



# NEWS FROM PROVIDENT ORGANIC FARM

www.providentfarm.org



Season 2, Week 24

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

September 22, 2003

## NOTES FROM THE FIELD...

"I'm the Commander, see...I do not need to explain why I say things. That's the interesting thing about being the President....[ I ] I don't feel like I owe anybody an explanation."

--President George W. Bush to the National Security Council

Knock! Knock!

"Who's there?"

"The All-Controlling Agent of Destiny and Change."

"Are you really the All-Controlling Agent of Destiny and Change?"

"Of course not, you ninny. There's no such thing. I'm the Mindless Tossplot of Random Chance. If you detect patterns in my swath, in my wake, that's your prerogative, I guess, but should you base important decisions on those 'patterns,' you could be in for a surprise."

So begins a chapter in the most recent offering from Tom Robbins, *Villa Incognito*. Tom Robbins is one of my favorite authors. The crazy worlds he creates with words offer a wonderful respite from this much too sane world we live in.

As I stayed up late into the night during Isabel's visit reading *Villa Incognito* by candlelight and listening to the wind and rain, I was reminded of our humble place in this world. Whether you believe Creation is the result of Intelligent Design or some Chaotic Web of Inter-related Triggers and Responses is not the question. What really matters is that IT is a perfect system and our role should be one of investigation and understanding, not of control. That is the fundamental difference between organic farmers and conventional farmers. Organic farmers (save the recent addition of the charlatans who think there is a fortune to be made in organic farming) seek to understand the system and work harmoniously within it. Beneficial insects, crop rotations that enhance each other and the land, and composts that regenerate the soil all become our tools. Conventional farmers, on the other hand, seek control over a world they see as being antagonistic to their goals. They are constantly looking for a bigger hammer and as a result of their approach, need one. If a hammer is the only tool you have, every problem looks like a nail. It's all a question of perspective.

Knock! Knock!

"Who's there?"

"Isabel."

"Isabel who?"

"Isabel Ringing in your head reminding you of how powerless you are."

During one of the lulls in the storm, I walked over to the field to survey the damage. The first thing I saw was a wreath laying on top of the sweet potato patch that had blown over from the cemetery. Bad Omen! If the sweet potatoes, in their underground sanctuary, are goners, we've got trouble. But, considering the potential for damage Isabel packed, we were relatively unscathed. I measured 1.7 inches of rain and was told wind gusts reached 80 mph. Not one of the 875 broccoli and pac choi transplants Pat and I put in on Monday (truly an act of hopefulness) was lost. Most of the sequential plantings of broccoli, cauliflower, brussels sprouts, collards, cabbage, and your all-time favorite, kale survived. The purple beans we are presently picking will pick again. The limas are somewhat damaged, but will pick again, too. The yellow wax beans and Italian flat beans were hurt badly, many of the plants were ripped out of the ground, and a lot of the blossoms blew away. The only surviving crop of cucumbers for the season seems to be alright. The eggplants are wilting badly, showing signs of excessive moisture in the soil, and are probably lost. The peppers are showing the same signs, but have amazed me with their resilience after too much rain before, so I am not giving up on them yet. Unfortunately, the tomatoes are finished. The foliage on the heirlooms was stripped off by the wind. Most of the tomatoes you have gotten this year came out of the greenhouse. I decided to remove the plastic from the greenhouse so it would not become a giant parachute. It was due for replacement this fall, anyway. I picked every tomato of any size, green or red. As they ripen, we will share them out to you. I finished harvesting the winter squash before the storm, they were safely tucked away.

My heartfelt thanks to those of you who either came down, called or e-mailed to see if you could help with preparations for the storm. I have said it before, and it is worth mentioning again: The strength of this project is the active involvement of the members, and you prove it over and over again.

This weekend I am going to The Land Institute in Salina, Kansas for the Prairie Festival. The Land Institute is a farm where Wes Jackson, along with a dedicated group of researchers, is working on perennial polyculture (many seasons, many species, as opposed to annual monoculture; one season, one crop) as a means to restore the prairies. Other speakers include Wendell Berry and Winona LaDuke. For me, this will be like getting hooked up to a battery charger after what has been a very "draining" season thus far. Thank you to those of you who have made it possible.

Onward,  
Jay



### In Your Share:

- Purple Beauty beans
- Lima beans
- Peppers
- Winter Squash: Butternut, Acorn and Red Kuri
- Eggplant?
- Mizuna
- Yukina Savoy
- Shiitake Mushrooms?

### Globalization Scorecard:

3rd World Farmers

W.F.O.

JS, BOOM, BAH! Hooray for our team!!

## Food for Thought, Thought for Food

I sometimes hear people use the expression "out in Nature" when talking about the natural world, as if to say we are removed from the natural world. If we are outside the natural world, it is our own doing and may well be our undoing. We are as much a part of the natural world as any other inhabitant, animate or inanimate. Wendell Berry, in his essay "Care for the Earth is a local call" says "We have to accept the health of nature as an economic standard. We have to find ways of including nature in the community.... We have to abandon the old standard of mere profitability, productivity, or efficiency and realize that --- in the terms of the grant to us of the use of the world --- we have other standards to meet... we have the right to use --- but not use up --- the things that we need and are dependent upon".



The 1912 Ford Model T got 35 mpg. In 2003, Ford's most efficient model got 36 mpg. You've come a SHORT way, Henry.

## Pepper Corn Salad

Makes 4 servings

2 cups corn kernels  
1 medium yellow bell pepper, washed, halved, de-seeded and diced into 1 inch sized pieces (optional)  
2 medium green bell peppers, washed, halved, de-seeded and diced into 1 inch sized pieces  
4 slices pineapples, drained, cut into 1 inch size pieces  
3 medium tomatoes, washed, quartered, de-seeded and diced  
1-2 green chilies, washed and chopped  
15-20 whole black peppercorns, crushed  
1/2 cup fresh mint leaves, cleaned, washed and chopped  
Salt as desired  
2 tablespoons lemon juice

Boil corn kernels in salted water until soft. Drain thoroughly. Cool. You may also use pre-cooked, canned corn kernels or sweet corn niblets. Wash thoroughly before use. Combine corn kernels, yellow pepper, green pepper, tomato and pineapple in a serving bowl. Stir in lemon juice. Add crush peppercorns, salt, green chilies and mint leaves. Toss with spoon. Refrigerate. Serve chilled.

*From the Chicago Times Newspaper*



## COMMENTS AND CONTRIBUTIONS

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

## Good Stuff, Cool Stuff

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

For folks going on vacation, if you want to donate your share, please e-mail Amy ([aliebman@intercom.net](mailto: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.

### October Festival!

If you have ideas or suggestions for this year's October Festival or if you would like to be involved in planning the event, please contact Lori Lilly at (410) 572-2785 or [llilly@ezy.net](mailto:llilly@ezy.net).



## Recipes!

### Squash and Apple Bake

Makes 4 servings

1 1/3 lbs butternut squash, cut into bite size pieces  
1/3 cup packed brown sugar  
1/4 cup melted butter  
2/3 tablespoon flour  
2/3 teaspoon salt  
1/3 teaspoon ground mace  
1 1/3 baking apples, cored and cut into 1/2 inch slices

Mix brown sugar, butter, salt and mace. Arrange squash in 12 x 7 x 2 oblong baking dish; ungreased. Top with apple slices. Sprinkle sugar mixture on top. Cover and cook in 350 degree oven until squash is tender 50-60 minutes.  
*From Lutheran Church Basement Cookbook*



THE LEADER IN ORGANIC-BASED LAWN CARE

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