



News from Provident Organic Farm



www.providentfarm.org

Season 4, Week 12

“dedicated to a safe, just, and sustainable food system”

August 8th-14th, 2005

Mater Mania

Provident Organic Farm and LESSON's inaugural 'Mater Mania' was a huge success! Many thanks to all who planned, publicized, and participated in the event. About 250 people came to Cedar Hill Park on Saturday to taste tomatoes and indulge in our well-stocked salsa bar and made-to-order tomato sandwich extravaganza, while enjoying the live music of the Folk Heroes and PUGSLY. Even a short rain shower couldn't dampen the fun for the kids who were painting and playing. We were delighted to see the CSA members who came for the festivities and were also thrilled by how many new faces we saw. The farm's secret is out. Folks now know that this is the place to get real, fresh, tasty tomatoes. Armed with the recipes for the delicious salsas on hand, they also know what to make with the tomatoes when the summer's bounty comes in.

This event raised over \$2000 for the Medora Harvest Fund, enough to provide four families with shares for next year's season. The generous contributions to our silent auction alone brought in over \$430. We really couldn't have hoped for a more fun and successful event. Thanks to everyone who bought and sold tickets.

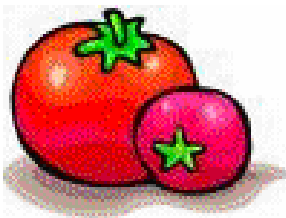
None of this would have been possible without the help and support from everyone on the farm (including Cathy) and the many volunteers who contributed their time and effort. Jay donated the stars of the day: lots and lots of tomatoes, of all different colors and sizes. In spite of our commitment not to create extra work for them, Jay, Christina, Heather, Kelly, Rodney, and all the harvest volunteers worked over-time to make sure that we had plenty of tomatoes on hand for the day. My co-organizer, Amy Liebman, did an outstanding job publicizing this event with the invaluable assistance of Ann Dorbin. Thanks to the press release they wrote together, we were featured twice in the Daily Times, once on each local television channel, and in numerous

events calendars and local publications. Chrys Egan set the stage for both the music and the festival, co-writing a new PUGSLY song to a familiar farm tune and designing and printing the bright signs that let folks know they had come to the right place for the party. Thanks to both the bands for their musical entertainment! Susie Wood and Loren Moriarty, the Sandwich Sisters, meticulously ensured everything was in place for their extravaganza. They put Charlotte and Richard England and Ray Vorus to quick work, trying to keep up with the fast forming line of folks wanting a BLT or T sandwich and a cool drink, while Jane Hager womanned the Sassy Salsa Bar. Special thanks to all who donated bread and salsa! While running the Funky Tomato and Tomato Trivia contests, Lisa Lantz gave everyone a chance to taste more tomato types than they had probably ever seen before. Then Stevik helped sell them some of their favorites. Lori Lilly and her husband, Dave, did extra duty keeping the kids entertained. Hats off to Dave for being the bright red and green Tomato Guy, especially in the heat. Two generations of the Bassford family, Marilyn, Steve and Scott, kept the silent auction running smoothly and dryly, then helped Judy Burns leave the park cleaner than we found it. It truly couldn't have been done without all of their help and the help of many others. Thanks to all!

I have already heard many times "next year, we can*" so keep your calendars open in August of 2006. We will have our volunteer list ready and waiting.

Thanks for making this such a success,
Patti

PS: I came home with two more blue coolers, one more towel with blue flowers, and one more aluminum bowl than I went to the festival with. If these are yours, email me at pterickson@salisbury.edu so that I can return them.



*“Home grown tomatoes, home grown tomatoes
What would life be like without homegrown tomatoes?
Only two things that money can't buy:
that's true love and home grown tomatoes.”*
John Denver, 'Home Grown Tomatoes'
(from a song written by Guy Clark)



Announcements

So long Bret, Katherine, Annabel and Colin. The Layton/Hofmann clan is headed to Bolivia for two years. Suerte companeros! We will miss you.

Mark your calendars! **Tuesday, August 16** is our biannual steering wheels meeting. All members are welcome. At this meeting we discuss issues on the farm and help guide Jay as he begins his planning for next year. Your input would be wonderful! Join us at 5:30 at the Asbury Church Parking lot. Bring a chair to sit on.

Salsa Fresca

A chunky, delicious salsa just barely cooked. Mild, but you can add more crushed red pepper or cayenne.

1	medium onion, chopped
4 cloves	garlic, minced
1 28 oz can	tomato sauce or crushed tomatoes
1/4 tsp	crushed red pepper (or more, to taste)
1 1/2 tsp	ground cumin
2 tbsp	cider vinegar
1 bunch	cilantro
1	small green bell pepper, chopped (or more, plus chili peppers to taste)
4 c	fresh tomatoes, chopped

Place onion, garlic, tomato sauce, red pepper, cumin, and vinegar in kettle. Simmer 10 to 15 minutes. Remove from heat. Wash cilantro and remove stems. Chop leaves and add to salsa along with chopped pepper and tomatoes.

Submitted by Barbara Hager from "Food For Life" by Neal Barnard with recipes by Jennifer Raymond.

More recipes from the first three years of Provident Organic Farm CSA may be found on our website:

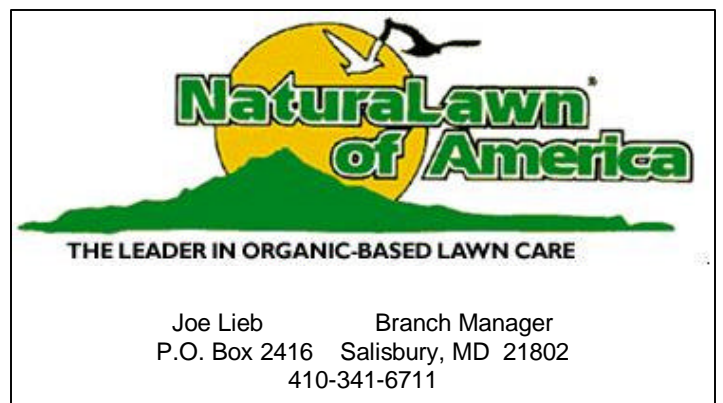
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Recipes are indexed by individual vegetable.

Murphy's Around the House Salsa

1 can	black beans, drained
1 can	chick peas, drained
2	peppers, diced (no special kind, whatever is in the house)
1	large onion, diced
many tomatoes	cherry, goldens, or big boys (just like Jay grows 'em!)
1 c	fresh, cooked corn or 1 cup canned corn, drained
2 tbsp	Cavender's All Purpose Greek Seasoning (got to be in the house!)
4 shot glasses	Louisiana's Crystal Hot SauceOpen

Dice, mix and eat!



Comments & Contributions

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