

MoPo News

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Thank You!

First of all, we would like to thank so many people for helping us out and supporting us. We have had an overwhelming response. People have offered us their time, advice, powerful hands and some very useful items that we have been able to re-use somehow. Limited funds make people very creative! Special thanks to **George Emlaw** and **Wilbur Miller** for sharing their precious time, energy and knowledge with us at our **Cedar Rail Fence Building Workshop**. Twelve of us enjoyed the rain, and learned this fine art. When Vicki asked her dad if he would teach us how to build fences, he wondered who would want to know how to build a fence!? "I do! I do!", she said. And now we have a lovely patent fence around our herb garden.

Outdoor Stone Oven Workshop

You won't want to miss this one! On Saturday, June 23rd from 1pm to 4pm Jeremy MacKay, whose famous works of art can be seen on the floor of the Straw Bale House and around the patio at Alley Cat's, will be instructing us how to build a stone oven. Assisting Jeremy will be Russell Fleck and Mike Lerner. Hope to see you there! Call for more information or to register.

Veggie Stand Update

The roadside stand now has green garlic ready to be made into soup, pesto or anything else your taste buds desire! For planting, we have: cabbage, lettuce, raspberries, onions, chives, mint, basil, and tomatoes.

We also have home-made pesto for sale.

Tips for Gardening

Companion planting is an ancient method of gardening which helps plants grow better, assists in repelling insects and improves the flavour. Here are some things we are trying:

✿ Tomatoes with marigolds, carrots, basil, nasturtiums,

chives, onions, parsley, and garlic.

✿ **Stinging Nettles** growing nearby improves keeping quality.

✿ **Broccoli, cabbage and cauliflower** with mint, sage, rosemary, & chamomile. We plant a 1 or 2 every few rows.

✿ The **onion** family (leeks, shallots, and chives) keep bugs away from most things. We are trying them everywhere, but have heard that they are especially good for potatoes.

How does your garden grow?

Already planted in the garden are:

carrots, beets, lettuce (many varieties), chard, mustard, onions, leeks, potatoes, some tomatoes, some cucumbers, broccoli, cabbage, cauliflower, spinach, Jerusalem artichoke, sunflowers, safflower, basil, cilantro, dill, rosemary, sage, mint, turnips, radishes, parsnips, parsley, oregano, root parsley, and beans!

Green Garlic Soup

- ① 1 lb green garlic, cleaned & trimmed (cut off the tough portion of the greens, trim the bottom to remove roots and peel at least one layer). Chop very fine, either by hand or food processor.
- ② Chop large onion.
- ③ Melt 2 tbsp. of butter in a large pan. Stir fry the green garlic and onion about 5 minutes.
- ④ Add 2 tbsp. flour.
- ⑤ In two or three cups of chicken stock, boil large peeled, finely diced potato until tender.
- ⑥ Add stir fried garlic, bring to boil and boil for 5 minutes.
- ⑦ Transfer to a blender and process until smooth.
- ⑧ Return to pot. Add salt and pepper to taste and adjust desired thickness by adding more chicken stock or heavy cream.

What is Organic Agriculture?

(by: Jeff Johnston - Canada's Organic Community)

<http://www.infororganics.com/>

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