



NEWS FROM PROVIDENT ORGANIC FARM

www.providentfarm.org



Season 2, Week 12

"dedicated to a safe, just and sustainable food system"

June 28, 2003

NOTES FROM THE FIELD...

This quote has nothing to do with farming, but it has everything to do with farming. Farming is freedom.

"Naturally, the common people don't want war, but after all, it is the leaders of a country who determine the policy, and it is always a simple matter to drag people along whether it is a democracy, or a fascist dictatorship, or a parliament, or a communist dictatorship. Voice or no voice, the people can always be brought to the bidding of the leaders. This is easy. All you have to do is tell them they are being attacked, and denounce the pacifists for lack of patriotism and exposing the country to danger. It works the same in every country."

--Herman Goring, Nazi leader, recorded by psychologist Gustave Gilbert, who interviewed German defendants at the Nuremberg Trials, published in his book Nuremberg Dairy (1947)

Well, we have had 3 months of March and now summer has arrived. The warm and dry weather this week enabled us to get caught up with some of the pressing needs on the farm. Getting caught up with farm work is like chasing a train that has already left the station, not impossible but it gets more difficult with every passing moment.

With the help of both of my daughters, Heather and Christina, and Russell on the tractor, we got caught up on a lot of the cultivating and planting that was falling dangerously behind. Now that the summer solstice has passed, we need to look to the other end of the season and make sure we get things planted in time for them to make a crop. By mid week, the soil had dried out enough to sow the winter squashes and lima beans. Connie Dolbey at Silver Seed Greenhouses (my previous life) has started some of the transplants for the fall crops. We were also able to cultivate the beans and summer squashes. Yields on the earlier plantings of these crops will be low due to the excess moisture, but the later plantings are looking better.

Thanks to all of the working members who showed up for the meeting to coordinate volunteer efforts. Anyone with a working share who has yet to volunteer or make arrangements to volunteer must contact immediately Kathy MacKaye, our Assistant Volunteer Coordinator, at shepmk@aol.com or 410-883-3133.

As the group of volunteers assembled for our meeting, we walked to the pavilion where there were a couple of picnic tables and benches large enough to seat us all. Laying on one of the tables, asleep, was a homeless man. I thought about the significance of a group of relatively comfortable people invading the very temporal and tentative space of a man who has no space, and what right did we have to do that. My only justification for our invasion of his space was that we are a group of people committed to relieving just that type of situation in this world. I apologized to him as I left.

Michael Day, the Lone Ranger on the City Council and a CSA member, stopped by my stand at the farmer's market just after the meeting and jokingly said that we had neglected to get a permit to assemble in a public place. Assembling without a permit, and plotting a communist takeover of the food supply, to boot! That is what this is all about, after all, folks: People having control of what goes in and on their food, how the earth and those who grow the food are treated in the process.

As Michael Abelman pointed out in the article I referred to last week, when speaking about the corporatization of the food supply, the merging of technology advances and government policy of the sixties and early seventies sped the disintegration of the family farm and consolidation of the food production system. Earl Butz, the U.S. Secretary of Agriculture during that period, was certainly thinking with that portion of his anatomy that his last name describes when he said, "Soon, Americans will be relieved of the drudgery of growing their own food". On the contrary, Michael Abelman says a goal of organic farms should be to teach people how to grow their own food, and that every backyard should have a garden eventually putting farmers out of business.

I feel truly blessed to have it in my power to be in such close contact with growing my food (and yours) and the Creation that makes this possible.

Onward,
Jay

In Your Share:

Carrots
Summer Squash
Lettuce (probably the last)
Parsley
Cabbage
Potatoes (choice of Yukon Gold or Cherry Red)



Welcome, Beautiful Organic Baby!!!
Congratulations to the Erickson's on the birth of Spencer Ross June 17th, 8lbs, 2.2 oz



Good Stuff, Cool Stuff

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Felton, DE: 64 acres of family owned and operated land offering the finest organically grown blueberries, black berries, peaches, pears, apples, nectarines, and kiwi. OPEN from 8:00-5:00pm. Call (302)238-7043 for directions and availability. www.blueberrylanefarm.com

The "Park and Flea" is giving CSA members 50% off their table fees. Please take advantage of their generosity.

The farm is in need of coolers. Donations can be left at your pick-up location.

For folks going on vacation, if you want to donate your share, please e-mail Amy (aliebman@intercom.net) the dates in advance and we will be sure to donate the share that week.

If you have plastic bags to spare, we need them. (Please be sure they are bags that did not contain meat.) Just bring them to your pick up location.



THE LEADER IN ORGANIC-BASED LAWN CARE

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Recipes!



Italian Potato Salad

A nice change from your "usual" potato salad.

- 6 large red potatoes, peeled and cubed
- 1/2 cup mayonnaise
- 1 1/2 teaspoons minced garlic
- 1 teaspoon lemon juice
- 1 teaspoon olive oil
- 1/8 teaspoon salt
- 1/8 teaspoon black pepper
- 1/8 teaspoon white pepper
- 1/8 ground cayenne pepper
- 1/2 cup chopped Italian parsley (1/4 cup if you like less)

Boil potatoes in water until fork tender, about 15 minutes. Drain and let cool (do not refrigerate). Combine all remaining ingredients and gently fold into potatoes. Serve at room temperature.

Deviled Green Beans

(makes 4 servings)

- 4 cups green beans, pieces in 1 inch lengths
- 2 cups water
- 2 tablespoons olive oil
- 1/2 cup minced onions or shallots
- 2 teaspoons Dijon mustard
- 2 teaspoons soy sauce
- 2 teaspoons brown sugar
- Salt as desired

Boil green beans in 2 cups of water for approximately 6 minutes or until beans are just tender. Drain beans, reserving 3 Tbsp cooking liquid. (This may be done ahead.) Refrigerate until ready to finish. About 15 minutes before serving, warm the bacon grease or olive oil in a pan over medium heat. Add onion and cook just until softened. Whisk together the reserved cooking liquid, mustard, soy sauce and brown sugar. Add to the onions and stir. Add the beans and stir to coat. Cover and simmer on low for 10 to 12 minutes, stirring occasionally. Taste and add salt if needed.

COMMENTS AND CONTRIBUTIONS

We welcome your comments and contributions, including recipes! Please send to ubuubok@dmv.com or Provident Organic Farm CSA, PO Box 62, Bivalve, MD 21814.