



NEWS FROM PROVIDENT ORGANIC FARM



"Dedicated to a safe, just and sustainable food system."

Season 6, Volume 17

www.providentfarm.com

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FARM NEWS FROM FARMER JAY

It has been a month since I went in the hospital and at least that long since I have written a newsletter. Aside from the plantar fasciitis which makes walking painful, I feel better than before my hospital stay. Kathy says if I had to have a side effect, this is the one she would choose so I will slow down. Thanks Kath, I hope you have to eat hospital food for a month.

I know how hard everyone worked to keep the farm on track while I was hospitalized, and I sincerely appreciate the efforts of my hired hands and the volunteers who came to help. Kelly either came to see me or called me every day to update me. We tried to make a plan for what needed to be done each day, but without seeing what was going on with the crops it was impossible for me to get the whole picture. Unfortunately, we did lose some of the crops in my absence. We had been doing battle with harlequin beetles for at least a month. With no one here to apply the appropriate insecticide, the population and resulting damage increased. The irrigation system is a bit tricky to operate and requires someone with experience to make it operate effectively and efficiently. Pump speed and valves need to be adjusted to be sure the trickle tapes are getting the proper amount of water at the proper pressure. Unfortunately, I am the only one who fully understands these details. The recently planted crops that required the most attention suffered more than the crops that were established with larger root systems.

I am not complaining or being critical. I am trying to make the point that the farm is too dependent on my presence. I have known this for years and have tried to find help that will stick out the season and is worthy of the amount of time and effort it takes to train them. I have discussed this ongoing problem in the newsletter before. I am

IN YOUR SHARE

Kale or collards
Sweet potatoes or squash
yellow, green or Tongue of Fire shell beans
peppers
tomatoes

not a quitter, but I am a survivor. It appears I have to make a choice now and I'm going to have to go with survival. I can no longer be the principal grower for the CSA. I can, however, coordinate other growers interested in growing for the CSA. We have had some success with this effort this season. The funding LESSON received from the Town Creek Foundation enabled me to identify and assist potential growers, some of whom supplied the CSA with a variety of crops this year. Those who did so were pleased with the relationship. We have applied for continued funding. If we receive the funding for next season, I intend to put considerably more effort into this project. Patti Erickson, Amy Liebman, Laura Hunsberger and I met with Stuart Clarke and Teresa Darrah of the Town Creek Foundation last week. Toward the end of the meeting Stuart said "We want you to start small, think big and move quickly?". I couldn't agree with that statement more.

I knew when we started the CSA it had potential to grow beyond what I would be willing and able to manage. I knew the members would want products I could not grow (milk, cheese, eggs, pastured poultry, grass fed beef, fish, etc.). The beauty of the CSA from a grower's perspective is that it provides a guaranteed market for their product. This is especially important for start up operations. I have always enjoyed growing food and I have always enjoyed helping people. The time has come to shift my focus to the latter.

Onward,

Jay

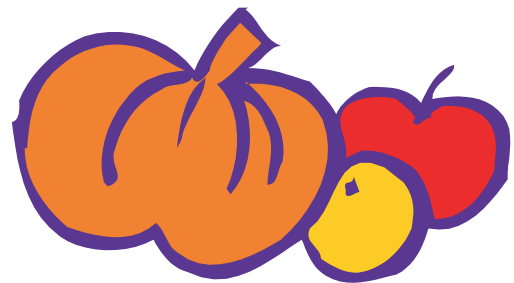
LESSON AT THE WINE FESTIVAL

Look for LESSON's "Local Ladle Soup Kitchen" at the upcoming Autumn Wine Festival on October 20-21st at Pemberton Park in Salisbury. LESSON, the Lower Eastern Shore Sustainable Organic Network, has paired local restaurants with local suppliers of meat and produce to provide an array of delicious soups for sale at the festival. Chefs from Easton's Restaurant Local, Berlin's Solstice and The Globe, Lewes' Café Azafran, Snow Hill's The Palette, Salisbury's Vinny's La Roma, and Bivalve's Boonies restaurants will feature farm fresh vegetables from Provident Organic and Greenbranch Farms, sustainably produced meat from Arlington's Natural Meats, cream from Lewes Dairy, and seafood caught by local fishermen. Soups will be served with a slice of crusty bread from DelVecchio's Bakery, making it them the perfect companion for the variety of Maryland wines at the festival. Finish with a cup of freshly brewed, organic, fair-trade coffee from RiseUp Coffee, and you've got a winning combination. Come for the wine and stay for dinner!

LESSON is a non-profit organization based in Quantico, MD. Our mission is to build a regional food supply by supporting local producers who use

sustainable and organic farming techniques and by expanding public awareness of the economic and environmental benefits of buying locally produced food. We are also committed to helping local families in need access local, organic produce through our Medora Harvest Fund. Visit our website at www.livingontheveg.org for more information or contact Patti Erickson (ericksonpatti@yahoo.com 410-677-0788).

CSA members: We're seeking volunteers to help serve soup and coffee during the festival from 10:00 to 6:00 on Saturday and 12:30 to 6:00 on Sunday. We also need equipment, including: 4 ounce soup ladles, meat thermometers, pump style thermoses, electric hot plates, propane camping stoves, and 13 gallon trash containers. Please contact Patti if you can help us out with this exciting opportunity!



Rise Up!

Love coffee but don't want to patronize a huge corporation and prefer ORGANIC & FAIR TRADE COFFEE?

SALISBURY, YOU ARE NOW IN LUCK!

A couple of graduates from SU opened RISE UP, a little coffee shop that serves ONLY ORGANIC & ONLY FAIR TRADE COFFEE.

**On top of that, it's the best cup of coffee in town!!!
So stop by and have a cup of coffee you won't forget.**

Located at the north end of Riverside Drive!

UPCOMING EVENTS

WINE & SOUP TASTING : local restaurants will make soups and pick an appropriate wine for the soup; put on by LESSON; At the wine festival in Pemberton Park the weekend of October 20 and 21st. Information above!

GLEANING AND POTLUCK: Bring a covered dish for all to share; enjoy fellowship and food then pick what's left in the field. A great time for all. November 18th at the farm.