

SPECIAL
POINTS OF
INTEREST:

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- Summer Camp Registration Begins!

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Harvest Times

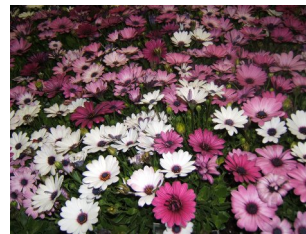
VOLUME 1, ISSUE 1

SPRING 2009

17th Annual Plant & Landscape Auction

Support growth at the Museum by joining us at our 17th Annual Plant & Landscape Auction on Saturday, May 2, 2009 from 10:00 am to 5:00 pm. All auction items are donated, and all proceeds benefit the New Jersey Museum of Agriculture in its mission to educate children and families of the role the Garden State has in the growth and development of agriculture in New Jersey. Viewing of the items

available for bid will begin at 8:30 am. This is your chance to save on a wide selection of quality flowers, trees, and



Flats of flowers for sale at great prices at our Plant Sale.

shrubs. Harrie E. Copeland, III, professional auctioneer and member of the National Auctioneers Association will again conduct this year's Plant and Landscape Auction. Many varieties of annuals, perennials, and decorative hanging baskets will be available.

New Jersey Barn Quilt Project

The New Jersey Barn Quilt Project, is a unique concept begun in Adams County, Ohio, in 2001 and was brought to New Jersey in the fall of 2008 as a way to bring visitors off of the highways and back into the farmlands of New Jersey. The project will feature patchwork quilt blocks that are painted onto the sides of barns and other farm buildings. These designs will vary in size from 2 feet to 8 feet square and will be painted either directly onto the sides of the buildings, or onto a plywood frame and mounted to the side of the structure.

Quilts will be colorful and easily visible from the roadway. Maps designating the quilt locations will be available at the New Jersey Museum of Agriculture. Committee-woman Audrey Planer explained, "While there are many types of quilt designs in use, we hope to use primarily geometric designs to create a sense of unity".

The mission of the project is to provide a sustainable heritage tourism attraction/activity while preserving and celebrating the unique agriculture, history and arts culture of our state through visual combinations of barns and

quilt designs; to educate the public and provide a showcase to celebrate and promote the culture, heritage and progressive nature of New Jersey.



This n' That



By Susan Luczu, Food Historian
Happy Spring to everyone! While I am not new to the New Jersey Museum of Agriculture "family" I am a new contributor to your newsletter. I was honored at the last Annual Meeting as the 2008 Volunteer of the Year.

While winter is still in the air, we are all ready for spring and one of the first celebrations is St. Patrick's Day. I thought a recipe for Irish Soda Bread would be in order, for who doesn't love a good slice of bread hot from the oven with a slathering of butter.

This recipe makes one 9" round loaf, is easy and quick to make and does not require yeast or a rising period. It is

perfect for first-time or experienced bakers and yummy enough that kids will love it. It also keeps well (if there are any leftovers). Using golden raisins and whole wheat flour make it somewhat untraditional, but add lots of flavor.

Susan's Irish Soda

Bread

1 2/3 cup of milk
1 egg
1 cup golden raisins
2 cups of whole wheat flour
2 tsp. baking powder
1 tsp. salt
1/4 cup melted butter
1/8 tsp. white vinegar
2 cups all purpose flour
1/4 cup white sugar
1 tsp. baking soda

Preheat oven to 350° and grease a 9" round cake pan. In a large mixing bowl, whisk together milk, butter, egg, vinegar and raisins. In another bowl, stir together flours, sugar, baking powder and salt. Add the dry ingredients to the wet ingredients; stir well until combined. Turn out onto a lightly floured surface and knead 10 times. Place in prepared pan; sprinkle the top with a little extra flour (approx. 1 Tbsp.). Bake for 50minutes, the loaf should sound hollow when tapped with your knuckles. Remove from the pan and cool at least 20 minutes before cutting or loaf will crumble. The bread is best eaten at room temperature.

Spotlight on the Collection



Each newsletter we will feature an item from our collection. With spring in the air, I selected a photo from the The Rutgers Cooperative Extension Collection. The photo was donated to the museum by Sonia from the Ocean County Experiment Station and Extension Service. The photo is of a harvesting asparagus

Jersey Fresh Asparagus

Asparagus is a green vegetable that resembles a spear with a budding head. Native to the Mediterranean region, the entire spear is edible. White asparagus comes from the process of etiolation, which is the deprivation of light. Simple steaming, roasting, grilling, and stir-frying are all healthy ways to prepare this vitamin-endorsed vegetable. Asparagus is a nutrient-dense food which is high in Folic Acid and is a good source of potassium, fiber, vitamin B6, vitamins A and C, and thiamin. Asparagus has no fat, con-

tains no cholesterol and is low in sodium. Historically, asparagus has been used as a traditional medicine in European and Asian cultures.

