

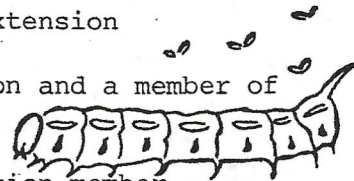
Classes at the Center

Saturday mornings at 10:30 am, at 2225 El Camino in Palo Alto. We have some interesting and very practical classes scheduled, beginning with ways to keep your harvest. No pre-registration is necessary. Classes usually last until about noon, except for the canning/drying class, which will go on until about 1:30. We ask a dollar donation from those who can afford it.



July 16 - Canning and Drying with Gloria Brown, home economist with the University of California Cooperative Extension

July 23 - Insects with Ruth Troetschler, entomologist at Zoecon and a member of the Sierra Club Pesticide Task Force



July 30 - Wine-making with Sam Friedman, long-time Ecology Action member

Aug. 6 - Permaculture with Dave Duhon, former Ecology Action apprentice, garden manager at Bayview Organic Mini-Farm

Aug 13 - Fall Gardening

Aug 20 - Soil Preparation with Dave Duhon

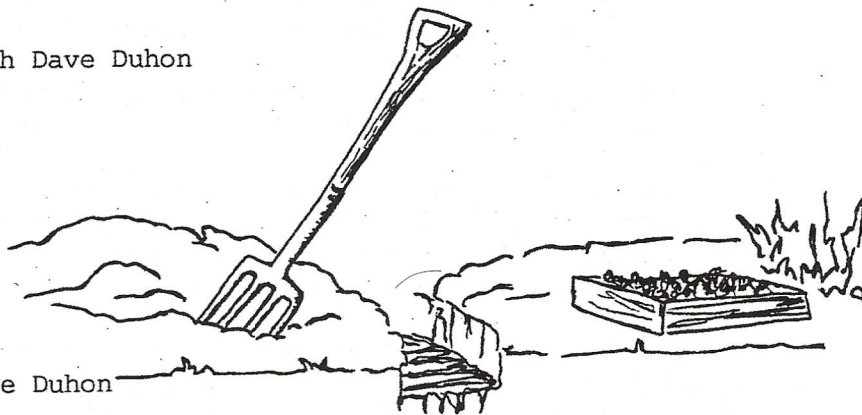
Aug 27 - Compost

Sept 3 - Seed Propagation

Sept 10 - Companion Planting

Sept 17 - Insects

Sept 24 - Cover Crops with Dave Duhon



Oct 1 - Mini-Greenhouses with Dan Torjusen, designer of Ecology Action's bed-sized portable greenhouses and designer and builder of John Jeavons' home in Willits

Gardener's Guild

A group of Peninsula gardeners are forming a professional guild which will offer a wide range of services: garden design, maintenance, safe pest control, pruning, planting, lawn care, French intensive gardening and tree work are just some of the skills of members of this group. Most of the gardeners are already working on their own, and have come together through a class given on gardening techniques by Bernice Giantvalley this past year. The idea of starting a guild has grown out of working together informally and the desire to continue doing so, to learn from one another, and to be able to provide a wide range of services to their clients. The group is committed to ecologically sound gardening practices and hopes to provide educational as well as gardening services to the community.



The guild is still in the planning stages, but members hope to have a brochure



Store News

The store is doing well this spring, and we are seeing some new customers due to Betsy's advertising efforts. We've been receiving a regular supply of vegetable seedlings--selling them very quickly--and continue to add new products to our inventory. In seeds, we now have *Fin de Bagnols*, a long, slender French green bush bean, and some melons of the Navajo Indians which Craig Dremman, our seedsman, believes will grow well in this area. Carol is beginning to formulate a bulb order for this fall, and Judy has located a source for pure pyrethrum and a place where we can obtain *Encarsia formosa* and the trichogramma wasp for limited sale in the store. Another new product is Safer Agro-Chem's insecticidal pet soap. We are interested in hearing from you as to whether you would like for us to do a bare root fruit tree order next winter. Give us a call!



Pyrethrum is an insecticide made from the pyrethrum flower (we have the seed in the store), a member of the chrysanthemum family. Pyrethrum is safe for warm-blooded animals and is relatively non-toxic to bees. We recommend it only be used when your beneficial insect/pest insect population is out of balance, and as a last resort. Pyrethrin is effective for only about 4 hours, and will not leave a poisonous residue in the soil. Some of the insects pyrethrum will kill: leaf hoppers, aphids, cabbage looper, whiteflies, mites, and some beetles. Insects are paralyzed by pyrethrum. If a bug receives less than a lethal dose, it will revive completely.

