

Common Ground Farm

P.O. Box 59,
Glenham, NY 12527

Newsletter *numero cuatro*

Ask any vegetable, and the chances are good
that the vegetable will respond to you...

I Frank Zappa

From the Farmer

Why I Love My Job: the Finer Points of Being a Farmer

My hands are always in the earth, tingling.
I nibble all day on tender veggie treats.
My office is made of trees & clouds & pea vines.
I get to witness dramas unfolding every day:
a bald eagle swooping down to nab a field mouse;
seeds germinating, just starting to poke through the ground;
a burst of rain transforming things into a new shade of green...
I can be dirty, sweaty, crusty, strong & stubborn, & it's all part of the job.
My brain & body get a vigorous workout.
The sun is my alarm clock.
I get to share the beauty of growing food with people of all ages who care.
And I get paid for this! Amazing!
Thanks for making it possible for me to do what I love.
Cheers, Linda-Brook

Come on Out

Come on out to the fields and fulfill your work hours! Linda-Brook would love your help weeding, weeding, singing good work songs, weeding, and watching the clouds. If weeding and harvesting are not quite up your alley (to use an unfortunately urban term), ask about other chores that need doing. Talk to LB at distribution for details or just show up at the farm.

A Reminder about your Pick-up Day

You've signed up for either Tuesday or Friday distribution. This is your day for the rest of the season. Because Linda-Brook needs to know exactly how many people to harvest for, **YOU MAY NOT SWITCH FROM WEEK TO WEEK**. If you have an emergency and need to pick up another time, let us know. Also, if you'd like to switch **PERMANENTLY** to another day, contact us and we'll work it out. **THANKS!**

Are You Ready for Lughnasah?

What? Lughnasah! Also known as Lammas, Garland Sunday, Bilberry Sunday, Michaelmas, among other names... It's an ancient harvest festival, traditionally held on August 1. We will likely bless our field with a ceremony on the evening of July 31. Stay tuned for further details.

Well, Well, Well, We Have a –

Well! Yes, we have a well, and not only that, we have a pump and an electrical line. We had the well drilled a couple of months ago but since then we've been trying to determine the best way to pump the water and get the whole works hooked up. Now, thanks to Board Member Leighton Miller, the pump is up and running on a generator, and will be running off more secure power as soon as Central Hudson gets that going. Many, many thanks to Leighton for the long days of work he put into this, and many thanks to Robert Zamenick and Jim Konkol of Smith Supply in Newburgh, who spent hours with Leighton teaching him how to do the job.

The timing of the well's becoming functional couldn't be more opportune, since we're moving into a dry season as often happens in July & August, so, we're happy to say that on July 10 Linda-Brook was dancing for joy because she got the soakers going. Beets, beans, potatoes, carrots, zucchinis, cabbages and all their assorted brothers and sisters were chorusing their sincere gratitude. Soon an irrigation system, now on order, will make them even more joyful.

Happy Vegetables

In their happiness when water started flowing, the vegetables were asking riddles:
What do you get if you divide the circumference of a pumpkin by its diameter?
What was green and a great trick shooter?
What kind of flowers do you give to King Tut?
Where do vegetables go for Happy Hour?
What do you call a country where the people only drive pink cars?
What did Santa say, walking through the garden?
When you've exhausted your ingenuity thinking up clever answers, see page 3.

What Becomes of Surplus Produce?

Not a riddle! If you forget to pick up your share, don't fret. The produce doesn't get wasted. Extras are sold at a Beacon store (J&C Market, also known as the Allagarsh Deli, on Main Street), or given to a food pantry.

It's in the Bags!

We try to supply bags at distribution, but we love it when you bring your own and also contribute to our dwindling supply, so feel free to contribute that stockpile of bags taking up space in your closet.

I Scream, You Scream, We all Scream for Ice Cream AND Chocolate Chip Zucchini Cake!

Yes, here's something unexpected that you can do with all that zucchini. Made right, it's a fudgy treat that requires no frosting:

- 1-1/2 c. sugar
- 1/2 c. margarine
- 1/4 c. oil
- 1 tsp. vanilla
- 2 eggs
- 2-1/2 c. all purpose flour
- 1/4 c. unsweetened cocoa
- 1 tsp. cinnamon
- 1 tsp. baking soda
- 1/2 c. buttermilk
- 2 c. shredded zucchini
- 1 c. semi-sweet chocolate chips
- 1/2 c. chopped nuts

Heat oven to 350. Grease 13x9 in. pan. In a large bowl, combine sugar, margarine, oil, vanilla, eggs; beat well. Add flour, cocoa, baking soda, cinnamon, buttermilk; blend well. Fold in zucchini, chocolate chips, nuts. Pour into pan. Bake 35-40 min. or till knife inserted in center comes clean. Try to get it the moment the knife comes clean, so it's good and moist. – from Grannyskitchen.com

O.K., Ya Give Up?

Answers to riddles: Pumpkin pi. Annie Okra. Chrysanthemummies. The Salad Bar. A pink carnation. "Hoe! Hoe! Hoe!"

To contribute your own riddles or whatever to newsletter,
contact Janet Ruhe-Schoen, 831-7567. Janetruhe@aol.com