



In Your Share:

- Lettuce
- Bok Choi
- Scallions
- Beet greens
- Hakarai Salad Turnips
- Easter Egg Radishes
- Carrots
- Shiitake (for some this week, but I will get them to you all)

n.b. Because of the cool spring, as we transition from the greenhouse crops to the garden and field crops there may be some light shares. I will do my best to satisfy the membership, even if it means I have nothing to sell at the market.

NOTES FROM THE FIELD...

Farming: excellent. Trade: ok. Work and begging: no good at all.

--Punjabi proverb,

It was a very busy time down on the farm this week. Thank goodness for the longer days, I need them.

On Monday, I finished staking and tying the passive greenhouse tomatoes. For some of them, it was late for getting that job done, and they have crooked stems, making the task more difficult. Shane LaBrake, the farm manager at the Accokeek Foundation, suggested pinching the early blossoms off to encourage more vegetative growth before allowing them to go into the fruiting stage. He says he gets larger and more fruit by doing this. I pinched the blossoms off the plants that are closer to the ends of the greenhouses where it is cooler and they grow more slowly to see if that would help them catch up with the others. Time will tell. In the afternoon, I prepared the beds for the onion and leek transplants. I had made arrangements with Jim Thornton of Chesapeake Organics in Marion Station to have a crew of his people come here to transplant them.

Tuesday morning at 8:30, two women and one man arrived. After a half-hour of my broken Spanish and their broken English and a lot of hand signals, they got to work. By 5:30, they had planted the 3000 white onions, 3000 red onions and 3000 of the leeks. Beautiful, straight rows, and no losses. I have a deep appreciation for people who know how to get a job done and do it well. Muchas gracias, Hector, Maria, y Louisa. Sue, Pat and Joan helped with the harvest, which went smoothly enough that Pat and I had time to start thinning a planting of spinach before I had to leave for the Kadushin's. Again, the Go-Getters were there to help with the distribution.

(over)

Food for Thought, Thought for Food

My good friend Steve Moore (the farmer at Sonnewald Natural Foods in Spring Grove, Pa.) and I have frequently discussed what it is that keeps us farming. We agree that the more we learn, the more we realize we don't know. It is this never-ending challenge that keeps it exciting and interesting. I came across a quote from an interview with Ken Kesey in the Paris Review, Spring 1994 that sums up this attitude:

"The answer is never the answer. What's really interesting is the mystery. If you seek the mystery instead of the answer, you'll always be seeking. I've never seen anybody really find the answer--they think they have, so they stop thinking. The need for mystery is greater than the need for an answer."

Spring Greens with Poached Egg

This is a classic French recipe. This salad makes a perfect lunch or a great appetizer.

Croutons:

- 1/4 cup extra-virgin olive oil
- 2 cloves garlic, crushed
- 4 thick slices (about 1/2-inch) of baguette-type bread

Preheat oven to 325 degrees F. In a small saucepan over medium heat, heat olive oil. Add the garlic and cook 3 to 5 minutes or until it begins to color lightly; remove the garlic and discard. Remove from heat. Brush the garlic oil on both sides of the bread slices and arrange in a single layer on a baking sheet. Bake 10 minutes; turn bread slices over and bake for an additional 10 minutes. Remove from oven and set aside.

Salad Ingredients:

- 10 ounces of spring greens (baby salad greens), wash and spin dry
 - 1/2 cup extra-virgin olive oil
 - 2 tablespoons red wine vinegar
 - 1/2 teaspoon Dijon mustard
 - 2 cloves garlic, minced
 - Coarse salt
 - Freshly ground black pepper
 - 4 large eggs
 - 1/4 cup chopped parsley leaves for garnish
- Pour 1 1/2 to 2 inches of water into a (over)

(continued from front)

On Wednesday, Lisa and I finished the spinach and started thinning the beets. I got some cultivating done in the front garden. In the afternoon, I started setting up the irrigation pump with the new 4" well. This well will give me about 100 gallons of water per minute, about 8 times what I was working with last year. Instead of taking 8 days a week to irrigate the field like it did last year, I will be able to do it in one day. Kathy says I have guaranteed sufficient rainfall by putting in the well. She is probably right. Ray and Pat Vorus showed up as I was about to leave for town to get the missing pieces to the irrigation puzzle. I quickly showed them how to put the misting system together we are using in the raised beds. Knowing this type of project can cause marital problems, I hid all of my weapons of marital destruction (saws, hammers, knives, etc.). They had finished and left when I got back from town, I saw no evidence of wrongdoing and the system works fine.

On Thursday, Erroll Mattox came down to help me with the trellis on the peas. After about a half-hour of differing opinions as to the best way to get the job done, we did it my way. My peas, my trellis, my farm MY WAY! Russell spread compost on the next 3 blocks in the field until the chain on the spreader broke. This has the potential to be a problem. The spreader is very old and replacement parts will be tough to find. There are probably at least 50 of them abandoned in the woods throughout Delmarva. Mark scouted for insects Thursday evening, and reported no serious problems.

On Friday, Cassie, Lisa, Kathy, Chris and Pat all came to help with the harvest. Friday is a bit more pressured than Tuesday because we have to get the shares to Berlin by 1 o'clock. But, we pulled it off without any serious hitches.

On Saturday, our open house went very well. Relentless Amy signed up some new members. I gave farm tours. Hilje got to play with the kids. Susie organized an amazing meal at the community center. We have some great cooks among this group. Thank you to all who helped make it happen.

Onward,
Jay



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*(continued) large frying pan and bring to a simmer while you prepare the salad. In a large mixing bowl, place the salad greens. In a small bowl or jar, whisk together the olive oil, vinegar, mustard, garlic, salt, and pepper. Pour over the greens and toss thoroughly. Arrange greens on individual plates; set salads aside. One at a time, break each egg onto a saucer or into small cups or bowls. Slip eggs carefully into simmering water by lowering the lip of each egg-cup 1/2-inch below the surface of the water. Let the eggs flow out. Immediately cover with a lid and turn off the heat. Set a timer for exactly three minutes for medium-firm yolks. Adjust the time up or down for runnier or firmer yolks. Cook 3 to 5 minutes, depending on firmness desired. Lift each perfectly poached egg from the water with a slotted spoon, but hold it over the skillet briefly to let any water clinging to the egg drain off. Drain well and lay on salad greens. Sprinkle with parsley and pepper; place the toasted baguette slices around the edges of the plates. Serve immediately.
Makes 4 servings*



Good Stuff, Cool Stuff

Jim and Erin Kennedy are collecting yard sale items for a table at the "park and flea." All profits will be donated to the farm.. Please bring any items to 407 Poplar Hill Avenue.. You can call for directions or for more information. 410.341.3394 . Special thanks to Michael Day for donating a table!

The farm is in need of coolers and 2 dry erase boards. Please donate either of these items at your pick-up location.

Thanks to both Suzie Wood and Karla Beardsley for their weekly recipe contributions. What a great job and big help!!

Special thanks to Memo Diriker, Tom Moriarty and others for all of their hard work on our new website. Check it out! www.providentfarm.org

COMMENTS AND CONTRIBUTIONS

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