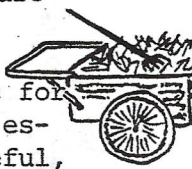
Encarsia formosa is the parasite which devours whiteflies. We will be selling packages containing 500 of the microscopic insect beginning June 29.

The Trichogramma wasp is very tiny, and is a parasite to most moth eggs, armyworms, codling moths, bollworms, leafworms, fruitworms, cutworms, cane borers, and most butterfly pest eggs... They will be available at Common Ground Garden Supply from June 29.

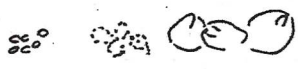


We've had a lot of questions from customers this spring about their tomato plants, and a problem with the leaves rolling upward. This is a non-parasitic disease generally following periods of wet weather, and is called leaf roll. The rolling generally starts on the lower leaves of the tomato plant and moves upward, until sometimes all leaves can be affected. Ordinarily, affected plants will bear a normal or nearly normal crop of tomatoes. Once watering patterns are established and plants are not overwatered, not pruned severely, nor cultivated too deeply, the plants recover and new leaves are uncurled and healthy.

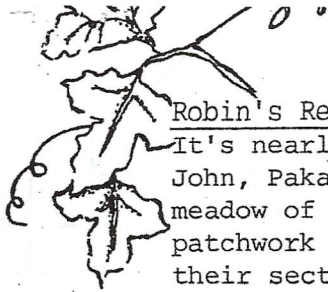
We have ordered some kits for big garden carts. We will have two sizes for sale. These carts are wonderful for hauling compost and weeds around, especially if you have a large yard. We are on the lookout for truly useful, unique and honest products, and would appreciate suggestions for things we might carry in the store.



Seed-Saving Seminar



Forest Shomer-Roth of Abundant Life Seeds will be giving a seminar on seed gathering and seed growing on Sunday, July 31, from 1 to 5, in Berkeley. The afternoon is sponsored by the Revolutionary Garden Party, an active Berkeley gardener's group. The location will probably be Integral Urban House, but for more information and a definite location, call Jim Rosenau at 415-658-5327. Forest is the guiding energy of Abundant Life, a wonderful and very aware seed company dedicated to the preservation of non-hybrid varieties and education.



Robin's Report from the Top of the World

It's nearly summer time and the big push of spring is winding down. Brian, John, Paka and Carol are doing a beautiful job in the garden. A former meadow of dried grasses and rocky slope is being transformed into a green patchwork of living plants. Raspberries and grapes are slowly climbing their sections of fence. Oats, wheat, potatoes, rue and gourds and a great variety of vegetables and flowers are taking hold in the enlivened earth. Our first cash crop, lettuce, is making a big hit at a local market. An unexpected treat this first year is lots of strawberries eaten fresh after dinner. We gave the first real tour of the garden 2 weeks ago. Fifteen people descended the steep paths to visit and observe. We'll repeat the tour the first Saturday of July, August and September at 10 a.m. (directions included).



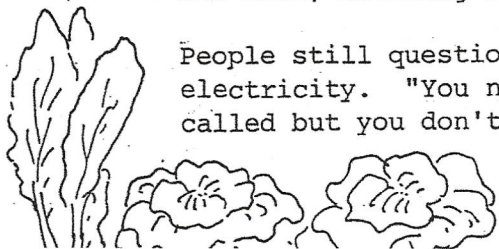
Dan was back for 6 weeks to finish insulation, ceilings and walls and a railing around the second floor of the house. What a relief! We've had boxes piled everywhere to keep children from falling off. Now we are starting to unpack things we have not seen for over a year. The house still needs windows, stairs, inside walls, a few doors, plumbing, final flooring, and a few other minor items, but it feels quite snug. The walls are painted a clean, calm white and contrasts elegantly with the wood lofts and railings. The rest will happen slowly



One of the nicest things about how the house has turned out, is there are no hallways and no wasted space. It is one big open room with lots of windows, yet there are four different levels to keep it interesting and create more private areas and hidden nooks. We are very pleased with it, many thanks to Dan Torjusen. This week I've had fun working on a pantry space with lots of shelves for jars of beans and grains and all the kitchen clutter that will be accessible but kind of hidden. I'm most proud of a long 8' counter. It is nearly a foot lower than most kitchen counters which is very comfortable to work at and is just the right height for the kids to make their own lunches and snacks, with all the things they need right in reach.

