



Cornucopia Network of New Jersey, Inc.

Spring 2009

Sustainable Gardening: The New Generation of Eco-Friendly Gardening!

--- Jose German

Today people are becoming more aware that just by living and doing business in the traditional way, we are negatively impacting our planet. Despite our best efforts to tread lightly and responsibly on this earth, trees and natural habitats are destroyed, water sources are polluted, fossil fuels are burned and landfills are overflowing with the tons of waste that we generate. Moreover, toxic pollutants are created simply as a result of our not so sustainable day-to-day life. It is time to make some adjustments in our lifestyle and make a difference.

What is a Sustainable Garden?

A sustainable garden works in harmony with nature. There are many techniques that can improve the health of your garden and minimize any negative impact on the environment. Most are reachable in short term and will save

you time and money in the long run. Sustainable gardening includes:

Organic gardening: This means growing flowers and vegetables without the use of petrochemical pesticides, poisonous herbicides and inorganic fertilizers that pollute our soil and water. It basically relies on beneficial insects, diversity of plants, and compost to supply the soil with nutrients.

Use of native plants: Planting native plants and trees is one of the best ways to work with, rather than against, nature. By matching perennial plant species to your particular area you will have plants and trees that take less care and energy and will be healthier than exotic species. Another benefit is that native birds, insects, and other wildlife have evolved with native plant species and are able to use the fruits, nectar and habitat these plants and trees provide. If you are concerned about energy consumption, a native landscape is one of the most efficient choices available. Use the time that you save in maintenance to enjoy the beauty of your garden.

(cont'd page 6)

Greening the White House

--- Nancy Taiani

"Part of what I want to do is to show the American people that it's not that hard," President Obama said about reducing the carbon footprint, the greenhouse gas emissions caused directly and indirectly by energy use at the 132-room White House.

Much had already been done to make the White House more efficient. President Clinton launched his "greening the White House" project on Earth Day 1993. Improvements in lighting, heating, air conditioning, insulation, saved more than \$1.4 million in its first six years. During George W. Bush's two terms, three solar systems were installed. Some supplement the mansion's electrical supply and a thermal setup heats water for the pool and showers.

"It's definitely time to revisit it," said Bill Browning, who helped launch the Clinton-era greening effort in 1993. "The

green building movement has evolved quite a bit since then."

Meanwhile the First Family is beginning to set an eco-example for the nation. Michelle Obama broke ground for a 1,100 square-foot organic herb and vegetable garden on the South Lawn on March 20th. During recent administrations a limited amount of herbs, tomatoes, peppers and other vegetables were grown in containers on the White House roof. But Mrs. Obama's garden will be the first on the White House grounds in many decades.

(cont'd next page with sketch of garden on page 6)

Greening the White House (cont'd)

In the next several weeks she intends to plant several types of berries and plenty of leafy greens like spinach and arugula, along with snap peas, carrots, onions, tomatoes, peppers and tomatillos. There will even be a beehive so the White House can make its own honey. The harvest is to be used in both the White House kitchen and in a nearby soup kitchen.

Twenty-five children from Washington, D.C.'s Bancroft Elementary School helped to break ground in the garden. The children will stay involved with the project, including planting in the coming weeks, and harvesting the crops later in the year. When the first harvest arrives, the kids will join the White House chef in preparing and tasting meals prepared from the garden.

“The whole point of this garden, for us, is that I want to make sure that our family, as well as the staff and all the people who come to the White House and eat our food, will get access to really fresh vegetables and fruits,” the First Lady said.

The Obamas also installed an environmentally friendly wooden swing set for their girls, with a cushioning groundcover made from recycled rubber tires. And administration officials report that other small steps are under way: the housekeeping staff is switching to greener cleaning supplies, and engineers and groundskeepers have been asked to use greener products whenever possible.

