



Peak Denial? - by Shelton F. Lankford, Newsletter Editor

Are we at Hubbert's Peak, or just pausing to catch our breath?

Unless you have been living under a rock over the past couple of years, you most likely are not unaware that some very interesting things are happening in the world of energy production. For one thing, Detroit, after almost going out of business completely, has been forced to respond, not just to CAFE standards, but to the market, as HUMMER becomes a Chinese brand, and the buzz is not about horsepower or style, but about battery technology and who will be the first to bring a plug-in electric or practical plug-in hybrid to market at a reasonable price. It is a tacit admission of something that many have known for years, but that is still being debated in the media, although the weight of opinion has dramatically shifted. Peak oil is real and it is either past or imminent, depending upon who you ask. An economic downturn that may or may not turn into a depression is upon us with few signs of any genuine reversal of direction. One thing that has resulted from the global recession is that the demand for oil has flattened out. Government figures for the month of July show the lowest demand for oil in the last 13 years. Breathless news of new, deep-water finds off the Brazilian coast fail to mention that the declines in production from the Mexican (8 percent since last year) and Saudi super-giant fields and the cost of production in the new fields mean that producers are running ever faster to stay in the same place. Sadad Al Husseini, retired head of production for Saudi Aramco says that there is not enough capacity coming on line in the next 5-6 years to make up for the declines in world production.

One barometer I use to track where the argument is trending is the number of happy-talk articles in the trade press vs. the doom and gloom oriented discussions. The optimistic bluster from those who ridicule the concept that a normal distribution applies to oil production is becoming a rare thing. One article caught my eye on Friday by being the only one that day doubting the concept. It was written by Mr. Newt Gingrich in Investor Business Daily. Intrigued, I went to the article and read an astonishing quote from the former Speaker of the House. To bolster his allegation that the theory of peak oil is fundamentally wrong he wrote the following: "*Geophysicist Marion King Hubbert first suggested in 1956 that peak oil was a reality, and*

that we would hit our maximum rate of production sometime around 1970."

Mr. Hubbert's prediction was for **United States** production, and was dead on target. His prediction for **world** peak was around the year 2000. Mr. Gingrich's graveyard whistling expedition in IBD notwithstanding, it appears that we are going to see more disruptions, higher prices, resource wars, and negative economic impacts in the next decade.

Looming large among those impacts will be continuing adverse effect on agribusiness and the American way of food production. While sustainable agriculture that isn't dependent on chemicals and oil is the sensible course of action for many reasons, it is particularly so in view of increasing uncertainty about energy supplies, it is also better for people and the planet.

It is a wise person who knows his farmer.

Shelton Lankford (Editor)

Talking Turkey

Announcement from Jay Martin

I can get Holiday turkeys this year from Locust Point Farm (same place as last year). This year's price is \$2.55 per lb. They can be ordered the same way as last year, 12-15 lb. range, 16-20 lb. range and 21- 25 lb. range. Let me know as soon as possible either in person at the pick up sites, by phone at 410-873-2942 or e-mail at ubuubok@comcast.net.

Jay

Winter Share

Roots and Shoots Do-over

After we went to press last week, a change to the program for the **Winter Share** was made, with the addition of Ted Wycall's sweet potatoes to the mix. This resulted in a **price adjustment from \$220.00 to \$250.00**. For those who may have already paid, please provide an additional check for \$30 to Jay or Shawn at the next distribution. Please check the web site for the revised application sheet, or make appropriate changes to the one distributed last week.

In Your Share* This Week

Leeks
Scallions
Turnips and Salad Turnips
Lettuce
Winter Squash
Broccoli
Greens
Kohlrabi

*Share makeup is best estimate at publication time.
Note: For preservation tips and additional recipes, visit
the CSA website at
<http://www.providentorganicfarm.com/>

Apple Ordering Time

Don't forget to order your apples. Order blanks were distributed to Newsletter recipients last week, and order blanks will be available at the pickup point this week - ask for it if you don't see it, or you can go online at the website and fill one out. Remember, you must pre-pay for your apples, since Sharon has to pay for them when she picks them up.



Pot Luck

Please mark your calendars for **Sunday, November 15 at 2:00 pm** for our end of year CSA pot luck at the Westside Community Center in Bivalve.

More information coming soon.

Kohlrabi

The name kohlrabi comes from the German kohl, meaning cabbage, and rabi, or turnip, and that kind of sums it up.

Nutrition: Low in calories, high in dietary fiber, high in potassium, vitamin A, vitamin C, folic acid and calcium.



RAW

Remove stems by pulling or cutting them off the kohlrabi globe. Stems and leaves can be chopped and included in a tossed salad. Their flavor is mild and takes well to salad dressing. If the kohlrabi is small, there is no need to peel it, however you may want to cut off the tough base end. For large kohlrabi, peel it and slice off the tough woody base before slicing or dicing.

Slice or cut into julienne and include on a relish tray with dips.

Coarsely grate kohlrabi into a tossed salad. Because it is mild, succulent and porous, it absorbs the flavor of a mild or pungent salad dressing quite well.

Dice kohlrabi and combine with your favorite vegetables and dressing for a chopped salad with delightful crispness.

Slice kohlrabi for a crunchy snack.

Chop and include as one of the ingredients in a raw soup.

STEAMED

Slice kohlrabi or cut into bite-sized pieces and put into a saucepan with 1/2" of water. Add a dash of salt, cover and bring to a boil over high heat. Turn heat down to low and steam for 5 to 7 minutes. Leaves can be steamed lightly just as you would do spinach.

GRILLED

Slice or chop kohlrabi and toss in a bowl with a little extra virgin olive oil. Sprinkle with a dash of salt, and wrap in aluminum foil (shiny side inside). Place on the grill and cook for about 10 to 12 minutes.

STIR FRIED Dice or chop into bite-size pieces and stir fry 5 to 7 minutes in a little extra virgin olive oil with a clove or two of minced garlic and a dash of salt.