We find ourselves unexpectedly alone. Dan is back in Palo Alto looking for construction work. Brian, Anke and Bjarne are in Illinois updating visas. Shawna is out of school so no more driving into town each day to pick her up. No visitors are scheduled until July. John and I are much relieved and look forward to the next few weeks to rest, though we are finding after running on adrenaline to get things going this first year, it is hard to stop. It will probably take two weeks just to work down to a slower pace.

The year has been very productive when we look back at everything accomplished: start of an 1/8 acre mini-farm, growing some of our own food (aside from potatoes, squash, and chard, I have one fond winter memory of us all working crosswords and eating home-grown popcorn), planting a small orchard of heritage apples and pears, laying a water line, fencing the garden, building a home, a solar shower, and a compost toilet, digging garden paths, writing one book, revising another, editing a third, and pasting up a fourth.

People still question us closely about wanting to live without phone or electricity. "You need a refrigerator", they tell us, or "I would have called but you don't have a phone". To explain, as much as possible we





are committed to living with the resources available to a person in a third-world or developing country. This is one reason we use only hand-tools in the garden, our house is heated by the sun, and we compost wastes. We believe everyone has the resources to take care of themselves without centralized plumbing and utilities and without a lot of money or new-age technology, but we can not say that if we do not try to live that way. Of course, the ideological commitment probably came after a personal realization that we enjoy a more direct living. We do not enjoy driving a rototiller, we like spading the earth. There is little pleasure in bringing milk and eggs home in cartons, but great satisfaction in collecting our own, in watching baby chicks and goats, and even in mucking out their manure for the compost pile. There is less beauty in electric lights compared to the radiance of moonlight and the softness of stars and candles. The wildflower show here each spring is worth 10 landscaped city parks and is free, an extravagant gift of God many people never even see. We are not resisting progress. We have a car, radio, propane gas stove, chainsaw, lanterns, flashlights and someday maybe we will be able to afford a solar refrigerator. Where possible we are choosing for beauty, tranquility and satisfying work in each day. So far, we are pleased with our new life.

How Nice to be Noticed

The very last paragraph of Plant and Planet by Anthony Huxley reads: "A car sticker seen in the United States in 1972 asked 'Have you Thanked a Green Plant Today?'" Ecology Action started in 1971 and one of its most popular projects was the silkscreening and sale of those bumper stickers.

Bountiful Gardens

Bill Bruneau and Sahnta Pannutti have put together the enclosed promotional flyer. It's our first experiment in direct mail advertising and we're hoping to receive lots of orders. If you have any thoughts on its content or design, drop us a line.

Give at the Office!

Were you aware that the City of Palo Alto Recycling Program has a white and computer paper recycling program for offices and businesses? Currently twenty-five businesses and offices are participating. Last year, the program recovered over 98 tons of high grade paper. The City is now working on a major expansion of the program and is inviting interested offices to join. If you would like to establish a white paper recycling program at your office, contact the Recycling Center at 329-2495.

Jojoba and Saving the Whales

Jojoba (hō hō ba) (*Simmondsia Chinensis*) is a plant that is actually a native desert shrub. It is natively found throughout the Sonoran Desert area of Mexico, California, and Arizona. The Jojoba plant produces beans which contain up to 50% their weight in oil. The oil found in the Jojoba beans is similar to that of the oil found in the Sperm Whale. If the world could produce enough Jojoba there would never again be a need to kill the Sperm Whale. For more information about Jojoba contact KSA Jojoba, 19025 Parthenia Street, Suite 200, Northridge, CA 91324.



Please Help!

TOUR OF COMMON GROUND

Ecology Action and John Jeavons' Mini-Farm

The First Saturday of June, July, August
and September -- 10 a.m.

Bring sturdy shoes; paths are steep.
Also, a bag lunch if you wish.

Directions

Starting at the "Willits City Limits" sign south of town, turn right onto Baechtel Road.

