

WEEK OF
JUNE 8, 2009

Coming Up



Early June

Items we usually have:

Asparagus, Beets, Bok choy, Broccoli, Carrots, Escarole, Garlic, Green onions, Greens, Herbs, Kohlrabi, Lettuce, Mushrooms, Peas, Potatoes, Radishes, Raspberries, Rhubarb, Salad mix, Snap peas, Snow peas, Spinach, Strawberries, Turnips

Events of Interest

Wednesday, June 24

Recognition Ceremony for Kansas' Pioneers of Local and Organic Foods; 7 PM at Liberty Hall, Lawrence KS

Sunday, June 28

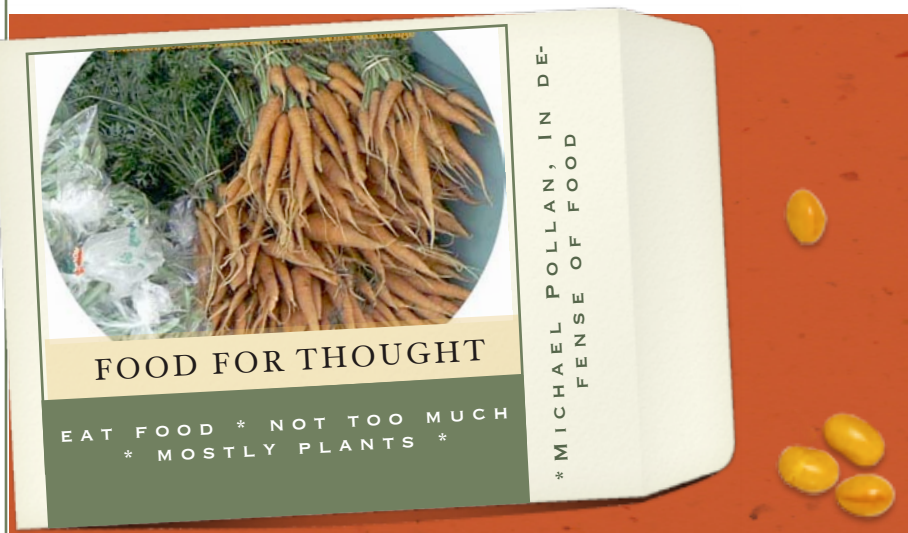
Kansas City Urban Farms and Gardens Tour. Various locations throughout the metropolitan area. See KCCUA website.

Monday, June 29

Public Forum on Local Organic Foods in Japan. 7 PM at the North Lawrence Visitor's Center

New potatoes

At least that's what we call them when we dig them this time of year. But, of course, the potato itself is not exactly a new crop, having been first domesticated 6,000 years ago by the Aymara people high in the Andes. The Incas had the same variety of colors of potatoes we have today, with black, blue, purple, red, or brown skins, with shades of flesh from yellow to white. You'll likely see a variety of these types on the Rolling Prairie table as the season progresses. The flavor is so delicate and crisp with these newbies that the simplest preparation seems to be the best.



DEVELOPING MORE FARMERS

Last week I had the pleasure of meeting a couple of friends for a tour of two facilities that are facilitating the learning and access to growing experiences for new farmers.

Isidor Wallimann, a sociologist from Bern, Switzerland, and Rhonda Janke, horticulturalist at Kansas State University, are teaching a seminar at K-State called "Beyond industrial society and agriculture as we know it: What next?" They brought some of their students over to see "what's next" in the Kansas City area.



The tour included stops at the K-State Horticulture Research and Extension Center in rural Olathe, Juniper Gardens in Kansas City, Kansas, and the Kansas City Community Farm. I accompanied them at the first two stops, and I am well acquainted with the last one.

Of interest at the Olathe Center were certainly the experimental plots, but also the section of the Center that has been devoted to the Student Farm for the JCCC Sustainable Ag Program. I teach in that program and act as its

director, and this year we have initiated a project in which the students get CSA marketing experience by contributing to the Rolling Prairie Farmers Alliance. It is likely some of the produce you have received already this year came from those students.

Juniper Gardens and the Kansas City Community Farm are both projects of the Kansas City Center for Urban Agriculture. The Juniper Gardens project is located on a piece of land on which low-income housing project apartments used to stand, and is adjacent to some of the remaining apartments. In addition to neighbors working small community garden plots for their household use, there are a number of 1/4 acre sections on which families grow crops for sale at area farmers markets.

A number of these families are immigrants from places like Somalia and Burma with farming experience. Whole families will spend the day working on their micro-farms. More info can be found at the KCCUA website, <http://www.kccua.org>.

