

## CHERVIL PESTO

A tangy alternative to basil pesto and also simple to make, this is especially good spread on fish hot off the barbecue. Also tasty mixed in with goat cheese or cream cheese for an appetizer spread.

## INGREDIENTS

- 1 cup fresh Chervil
- 1/4 cup Romano/Pecorino/Asiago cheese
- 1/4 cup toasted pine nuts/walnuts
- 3 tbs olive oil
- 1 clove garlic, crushed



*Chervil drawing: West Virginia University*

## INSTRUCTIONS

Combine all the ingredients in a food processor until well chopped and blended. Best used right away, but it can be kept for a few days.

*Cut along dotted line for 3x5 recipe card*



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### Apprentice Farmers:

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## UPCOMING EVENTS

### COLONIAL HOME SCHOOL DAY

**Wednesday, May 28, 2008, 10:00 a.m. to 1:00 p.m.**  
**Registration Required by Monday, May 19th**  
**\$2.00 Per Person, Ages 2+**

Calling all homeschoolers! Join the Bolton Family at the National Colonial Farm and spend the day learning about life on a small tobacco farm in the mid-18th century. Children will learn about heritage breed farm animals, crops and gardens, and colonial chores. Wear shoes and clothing appropriate for outdoor activities. Bring a picnic lunch and enjoy the view of Mount Vernon. Drinks and snacks will be for sale at the Visitor Center. Registration is required, but payment will be taken at the Visitor Center on May 28th. Children 2 and under are free. For questions about the event, please contact MaryAlice Bonomo at 301.283.2113, ext. 28 or by email at [education@accokeek.org](mailto:education@accokeek.org).

### CONSERVATION LANDSCAPING WITH WATERSHED-WISE GARDENS

**Saturday, May 31, 2008, 10:00-11:30 a.m. Registration Deadline is Tuesday, May 27. No refunds after this date. \$10 Members, \$15 Non-Members**

Sink your spade into the soil this season with alternatives in mind! There are a plethora of options when planning gardens that are watershed-wise. We will explore xeriscapes, hummingbird gardens, native meadows, and butterfly gardens. Learn about soil, light, and water needs of select plants. Decrease your lawn space, increase soil, attract pollinators, reduce storm water runoff, and improve soil structure. Who says one person can't make an impact?

# FIELD NOTES

*Volume 13, Number 1 April 28, 2008*

Greetings from the Ecosystem Farm!

While many of you have been with the program since its beginnings in the 1990s, our crew this year is all new, including me. So perhaps, before we go any further, some introductions are in order.

This year there are three full time members of the farm crew: Farm Manager Michael Snow and Apprentices Eli Snyder and Angela Nelson.

## THIS WEEK'S HARVEST

Scallions  
Joi Choi (Baby Bok Choi)  
Kale  
Cilantro  
Chervil

Eli is a local, having grown up in Montgomery County and attending St. Mary's College of Maryland. She comes to us after working on a number of farms, most recently Even' Star Farm in Lexington Park, where she spent two years and was forewoman. Eli came to Accokeek to acquire new skills that she can take to her own farm...somewhere in the Mid-Atlantic or Southeast. Eli grew up riding horses and is also a great cook, and has just started a small catering business. **Happy Birthday to Eli!** (Her birthday is April 30<sup>th</sup>. Eli will tell you more about her favorite cakes in the next weeks.)

Angela Nelson is from Syracuse, New York and went to Clark University in Worcester, Massachusetts. She worked for two years at the University and a season at Markristo Farm in New York before coming to Accokeek. Like Eli, Angela is here to gain the skills she will need on her own organic farm. Angela is also a wool-spinner, dyer, and knitter.

As for me, this is my first season here at the Ecosystem Farm. I joined the Foundation after a year teaching in Washington, DC, which was a sabbatical from growing vegetables. I came to the

area from Vermont, where I studied Geography at Middlebury College, and worked on a number of farms, including Crossroad Farm in Post Mills, the Mountain School in Vershire, and my own business, Snow's Winter Greens. I also spent a year gardening at the Occidental Arts and Ecology Center in Occidental, California.

I am especially excited about the team. Eli and Angela arrived here in March, work hard, and are a lot of fun. The office staff, particularly Marquia Garcia and Julie Brunton, has made organizing and producing the CSA and *Field Notes* a pleasure.

When I first arrived here I heard much about the SHARE program. Sharing, of course, is the nature of a Community Supported Agriculture endeavor: sharing of the land and its bounty with other creatures and with our human community, sharing our intentions to do well by each other and the land, and sharing the rewards and risks of a farm enterprise. But I have to admit that I kept wondering, "Who keeps hitting the CAPs lock on the computer?" Then I considered that SHARE must be what my college G.I.S. professor would call an FLA, a Five Letter Acronym.

The SHARE acronym represents the mission of the Ecosystem Farm:

- To provide a **Sustainable Harvest** of vegetables grown in an ecological manner
- To conduct **Adaptive Research** to learn more about the application of appropriate farming methodologies to maximize biological systems
- To provide **Education** through school programs, the apprenticeship program, and the Center for Land Based Training.

This season there are 62 households receiving half or full SHARES,



*2008 Ecosystem Farm Crew, left to right: Angela Nelson, Eli Snyder, Mike Snow*

representing 50 SHARES. Most of you have returned after more than a year since your last box, and we are quite grateful to have you back. Such a high return rate is a testament to the standards of the program. I would also like to welcome our new members. Some of you live close by, while some are new friends at the National Zoo. Below are a few things to keep in mind:

**On your pick-up day:** Access to the Ecosystem Farm is via a curved one-lane road. Drive slowly and defensively, as there are blind corners, and in the evening, as many as forty deer in the hay field!

**Boxes:** Your SHARE comes packed in a clean waxed box. These boxes can last a long time if cared for. They come at quite a cost to us, and we hope to use them many times during the season. Please keep these clean and return your box to us each week. Please also save the quart and pint boxes so that we may reuse them. A crew member can demonstrate how to fold and unfold your box.

**Compost:** We are glad to take any kitchen scraps and other vegetable matter you may have. If you would like to save these and donate them to the compost pile, bring them with you in a bag or other container. Please do not store these in your SHARE box.

**Running Late:** Please arrive between 3:30-6:30 p.m. on your designated pick-up day. If you cannot make it, or if you are running late, please call the office at 301.283.2113 as soon as possible.

**Recipes:** We like to provide recipes and a little background information on the vegetables you receive in your box. We have been putting together a list of some of our favorites, and I encourage you all to give us some of yours. Drop off a copy during pick-up time, call, or email me at [msnow@accokeek.org](mailto:msnow@accokeek.org).

I hope you will take some time to walk around the Ecosystem Farm, meet the crew, and let us know if you have questions or comments regarding your SHARE. On behalf of the Ecosystem Farm crew, we are excited to be here and look forward to meeting you all. This looks to be an excellent season!

Be Great,  
Mike