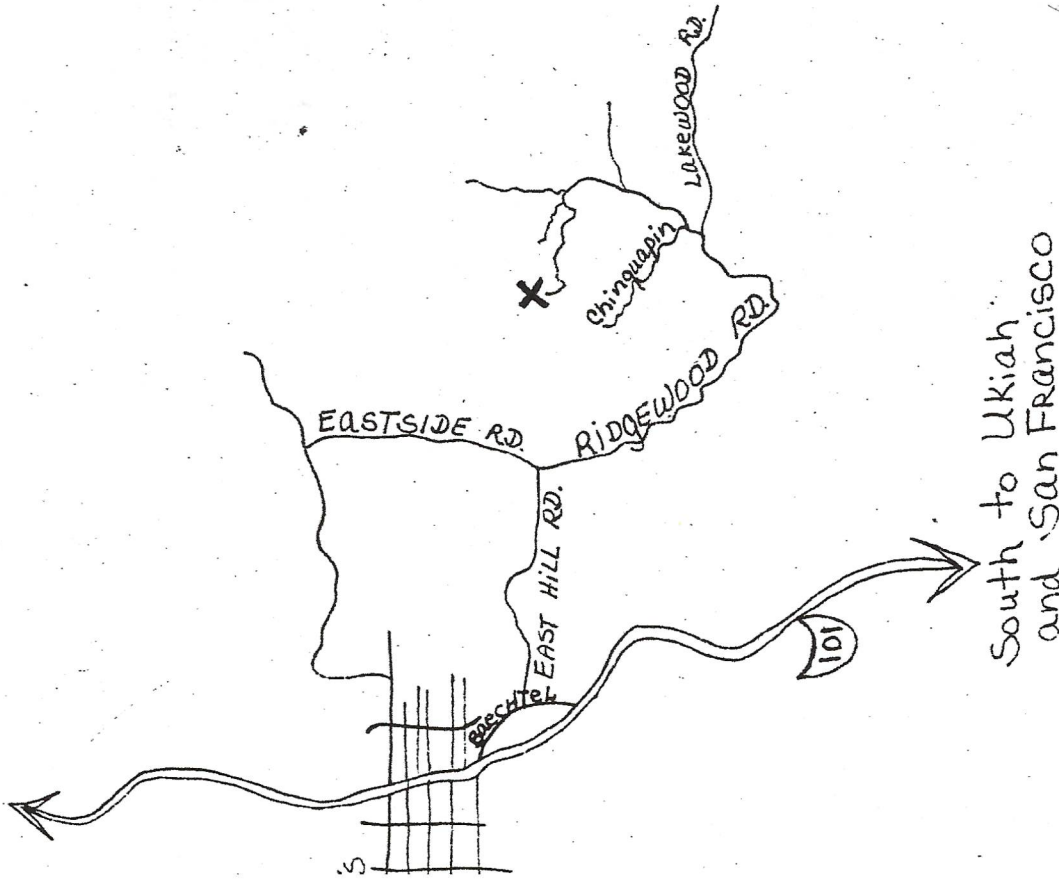
Turn right on 301 - East Hill Road. When East Hill ends, go right on East Side Road. Continue on 3 miles; when pavement ends continue to the left on the gravel road. The street name changes to Ridgewood Road.

Fork left at "Left Fork" sign. Left again at "Another Way" sign. Continue on, approximately one mile.

As you pass through two fence posts stay to the left.

The road ends at the intersection of three driveways. Take a sharp right up the hill, and you are there.

John Jeavons
Robin Leler
5798 Ridgewood Rd.
Willits, CA 95490



Basil in your Garden?

If you have never tried growing -- and eating -- fresh basil, we recommend it highly. Here's Mollie Katzen's recipe from the Moosewood Cookbook for Pesto which is so good with hot pasta:

- 3 packed cups fresh basil leaves (no stems)
- 2 large cloves fresh garlic
- 1/2 cup pine nuts, walnuts, almonds, or a combination
- 3/4 cup (packed fresh chopped parsley
- 3/4 cup fresh-grated parmesan
- 1/2 cup olive oil
- 1/4 cup melted butter
- salt to taste



Combine everything in a blender on low, then medium speed. Thoroughly work everything into a smooth paste. Toss with hot, drained pasta or spoon into hot Gnocchi.

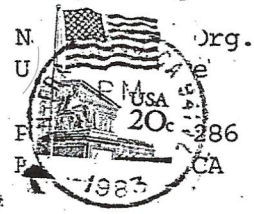
(In Mollie's new cookbook The Enchanted Broccoli Forest her recipe is a little different. She uses 3-4 healthy cloves of garlic, only 1/4 cup of pulverized nuts, and the parsley and melted butter are optional.) Pesto stores well in the refrigerator or freezer -- freeze it in an ice cube tray which makes it easy for thawing out just what you need for dinner!



Extra Garden Produce?

Should you find you have more vegetables than you need, think about the Ecumenical Hunger Program, 1841 Bay Road, East Palo Alto, CA 94303; 415/323-7781. And on Tuesdays they accept donations at the First Congregational Church at the corner of Lewis and Embarcadero Roads in Palo Alto. Call first to make sure someone is there.

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