Chances are the asparagus you buy in the supermarket that was grown



in the major asparagus production states of California, Michigan or Washington is a Jersey breed. But what about Jersey Fresh asparagus? New Jersey asparagus season runs from late April to late June. You can find it at a number of farmer's markets and some supermarkets throughout the state. New Jersey ranks 4th nationally in asparagus production.

Prosciutto Wrapped Asparagus

Delicate and succulent is paired perfectly with prosciutto in the elegant and easy appetizer.

30 stalks of asparagus

4 ounces Boursin cheese

1/3 lb of prosciutto

Trim the asparagus stalks so that the spears are 5 inches long. In a deep skillet bring 1 1/2 inches

of salted water to a boil and cook the asparagus until they are crisp yet tender, about 2 to 3 minutes. In a colander drain the asparagus and rinse under cold water. Drain the asparagus well on paper towels. In a bowl mash the Boursin cheese with a fork until it is smooth. Cut 1 slice of prosciutto into 1 inch

strips and spread each strip with about 1/2 teaspoon of the softened cheese. Then wrap each strip in a spiral around an asparagus spear, trimming any excess. Repeat. This recipe makes 30 hord'oeuvres .

Summer Camp Registration Begins

For those of you thinking ahead for your summer plans, keep our Summer Camp in mind.

Beginning July 13th to July 17th, have a week of old-fashioned fun at Farm Fun Camp. Enjoy field trips to Howell Living History Farm and Cranberry Brook Farm.

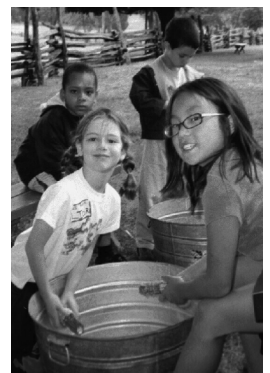
It's all about nature from July 20th to July 24th during Earth and

Nature Camp. Campers will learn about the world around them during this fun and educational camp experience. This camp includes the instructors from the Children of the Earth Foundation and much more.

Discover the magic of horses! From July 27th - July 31st our All About Horses Camp will teach

campers more about caring for, grooming and training horses. Campers will experience two days of horse trail rides and two days of grooming.

Come on over and see why the right mix of fun and learning is why our camps are strides ahead of the rest. Summer Camp registration has already begun so sign up now.



NJMA campers enjoying a field trip to Howell Living History Farm.



New Jersey Museum of Agriculture

103 College Farm Road
P.O. Box 7788
North Brunswick, NJ 08902

Phone: 732-249-2077

Fax: 732-247-1035

E-mail: info@agriculturemuseum.org

www.agriculturemuseum.org

Come see how New Jersey earned the
nickname "The Garden State"

The New Jersey Museum of Agriculture is open
Tuesday through Saturday, 10:00 am to 3:00 pm and
on select Sundays for weekend programming.

Admission is \$4 for adults, \$3 for seniors,
and \$2 for children ages 4-12.

Museum Members and children 3 and under are free.

Mission Statement:

*To communicate the vital relationship of agriculture to food
and fiber, science and technology, the environment and
everyday life through exhibits and educational programs
connecting the past, present and future.*

Vision Statement:

*To be recognized as a premier destination and educational
resource that fosters an appreciation of the dynamic and
integral role of agriculture in all facets of life.*



Winter Farmers Market a Huge Success

What can be better than sourcing local food all year long? On Friday, February 20th, 2009 the New Jersey Museum of Agriculture hosted the Slow Food Central New Jersey's *Eat Local Winter Farmers Market*. Over 300 people attended the February Winter Farmers Market. Patrons stocked up on locally produced delicacies including mushrooms, cheese, bread, meats, sweets, pies, produce and much more.

Not only was there tasty local food to buy but Slow Foods Rutgers sold savory roast pork sandwiches with coleslaw and soup. As people strolled from table to table they enjoyed a local band that added ambiance by



Customers selected some sweet treats at the Winter Farmers Market.

playing contemporary and classic hits.

The final Winter Farmers Market will be held on Sunday, March 22, 2009 from 11:00 am to 3:00 pm at Tre Piani Restaurant in Plainsboro, New Jersey. For more in-

formation or directions you can contact Tre Piani at 609-452-1515 or check out their website at www.trepiani.com. For more information about Slow Food Central New Jersey you can contact them at 609-577-5113 or visit www.slowfoodcentralnj.org.



Customers selected some sweet treats at the Winter Farmers