



## 'Mater Mania Tomato Festival Cedar Hill Marina & Park, August 17, 2008

By Katherine Munson

The Lower Eastern Shore Sustainable Organic Network (LESSON) and Provident Organic Farm are excited to present the fourth annual 'Mater Mania, on Sunday August 17, 2008 from 3-6 p.m. at Cedar Hill Marina and Park. The suggested entry donation of \$5 per adult, and all proceeds, will benefit the Medora Harvest Fund. Event will be held rain or shine.

Culinary delights will include tomato tasting, a fresh-made salsa bar, and a Tomato Sandwich Extravaganza, featuring sliced farm-fresh tomatoes.

A rainbow of juicy tomatoes, including many heirloom varieties, will bedeck the tasting table. Come out and choose your favorites among Brandywine, Cherokee Purple, Orange Blossom, Green Zebra, Sun Gold, Black Prince, Striped German, and Big Beef. Organically grown tomatoes and other produce will be available for purchase.

Live acoustic and folk music will be provided by four local musicians/bands: Pugsly, Phil Knight, Folk Heroes, and Blue Light Special. A silent auction of items and services from local businesses and individuals will be offered.

We've added two new attractions this year:

- Children's nature crafts and family nature walks will be provided by the Ward Museum.
- A baked goods sale

Located on the picturesque Nanticoke River, Cedar Hill Marina ([www.CedarHillMarina.com](http://www.CedarHillMarina.com)) is Wicomico County's largest public marina, with two public boat ramps. Cooling breezes off the river, even in August, are certain to enhance the variety of activities available, that also include nature paths,

canoeing/kayaking, ball fields, tennis, basketball and horseshoes.

All proceeds from 'Mater Mania will benefit the Medora Harvest Fund, an initiative that provides fresh organic vegetables from Provident Organic Farm to families in need. The fund honors the memory of a young woman named Medora Cockey, an organic farming enthusiast who volunteered at the farm before her sudden death in January 2004 of autoimmune hepatitis at the age of 23. Medora possessed a passionate faith in the ideals of organic farming: safe food, the use of renewable resources, respect for the environment, and involvement in the growing process. Provident Organic Farm's partner nonprofit organization, the Lower Eastern Shore Sustainable Organic Network (LESSON), promotes such farming practices and manages the Medora Harvest Fund.

For more information about 'Mater Mania please contact Katherine Munson at [mater\\_mania@yahoo.com](mailto:mater_mania@yahoo.com) or (410) 629-0446.

Directions: From Route 50, take Nanticoke Rd (Rt 349) about 16 miles to Bivalve. Cedar Hill Marina & Park is on the right.

### **CSA members—we need your help!**

Volunteers are needed to make salsa in advance, provide homemade baked goods, and assist with a variety of tasks before, during and after the festival. Please help us ensure another successful and fun festival! Please contact Katherine Munson at [mater\\_mania@yahoo.com](mailto:mater_mania@yahoo.com) (preferred) or 410-629-0446 for more information on volunteer opportunities. Silent Auction donations are also needed.

## Recipe of the week

### Colcannon

You'll find this classic dish on the menu at any real Irish restaurant. It's a recipe that takes two staples of the island, potatoes and kale (or sometimes cabbage), and transforms them into a dish truly worthy of the word classic. (Recipe from Angelic Organics Kitchen. - [www.AngelicOrganics.com/recipeservice](http://www.AngelicOrganics.com/recipeservice) )

1 1/2 pounds medium boiling potatoes (about 3 medium potatoes)  
2 teaspoons salt, divided, plus more to taste  
1 1/2–2 pounds kale (15–20 large leaves)  
1 cup chopped leeks or scallions  
1 cup half-and-half or milk  
1/2 teaspoon freshly ground black pepper  
1/2 cup butter, melted

1. Put the whole potatoes in a large pot, cover with water, and bring to boil. Add 1 teaspoon of the salt and boil until the potatoes are tender, 15 to 20 minutes. Drain the potatoes and mash. Put in a heatproof dish and keep warm in a 200° F oven.

2. Meanwhile, put the kale in a pot, cover with water, and bring to boil. Add the remaining 1 teaspoon salt and cook until the kale is tender, 15 to 20 minutes. Drain and finely chop the kale.

3. Place the leeks or scallions in a small pot, cover with the half-and-half, and cook over low heat until very soft, 15 to 20 minutes.

4. Add the kale to the warm potatoes and mix well. Add the half-and-half with leeks or scallions. Add pepper; season with salt.

5. Spoon a little of the melted butter over each serving and serve hot.

Serves 6.

*Note: Do you have a favorite recipe using ingredients commonly found in our shares? If you do, send it to me at [sheltonlankford@mac.com](mailto:sheltonlankford@mac.com) and I will print it in the newsletter so that other members can enjoy it as well.*

---

### The 'Mater Mania Silent Auction needs donations!

In the past we've auctioned everything from pottery to CDs to canoe trips to tennis lessons. If you think you have something that would work for our auction, please consider donating it. For all donations please contact coordinator Marjorie Hill at [chacohill@comcast.net](mailto:chacohill@comcast.net) or 410-219-5961. Thank you.

### A Note on the "Share Bin"

We like to leave a "share bin" at each distribution point for you to exchange vegetables.

If there is anything in your share you do not want, you can leave it for others to take. You don't have to put something in to take something out. You just have to play nicely with others.

Sometimes, when we first start picking a crop, there is not enough for everyone. Often, the same thing happens at the finish line. We will stock the share bin with these crops and/or we will sell them at markets.

---