



NEWSLETTER

JCCC Student Farm Restart

Shift from K-State Research in Olathe to JCCC campus



For the past two years Rolling Prairie subscribers have enjoyed the fruits of JCCC students' learning and labor. Last year and the first half of this season, the students worked and learned at the K-State Research Center in Olathe.

Because the K-State researcher who helped start the program has moved on,

JCCC decided to hold the practicum classes on its Overland Park campus starting this fall. A new farm is sprouting right on campus.

While it will take time to establish long term production of some fruit crops, the students will be producing some crops this fall and even more next year.

Our Quality Commitment

The idea that produce should be uniform in size and appearance is a product of industrialized agriculture. In part the goal was ease of shipping and handling. Someone even bred square tomatoes at one time. Unfortunately, breeding for appearance or shape often sacrifices flavor and nutritional value.



Still, the notion that fruits and vegetables should look flawless became the norm, and something consumers expected. While it is harder to get that look without resorting to chemical warfare, even organic produce has strived to reach that standard.

Organic produce grown well can achieve that look, and RPFA farmers have gotten pretty good at growing healthy food well. We strive to have food for you that not only is grown without harmful practices, but also looks gorgeous. If we ever fail to live up to that standard, please let your site coordinator know and we will replace the item, substitute an equivalent if it is no longer available, or give you credit.

SIMPLE SAVORY SALSA (WITH A SURPRISE)

This is an estimate of what I put together. The only thing not local is the lime, but use it if you've got it!

4 cups heirloom tomatoes, chopped
4 cloves garlic, minced
1 cup onion, chopped
1 cup sweet pepper, chopped



½ cup hot pepper (I used 2 Anaheims and 1 habaño)

½ pint raspberries

juice of ½ lime

1/8 teaspoon fresh savory

Mix all ingredients in a bowl. Gets better the longer it marinates!