

Common Ground Farm

P.O. Box 59,
Glenham, NY 12527

NEWSLETTER NUMERO NUEVE FLOWER POWER EDITION

...IN JUST SPRING WHEN THE WORLD IS MUD-PUDDLE WONDERFUL...

M.E.E.

CUMMINGS

From the Farmer: Spring Greetings

Hello, Friends! As much as I celebrate snow and sharp winter winds, I'm grateful to be able to work in the warm fields again, massaging the soil and pushing my cuticles back to a respectable place. Consistent spring rains started us out with ample moisture in the soil but made it harder to get out into the fields to spread compost and cultivate. With a few good drying days, though, I was able to seed early crops and transplant thousands of eager vegetable plants including broccoli, lettuce, Swiss chard, sorrel and cabbage.

Familiar friends have returned to the farm; bluebirds and swallows are cruising around the fields as part of an informal insect pest control program, sleek woodchucks graze clover leaves without a care in the world, and humans are starting to wander through the gates hungry for the smell of damp earth and growing plants. (I think I might have seen you kneel down to listen to the worms.)

In keeping with the theme of Springtime, I will be giving birth in mid-May. I have a great apprentice coming in for the month and am surrounded by farmers in my family who are in the wings to work. I will be out in the fields as much as possible with the little one but would love to have your help whenever you can – even if it's just to sing a funny song to the baby.

I look forward to seeing you out at the farm soon. Peace, Linda-Brook

Core Group is Up and Running

Our Common Ground Core Group has had several productive meetings since the initial one in December. Education coordinator Jen Clapp has put together an exciting workshop series for this season – see preview, below.

The group is planning its first event – an **Open House, May 3**. See attached **fleyer!**

Bruce Merry is now our **recipe person**, so if you have an irresistible dish you think everyone should try, contact him at 265-9150.

Urgently needed: Events and Community Building Person, a.k.a. **Outreach Coordinator**. Plan and organize work party days, celebrations on & off the farm, involvement in festivals & other events. **Interested?** Call Kim Nagel, core group chairperson, 838-0818, or Linda-Brook, 255-7934.

Workshops in the Works

Saturday, June 14: Walk on the Wild Side

Join herb folklorist Kim Nagel on a tour of the wild plants growing right in our own back yards. While walking the beautiful grounds at Stonykill you'll discover the species which thrive there. You'll learn to identify many of them as Kim discusses the stories, histories, culinary and medicinal uses of common and uncommon "weeds".

Saturday, July 5: Gardening with Kids

"Inch by inch, row by row", come and help the Children's Garden grow at Common Ground Farm. We'll dig, plant, water & weed as we learn about what makes our vegetables and flowers grow, which garden critters are helpful & which ones we could do without. Bring any garden tools you have and dress appropriately (garden clothes, hat, sunscreen, sturdy shoes). For kids ages 6-10, parents welcome.

Saturday, August 9: Fundamentals of Organic Gardening

Learn the basics: soil fertility, composting, mulching, plant health, natural pest & weed control... through hands-on activities & a tour of our 5-acre organic garden.

Late August or September: Canning 101

particulars to be announced

All workshops will take place at the farm, 10:00-11:30a.m.

Space limited, so please register by calling Jen Clapp, 838-1822



Spring Fever recipe: Zippy Salad Dressing/ Veggie Sauce

¼ c. olive oil (preferably Extra Virgin)

2 Tbs. red wine vinegar

2 tsp. balsamic vinegar

2 tsp. Dijon mustard

½ tsp. Tabasco sauce

1 garlic clove, minced (or use garlic scapes from Common Ground Farm)

1 tsp. chopped scallions (from Common Ground Farm)

1 Tbs. fresh ground black pepper

Mix all ingredients together. chill for about 1 hr. to let flavors blend. Shake well before using. You can use this dressing on all the first spring crops, such as the oriental (and occidental!) greens, whether they are lightly cooked or used as salad.

Hope to see y'all at the Open House!