The Message in the Obama Garden

--- Carol Raftis

Mrs. Obama has the potential to create great change in her community and across the nation by taking a stand for locally grown foods and planting a vegetable garden on the lawn of the White House. In planting this garden, Mrs. Obama has the ability to send a very powerful message that could transform lives and translate into healthier diets nationwide. By educating the children of today about healthy, locally grown foods, she aids in the battle against obesity, diabetes, and other health concerns that are becoming national problems. By educating young children, she has the power to spread the knowledge to their families and communities.

Mrs. Obama was assisted by fifth-graders from Bancroft Elementary School in Washington. They will also help dig, plant, harvest, and cook the vegetables, berries and herbs. The first lady is adamant about involving her family in this endeavor, including her daughters, and even the commander-in-chief himself. By planting a vegetable garden in the South Lawn of the White House, Mrs. Obama hopes to spread what she has learned to a broader group of people.

The Associated Press reported that Steve Strong, whose company designed and installed the solar systems during the second Bush administration, said he'd love to see the Obamas kick the effort up a notch by installing a solar array on the South Lawn. “That would be a compelling national and international symbol,” he said.

Works Cited:

1. Nancy Benac “It's time to green this old (White) House – again,” Associated Press, 3/29/2009, http://www.google.com/hostednews/ap/article/ALeqM5huqx3C3u4Ug5nLt_LqC_OXz4IGVhgD977M1LO0
2. Rebecca Cole, “Michelle Obama's garden: 'Three sisters',” Chicago Tribune, 3/20/2009, http://www.swamppolitics.com/news/politics/blog/2009/03/michelle_obamas_garden_three_s_1.html

[Ed. Note: see related article on Obama garden – below and photo on page 6]

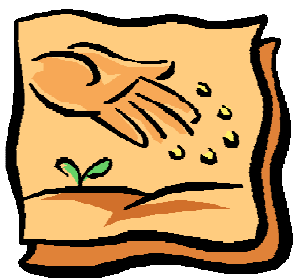


Ms. Obama desires to promote healthful eating. However, growing and eating locally grown, organic foods not only leads to healthier lifestyle, but also reduces dependence on large industrial farms that use chemical fertilizers and boosts local economies. “The fifty-five varieties of vegetables, fruits, and herbs will be in raised beds fertilized with White House compost, crab meal from the Chesapeake Bay, lime and green sand. Ladybugs and praying mantises will help control harmful bugs” (Burros 1).

After a pediatrician informed Mrs. Obama to think about the nutrition of her daughters, she has tried to feed Malia and Sasha a better diet. By planting a vegetable garden at the White House, and involving children from her community, Mrs. Obama is setting a brilliant example. This is a victory for educating children, the next generation and the leaders of the future.

Work Cited:

Burros, Marian. “Obamas to Plant Vegetable Garden at White House.” The New York Times 19 Mar. 2009. 21 Mar. 2009 <<http://www.nytimes.com/2009/03/20/dining/20garden.html?scp=1&sq=michelle%20obama%20garden&st=cse>>.



There are many reasons to have a home garden. My health was the prime mover for me, and it made a startling difference. Taste, fun, the environment, and food safety are other reasons. It seems timely to look at the economics of food, especially of gardening.

I spend about \$100 annually on seeds and another \$32 (this year) for seed-starting formula. I save some seeds and make lots of potting soil myself. The only tool I can remember buying new is an aluminum rake, which is delightful. My daughter and I combed house sales when we first moved to Montclair, and recently people “throw” their leftover gardening tools in my direction. In 2002 and again in 2005 I spent about \$350 for a wooden cold frame. Early in my gardening, I bought lots of fencing at a discount fencing outlet, which I used around my garden and to fashion tomato cages and a pea-fence. Plastic-covered metal fencing lasts for decades. I reuse others' plastic containers for purchased seedlings, as well as distributing many in them.

