



# News from Provident Organic Farm



www.providentfarm.org

Season 4, Week 13

“dedicated to a safe, just, and sustainable food system”

August 22nd–28th, 2005

## Notes from the Field

A few of you know most of the problems on the farm.

Some of you know some of the problems on the farm.

And most of you know a few of the problems on the farm.

The problems we are having on the farm intensified last Monday when Kelly and Rodney quit. In retrospect, I could have seen it coming, but did not. I had told them that this week would be a real push to get done what we needed to do. The heat and humidity of the past weeks had slowed us down, so we were behind on transplanting and seeding some of the fall crops. To complicate matters more, I was to leave for Connecticut early Thursday morning to move Kathy's 87 year old mother to an apartment in Salisbury and would not be back to the farm until late Friday.

In any diverse vegetable operation, August is the most difficult month. The weather can be very disagreeable, the weeds are growing at lightening speed, the harvest is peaking (or should be), we are playing beat the clock with our frost date 60 days away, and must get the crops in NOW, and it doesn't take much additional pressure for tempers to flare.

On Tuesday evening, at Asbury Church, we had a Steering Wheels meeting. The planned agenda was to review how the year had gone so far, how we could improve for next year and begin plans to do so. We had more immediate issues to deal with, such as how we were going to get the shares picked, polished, packed and delivered on Friday and Saturday. To complicate the situation even more, my small truck was in the shop having the transmission replaced. As we discussed the situation, the members present came up with solutions. Joerg, Patti, Nancy and Richard could come help Jane, Steve and Andrea with the harvest. Ed offered to deliver the shares to Berlin where Pat would sort them, drive back to the farm and pick up the Newtown shares and deliver them in his truck. Ray and Pat and Christina would be sure that the shares were distributed correctly.

I must admit, this year has been disheartening for me, with all of the breakdowns, the assorted labor problems and lost crops, my will to carry on has been shaken. It's August. But when I see members plan and carry out an incredibly successful event like Mater Mania and then resolve a crisis like we had last week, I am fortified.

Thank you all so much for all that you are doing.

Onward,  
Jay



**August rushes by like desert rainfall,  
 A flood of frenzied upheaval,  
 Expected,  
 But still catching me unprepared.  
 Like a matchflame  
 Bursting on the scene,  
 Heat and haze of crimson sunsets.  
 Like a dream  
 Of moon and dark barely recalled,  
 A moment,  
 Shadows caught in a blink.  
 Like a quick kiss;  
 One wishes for more  
 But it suddenly turns to leave,  
 Dragging summer away.  
 - Elizabeth Maua Taylor**

## Tomatoes Stuffed with Corn Soufflé - Serves 4

These are much easier to make than a traditional soufflé and are delicious served with a green salad and a slice of whole-grain bread. Choose firm, ripe tomatoes that will sit flat, not tip over.

4 large, firm, ripe tomatoes, 3/4 to 1 pound each  
2 1/2 cups fresh corn kernels (about 5 ears)  
3 large eggs  
1/4 cup plus 1 Tbs. grated Parmesan cheese or soy Parmesan cheese  
1/4 cup finely chopped fresh basil

### Directions:

1. Preheat oven to 400F. Spray 9x13-inch baking pan with cooking spray; set aside.
2. Cut half inch off top of tomatoes. Scoop out centers of tomatoes, leaving shells intact. Lightly sprinkle insides of shells with salt. Place cut side down on paper towels; let drain 30 minutes.
3. Put 1 1/2 cups corn, eggs and 1/4 cup Parmesan cheese in food processor or blender; purée until smooth. Pour into bowl, and stir in remaining corn and basil. Season to taste with salt and pepper.
4. Set tomato shells, cut sides up, in baking dish. Fill each with corn mixture, and sprinkle with remaining Parmesan.
5. Bake 45 minutes, or until filling is set and tops are browned and slightly puffed. Remove, and let cool about 5 minutes. Carefully transfer tomatoes to plates. Serve immediately.

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**More recipes from the first three years of Provident Organic Farm CSA  
may be found on our website: [www.providentfarm.org](http://www.providentfarm.org)**

**Recipes are indexed by individual vegetable.**



THE LEADER IN ORGANIC-BASED LAWN CARE

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### Please Note:

The harvest happens  
rain or shine - the only  
thing that will stop us is  
lightning or hurricanes!

### *Comments & Contributions*

We welcome your comments and contributions, including recipes!  
Please send to [ubuubok@comcast.net](mailto:ubuubok@comcast.net)  
or Provident Organic Farm CSA, PO Box 62, Bivalve, MD 21814.