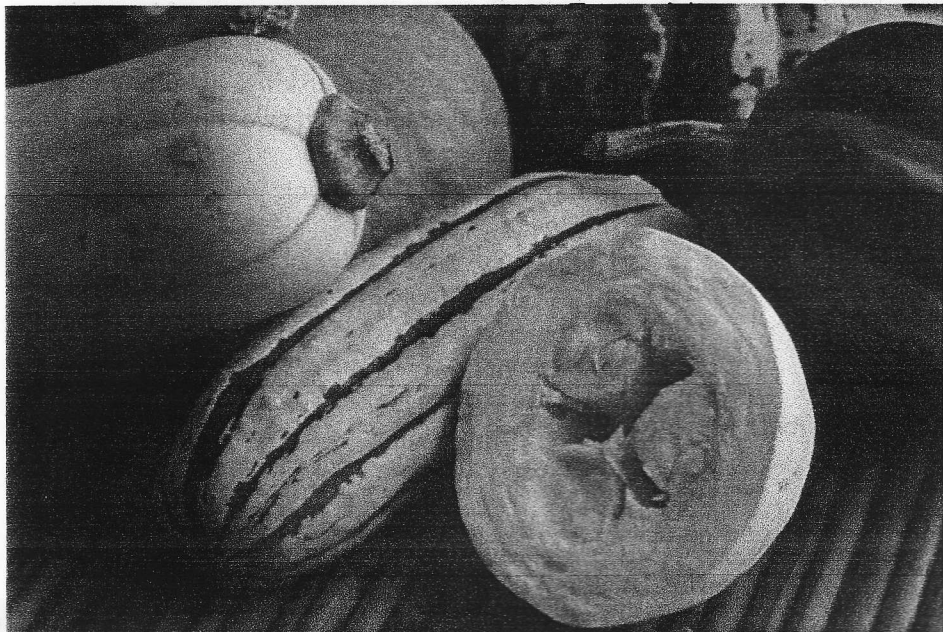
The USU Student Farm



CSA Newsletter

September 13, 2010

Volume 1 Issue 17



Farm News

We hope you had a wonderful Labor Day last week. We had a bit of a rough start to our week. We were very understaffed during our harvest Tuesday and apologize that some of you got your veggies later than usual. Life just happens sometimes. Thursday was another cold wet rainy day. We are plugging along and doing our best. There are a lot of fall chores on the farm. We have been trying to tidy the field, prepare next year's field, plant garlic, and build a winter squash curing box. Weeding is forever on our minds.

Have a great week.

The Students of the Farm
Ashley, Sara, Bethany, and Crista

New Volunteer Times

Monday- 7 am-2pm
Tuesday- 7 am-9 am at the farm and 10:00 am-1:30 pm at the campus stand outside the TSC.
Wednesday- Times by arrangement
Thursday- 7 am-2 pm and 4 pm-6pm
Friday 7 am-9 am at the farm and 10:00 am-1:30 pm at the campus stand outside the TSC.
Saturday 8 am-noon
Sunday 10 am-2 pm

Pesto Pasta Salad Recipe

12 oz. Pasta, cooked
 8 oz. Pesto
Add as many of the following as you'd like:
 ¼ cup Bacon Bits
 ½ fresh broccoli, cut up small
 ¼ cup pine nuts, lightly toasted
 1 tomato, diced
 ¼ cup green onion, diced
 ½ cup red or green pepper, diced
 ½ sliced olives
 2 Tbs. grated parmesan cheese

Mix all ingredients together and refrigerate 1 hour before serving.



CSA stands for: Community Supported Agriculture which consists of a community of individuals who pledge support to a farm operation so that the farmland becomes, either legally or spiritually, the community's farm, with the growers and consumers providing mutual support and sharing the risks and benefits of food production.

We thank you for your continued support!

Seeds and Varieties

To be certified organic you must order organic seed. If for some reason organic seed is not available for a certain plant or variety, you have to write a paragraph stating that organic seed is not available and why that the certain plant or variety is needed for your system. Many of you have asked what varieties we are growing so here's a chart that lays it all out.

