



This week in the garden— watering ~ by Michele Roy

Yes, it is still dry! We have been watering continuously, and thankfully our pond, although very low, is holding up. Thanks to our newest apprentice Anna G. (Glodowski, to distinguish her from Anna Smith, my daughter!) the newest lettuce seedlings are alive and well.

This year I've been planting and transplanting quite a bit later than I have in the past. We have baby swiss chard, arugula, and spinach looking quite lovely right now, as well as pac choi seedlings still waiting to be transplanted. There are 2 new beds of lettuce mix planted, and I will be planting more this weekend, for your fall salad-eating pleasure!

We are eating mass quantities of vegetables right now, as I'm sure you all are too. I must admit I groan a bit at green beans; but coming home from my 2-day-a-week office job (at Morris Farm in Wiscasset) and finding a plateful of steamed green and yellow beans in the fridge, I was inspired to concoct a dish of red onion, garlic, green pepper, green/yellow bean, and cooked pinto beans, stir-fried and topped with local feta (Townhouse Farm) and broiled to brown, with home fries on the side. It was lovely.



Water, water, not everywhere: Anna Glodowski, our newest apprentice, waters the lettuce transplants that we are trying to keep alive during the extended dry spell (July, August, and now September). Anna is a graduate of Elon University in North Carolina and (we hope) will be with us until the end of October.

We had company for dinner Saturday night, and made a soup from kale, leeks, potatoes, tomatoes, onions, garlic, pinto beans, and mutton, (from the "late" ram, Sidney). This soup, combined with fresh home-made bread, salad, marinated fennel, and a dessert made of strawberries, ewegurt, and chocolate (a gift

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Cream of Tomato Soup

Thanks to CSA member Sue Caldwell

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| 2 1/2 C tomatoes | 4 Tbls butter | 3 Tbls flour |
| 1 1/2 tsp salt | 1/8 tsp pepper | 2 C milk |
| 1 Tbl minced onion | 1 tsp celery seed | 1/2 tsp sugar |
| Bay leaf | 2-3 whole cloves | |

Melt butter, add flour, onions, and s & p. Cook briefly over med. heat, stirring, till constantly for 3 minutes. Remove from heat. Add milk and tomatoes and return to heat. Stir constantly until thickened. Add remaining spices.

Vegetable Fritters

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| 1/3 C flour | 1/2 tsp b. powder |
| 1/2 tsp salt | 1/8 tsp pepper |
| 2 beaten eggs | |

Mix to form a smooth batter. Add one of the options below and mix gently. Very lightly spray a frypan with oil and heat to medium hot. Drop a large spoonful of batter onto frypan. Fry until golden, turn and cook on second side until done.

Summer squash option:

- 3 C summer squash, shredded
- 1/3 C minced onion or 2 cloves garlic
- 1 Tbls fresh parsley (chopped, optional)

Corn option:

- 2 C corn
- 2 tsp milk

Julia Child, Maine Audubon, and Muscovy ducks --by Denis Thoet

Michele and I went to the Maine Audubon reunion last Wednesday — I was invited by virtue of my stint as development director there from 1989-92.

Maine Audubon's executive director at that time was Thomas Urquhart, a native born Brit whose accent, to me, conveyed humor (Monty Python's crew comes to mind) and intelligence (if we were all taught to speak with an English accent, we might sound more intelligent — or at least authoritative — in spite of ourselves).

Thomas (not Tom or Tommy) and I were co-conspirators in the great game of finding funding and, as well, producing memorable events for our loyal membership. Once we traveled to Bangor to meet with a paper company executive to persuade him to support our efforts to protect the North Woods.

During the conversation, the executive informed us that his scientists told him that the emissions from paper mill smokestacks helped to block the sun's rays and inhibit global warming. We were heartened to learn that even at that early date, the corporate community was concerned about climate change — and doing something about it as well! We went away empty handed but much enlightened.

One other time, we had invited (now late) Chuck Cianchette to speak to our board of directors about how environmentalists and the business community can work together. At one point in his brief talk, Chuck said:

“Maine has 4 million acres of wetlands. Does Maine need 4 million acres? What about 3 million? Isn't that enough?”

You could have heard a pin drop in the meeting room, but at least the board members didn't guffaw or shake their fists at him. Polite.

At one of our interminable staff meetings Monday morning, Thomas asked staff members what their most important environmental thought or motivation was, and proceeded to say, in his most proper accent:

“What I most regret is that I will never hear the cry of the Dodo.”

As those words settled down over our group of about 30, it took enormous, almost superhuman, restraint for me not to call out:

“Dodo! Dodo! —that's what it sounds like! That's why it's called a Dodo!” He may not have seen the humor and I still needed the job.

One last reflection is about what should go down in event-history as one of the most inspired, misguided, and perhaps malapropos (from the French) event in the history of Maine nonprofits.

This event should still be seared in the memory of one of our CSA members, Brian Kent, who was at that time a member of the board, and (then and now) a raiser of Muscovy ducks.

This consequence (Brian's Muscovy duck-raising/board membership) engendered this brilliant idea from another board member: Let's invite Julia Child to create a Muscovy duck dish, and come to Maine to cook and serve it to Maine Audubon members!

Thomas asked me to call Julia and offer this idea, with our firm conviction that she would refuse, perhaps with a high-pitched laugh, or maybe just a somewhat normal sense of outrage.

I called Julia Child's office (Boston, I think) and proffered the idea to her assistant, Stephanie.

A few days later, we learned that she would do it.

Perhaps six months later, at a sparkling evening at the Woodlands Country Club, there was Julia Child and Stephanie cooking up Muscovy duck to be sampled by an audience of perhaps 150 Maine Audubon members, and later lending her presence to an elite group of perhaps 20 who paid \$500 per couple to partake in a fully-formed Julia Child meal.

I don't think Maine Audubon's wildlife staff ever looked me directly in the face again, but I was happy that no one had called the media to report the event.

Headline: “Julia Child serves Muscovy duck to admiring birdwatchers.”

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from our guest!), made for a lovely meal. We sat out on the deck as the sky darkened, lit the outdoor fire, and an oil lamp on the table, enjoying good conversation, wine, and the star-lit sky. Not available in any restaurants!



Sylvie's two ewe lambs, Squeaky (left), and Sylvie, Jr., are in full fleece in anticipation of their shearing this Friday (they haven't the slightest idea). "Squeaky" is so named because she makes a high-pitched 'baa' whenever she makes a move. At first we thought she was dying, caught in the fence, or being eaten by coyotes. Now, we just ignore her calls for alarm