



News From Provident Organic Farm

www.providentfarm.org



Season 3, 2004 "dedicated to a safe, just, and sustainable food system"

Nov. 7th - 13th

Notes From the Field v. 3, #29...

Despite Mr. Bush's reassurances to the contrary, the growing consensus among scientists is that the problem of global climate change is real. Even the Pentagon has predicted massive migrations, civil strife, starvation and other havoc resulting from rising sea level and other catastrophic events.

It is clear the present administration has no intention to lessen our dependence on fossil fuels, be it of foreign or domestic sources. In December of 2002 the Bush administration proposed raising the fuel economy standards by 1.5 mpg for SUV's and light trucks, but not before 2007. The standard for passenger cars has remained the same for 10 years. Congress has rejected any proposals to raise fuel efficiency. In an essay titled "Courage and the Fight against Terror", Angus Wright says "Our first act of cowardice is the one so typical of those trapped in addictive behavior. We cannot face the troubles we bring on ourselves and those around us by our failure to recognize and deal with our substance abuse". He goes on to say, "... we will turn to violence to secure the supply of our addictive substance, and again, we will call it courage when we do so".

At what expense? The most obvious is the Pentagon's war machine costing over \$400 billion a year, almost half of the world's military expenditure. With our \$7 trillion national debt, largely due to our military presence in the world ---invasions, long-term occupations and arms races, we are using 28% of our federal taxes each year on debt service and the military.

Ultimately, all wealth comes from the soil. The United States could dream of empire only because we acquired unparalleled riches in our rivers, forests, mines and soils. As David Worsten says in his essay "The Heavy Cost of Empire", "We cannot pay for the Pentagon's endless appetite, or sustain a military presence on every continent, or pay interest on the national debt without spending those natural resources....Environmental degradation at home is the true cost of empire abroad".

Wendell Berry offered these words to his granddaughter's graduating class: "...the dominant mode of thought and speech in the present world is oversimplification leading to falsehood. The powers of the present, both liberal and conservative, have been assuming for a long time:

- * That economic value originates in "the market" or "the economy," not in the earth or in the human need for the earth's products.
- That the economy, having thus no natural limits, is therefore limitless.

- * That therefore, the "global economy," being merely the logical result of limitless economic growth, involves no natural or cultural penalties, and is a win-win situation for everybody.

- * That the profitability of this economy is the result of altruism and compassion, but its destructiveness is merely inevitable.

- * That the inevitable inequities, injustices, and damages of this economy, and the consequent anger, require it to be protected militarily by the world's most powerful nation in the interest of its own security.

- * That the result of this more or less constant warfare will certainly be national security and world peace.

These assumptions are invalidated not only by their internal contradictions, but furthermore by their indifference to some fundamental principles of our culture and politics:

- * That the earth belongs to God, who loves it and has enjoined us to "keep it"---that is, to take proper care of it.

- * That we are to love our neighbors as ourselves, and that we must not exclude from this love even our enemies.

- * That since God has imparted His spirit and His breath to all the living world, we are not permitted to exclude any of it from our love and care.

- * That, for these reasons, colonialism in any of its forms is wrong and justly to be opposed.

- * That it is "self evident...that all men are created equal" and are "endowed by their Creator with certain inalienable rights," among which are "life, liberty and the pursuit of happiness."

- * That governments derive "their just powers from the consent of the governed."

Berry closed his address to the graduates saying, "These are instructions to be suffered, lived with, struggled with, learned from, for the lifetime of a civilization---and, we must hope, for longer than that."

God help us all,
Onward,
Jay



Warm Pasta Salad with Mushrooms and Radicchio

10 oz 1/2 cup orecchiette (ear-shaped) or farfalle (bow-tie) pasta
1/4 cup olive oil, divided
1 lb fresh white mushrooms, sliced
1 lb fresh shiitake mushrooms, stems discarded and caps sliced
--- salt and pepper
2 lg garlic clove, minced
1/3 cup red-wine vinegar, divided
1 cup vegetable or chicken stock
1 1/2 cup baby peas
1 tsp Dijon mustard
1/2 lb radicchio, shredded, about 4 cups
2/3 cup freshly grated Parmesan cheese
1/4 tsp crushed red peppers, optional

Cook pasta in a large pot of salted water until tender but still slightly firm.

In a large sauté pan or skillet, heat 2 tablespoons of the oil over moderately high heat until hot but not smoking. Add both mushrooms and sauté, stirring occasionally, until golden brown. Season with salt and pepper. Add garlic and 2 tablespoons vinegar and cook and stir 1 minute. Add stock and peas and simmer 3 minutes.

In a large bowl, whisk together mustard and remaining vinegar. Add remaining oil in a thin stream, whisking constantly, until thick and emulsified. Add radicchio and toss to coat.

Drain pasta and stir gently into mushroom mixture; remove pan from heat. Add pasta to radicchio mixture in bowl. Sprinkle with Parmesan and crushed red peppers and toss well. Serve warm.

Serves 4

Prep Tips Any type of milder greens - bok choy, spinach, tatsoi - may be used, but avoid the stronger kale and collards. If shiitake mushrooms are not available, use all white mushrooms.

Good Stuff, Cool Stuff

Don't forget that the Farmer's Market has moved! It is now at the corner of Rt. 50 and Rt. 13 in the District Court parking lot.... Saturdays from 8-10 AM and Wednesdays 12 noon to 5 PM opening May 19th!

We need plastic bags, but **please** don't send us bags that have had contact with any meat products. We also can't use small bags, e.g. newspaper bags, English muffin bags, etc.



Joe Lieb Branch Manager
P.O. Box 2316 Salisbury, MD 21802
410-341-6711

Provident Farm CSA - Final Harvest Celebration

Join your fellow CSA members for an afternoon of good food, good fellowship and a chance to glean the fields for Fall's final bounty!

Date: Saturday, November 20, 2004

Site: Provident Farm (directions when you RSVP)

Time: Feast at 2pm, followed by final field harvest

How To: Please **RSVP** to Charlotte England 410 546-2791 or Susie Wood, 410 341-7663. Do call if you have any questions.

What to Bring: In keeping with the philosophy of treading lightly on the earth, please bring your own plates and utensils. Cups and napkins will be provided. Iced tea and Water will be served; please feel free to bring your own beer and wine. Weather permitting, we will be dining picnic style; do bring a blanket or whatever you normally use for an Al Fresco meal.

Food: Choose from the categories below and let Susie or Charlotte know what you plan to bring:



Entrée * Potato, rice, pasta * Vegetable * Salad/Fruit * Dessert

Please bring cold foods in a cooler. For hot foods, here's a good catering trick: put a layer of crumpled newspaper in a box that will hold the dish. Put dish in box and pack more crumpled newspaper all around; seal box. Plan on enough for food to share with 8 folks.

Bring the family - see you Saturday the 20th! - Charlotte England and Susie Wood - Potluck Persons.