From Snow Seed Organic(www.snowseedco.com):

Arugula: Slow Bolting:

Beets: Merlin- Merlin offers a uniform, red round shaped root and early maturation. It is also noted for its exceptional flavor due to its high sugar content.

Broccoli: DiCiccio- lots of medium sized side shoots, non-uniform in maturity, more variable and more productive than hybrids,

Cabbage: Red express- Small plant frame, dense, solid, oval heads, dark red color, 2-4 lbs, good flavor

Cucumber: Turbo- Fruit are very dark green and have a small seed cavity. Other attributes include vigor, yield, fruit length, and resistance to angular leaf spot, anthracnose race 2, cucumber mosaic virus and scab.

Cucumber: Dasher II- has outstanding yields, excellent quality, and strong disease resistance.

Herb Sage: common-

Kale: Red Russian

Kohl Rabi: Purple Vienna

Lettuce: Benito- red and crinkly

Lettuce: Green Deer tongue

Lettuce: Green salad bowl- light green and frilly

Lettuce: Monel 4 seasons- beautiful color variety, rounded leaves

Lettuce: Jericho

Melon: Hearts of Gold- hopefully to come.

Parsley: Italian large leaf

Parsnip: Harris Model

Peas: Mr. Big- Mr. Big is an All-American Selection winner for its giant pod size, huge berry size, ease of shelling, number of peas per pod, sweet berry flavor, outstanding yields, continuous production and disease resistance.

Pepper: Cal Wonder

Pepper: Jalapeno

Radish: French breakfast- French Breakfast is a cylindrical radish of 2-3 in. length with approximately two-thirds scarlet and a white tip.

Radish: Halfstone

Spinach: Crocodile- A semi savor variety with oval, thick, dark leaves. Resistant to downy mildew

Spinach: Marabu- A widely adaptable hybrid featuring a round, dark green leaf with excellent uniformity. It is adaptable to spring, summer, and fall production.

Squash: Burgess Buttercup- Flattened turbans, 5-8 in. diameter, 3-5 lbs., thin hard dark green rind, slight ribs, distinctive blossom end button, very sweet med orange stringless fiberless flesh, fine quality, harvest when yellow spot touching ground turns orange, med-keeper, good maritime variety.

Squash: Spaghetti- ready to harvest when skin color changes from cream to buff, keeps up to 6 months, boil whole or bake, flesh peels out in strands of low calorie spaghetti.

Squash: Delicata- ivory cream skin with dark green stripes, 7-9 x 3 in. diameter, rich sweet potato like flavor, short prolific vines,

Squash: Early Golden Crookneck

Squash: Magda

Swiss Chard: Silverado

Tomato: Amana Orange- produces a light orange irregular shaped fruit.

Tomato: Brown Cherry

Tomato: Beefsteak

Tomato: Red Brandywine

From Seeds of Change:

Basil: Aroma 2- As the name implies, a classic basil aroma emanates from this Genovese-type basil. Combined bolt resistance and *Fusarium* Wilt tolerance push this variety into standard status for field or greenhouse productions.

Bergam's Green lettuce

Broccoli: Belstar F-1- Prolific side shoots for ample second cuttings. Moderate resistance to Downy Mildew.

Broccoli: Fiesta F-1- Suitable for summer and fall production, as it is tolerant of temperature fluctuations.

Chinese Cabbage: Bilko F-1

Chinese Cabbage: Nikko

Cilantro: slow bolt- bred for maximum leaf production and bolt resistance in the heat.

Lettuce: Thai Green

Onion: Lisbon white bunching Also called a scallion, this white, bulbless bunching onion is very hardy and has a long harvest period.

Squash: Golden Zucchini (Tender Annual. A prolific producer of brilliant-gold fruits on 3-4ft plants. Beautiful fruits vary from cylindrical and ridged to slightly widened and smooth. All are excellent for fresh market.

SEEDS of CHANGE

CERTIFIED ORGANIC



Snow Seed Organic.
A Certified Leader.

