




News from Provident Organic Farm



www.providentfarm.org

Season 5, Week 12

“dedicated to a safe, just, and sustainable food system” July 10th-July 16th, 2006



**Naturalawn[®]
of America**

THE LEADER IN ORGANIC-BASED LAWN CARE

Joe Lieb Branch Manager
P.O. Box 2416 Salisbury, MD 21802
410-341-6711

The advertisement for Naturalawn of America is enclosed in a rectangular border. At the top, there is a logo consisting of a yellow sun with a white bird flying across it, positioned above a green silhouette of a mountain range. The text "Naturalawn" is written in a bold, green, sans-serif font with a white outline, and "of America" is written below it in a similar style. Below the logo, the tagline "THE LEADER IN ORGANIC-BASED LAWN CARE" is printed in a smaller, bold, black font. At the bottom of the advertisement, the contact information for Joe Lieb, Branch Manager, is listed, including his address at P.O. Box 2416 in Salisbury, MD 21802, and his phone number, 410-341-6711.

Mark your calendars!

Tell your friends, family and neighbors!

Sunday, July 30--the second annual **'Mater Mania tomato festival** takes place at Cedar Hill Park in Bivalve from 3-6 pm. This fun-filled event caps our annual fund-raising drive to benefit the Medora Harvest Fund, which provides shares of organic produce to those who would not otherwise have access to them.

VOLUNTEERS are still needed for the day of the event!!!! Contact Amy Liebman at aliebman@comcast.net or 410.860.9850.

And calling all **SALSA** and tomato salad makers ... Jay has plenty of seconds to help with our salsa for the event. Contact Loren Moriarty (lxmoriarty@salisbury.edu/410.341.0193) or Jane Hager (rjane999@yahoo.com/410.629.0440).

And please help us with **SILENT AUCTION** donations. Ask your friends or local businesses to help us. Please contact Marjorie Hill (chacohill@comcast.net/410-219-5961).

Onion Poppy Seed Biscuits

1	medium onion, finely chopped
2 cups	all-purpose flour
1 tsp	baking powder
1 tsp	brown sugar
3/4 tsp	poppy seeds
1/2 tsp	baking soda
1/4 cup	cold butter
1 cup	buttermilk (add a tablespoon of lemon juice to milk if you don't have buttermilk)

Sauté onion until tender; set aside. In large bowl combine flour, baking powder, brown sugar, poppy seeds, salt and baking soda. Cut in butter until mixture resembles coarse crumbs. Stir in onion. Stir in buttermilk just until moistened.

Turn dough onto a lightly floured surface; knead 6-8 times. Pat to 1/2 inch thickness; cut with floured 2 1/2 inch biscuit cutter. Place 2 inches apart on baking sheet (sprayed with nonstick cooking spray). Bake 450 degrees for 9-12 mins or until golden brown.

Makes about 12.

Cooks note: My son and I needed a little more flour than 2 cups. We had Christmas in July and cut snowman, gingerbread people, stars and reindeer instead of the "regular" circles. Great with a salad!

In your share

Corn Salad

6	large ears corn
1	large green bell pepper, seeded, minced
1	red onion, finely chopped
2	shallots, sliced thin
4	whole scallions, bulbs and green tops chopped separately
1	large tomato, seeded, cut into 1/2-inch chunks
1/4 cup	sour cream
1/2 cup	mayonnaise
1/4 cup	beef broth
2 tbsp	red wine vinegar
--	salt and pepper to taste
~ 5	Pimiento strips (optional for garnish)

1. Cook ears of corn in boiling water for 3 minutes. Rinse under cold water; drain. Cut the kernels from the cobs and combine them in a large bowl with the pepper, onion, shallots, scallion bulbs, and tomato. Toss lightly.

2. Beat the sour cream with the mayo in a medium bowl. Beat in the broth and vinegar. Pour this dressing over the salad and toss well. Add salt and pepper to taste, and decorate with chopped scallion tops and pimiento strips. Chill well before serving.

Serves 6.

Recipe from *Greene on Greens* by Bert Greene.

More recipes from the first four years of Provident Organic Farm CSA may be found on our website:

www.providentfarm.org

Recipes are indexed by individual vegetable.

Please email your recipes to Theresa Connelly (MightyTeaOne@cs.com).

Comments & Contributions

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