This year's Burpee catalog claims that for \$100 in seeds you can raise \$2500 in fresh vegetables, and I have no reason to doubt them. Fedco prices are about half, so you get a 50-1 return on investment. Pretty good! This assumes that your time is considered recreation, and not charged at any hourly rate. That's fine with me.

Having a premonition two years ago that family finances might become an American interest; we have kept receipts from our food purchases. Recently I compiled the results from 21 months. How accurate are they? Both of us think that Fred (our shopper) has been conscientious in tossing

the receipts in their designated place in our kitchen. My copying abilities are more questionable, and my adding capabilities are definitely debatable. (Ask my students. One thing I've discovered in the past decade is that all statistics are suspect. That said, I relate my conclusions:

Our food expenditures for those 21 months, ending in February 2009, ranged from a low of \$159/month to a high of \$304. The median was \$237 and the mean \$238. Dividing by 30, we get an average expenditure of \$8 a day for food for two. When our daughter was a girl scout 30 years ago, her leader bragged she could feed her troop with a dollar per person per meal for camping trips. Inflation since then has been more than three-fold, so that is equivalent to almost \$20 per day for two.

Fred shops the sales, and stocks up on durables when they are cheapest. We are vegetarian but not vegan. Nuts comprise a startling proportion of our food bill, even though we buy “pieces” in bulk. A frequent dinner year round is fresh greens, peppers (frozen in the winter), an onion, and some root vegetable. (Now we are eating parsnips; soon it will be turnips.) Purchased items are olive oil, brown rice and soy beans, bought dry in bulk. Not much cost to that delicious dinner! Another favorite is eggplant parmesan with tomato sauce made from all homegrown ingredients; the expenditures here are a quarter pound of mozzarella, an egg and flavored bread crumbs.

We call ourselves “inverse snobs.” We take pleasure in living in Montclair for far less than most families (except for the taxes). Our children bought in at an early age; we talked lots about wise use of money. We are happy as humans go, and credit some of that on eating delicious healthy food and enjoying the adventure of living ever more simply.

News You Can Use... [Ed. Note: more events at: <http://www.cornucopianetwork.org/calendar.htm>]

Rand Elementary Community Eco-Fair – May 2

Saturday, **May 2, Rand** (Montclair's Environmental Magnet) **Annual Community Eco-Fair** has a “*Green Innovations Tour*” --a self-guided tour of several residences (includes green kitchen renovations, solar installations, and properties of note) and one commercial property, GreenWorks on Grove - Montclair's first LEED certified commercial space. Tour hours are 12-4 and begin at 176 North Fullerton; tickets \$15/person or \$20/couple or family. Proceeds support environmental programming and other educational initiatives at Rand.

At the Eco-Fair (hours 10-4; no charge): kid-friendly activities (storyteller Brian Fox Ellis at 11; Nia Gill at noon), music, vendors, plant sale, and educational workshops.

Questions? Call Kelly McDonald at 973-655-0146 or kjmcdonald2@verizon.net

MUCK (Montclair United Chicken Keepers) Meeting – May 16

Saturday, **May 16**, 5-6 pm **MUCK Meeting** at Grace Grund's, 3 Dodd Street, Montclair. Attention all you MUCKY-MUCKS! Come for “Cocktails” and share pictures, stories and strategies.

RSVP 783-3921 or courtesyandgrace@comcast.net
Those interested in raising chickens are welcome.

Herd Mentality Won't Fix Modern Food Problems - Whose revolution is this anyway?

--- Leigh Davis

The “food revolution” has become the news of the day, but recent developments at the local, federal, and international levels beg the question of “whose revolution?”

The number of food safety inspections reveals an 81% drop between 1972 (about 50,000) and 2006 (9,255). Large-scale contaminations with the likes of E. coli and Salmonella have turned up, most recently in spinach, tomatoes, and peanut butter. In response to food contamination, President Obama recently called the nation’s food safety system, “a hazard to public health” and proposed an overhaul of the FDA.

Congress has reacted with a slew of bills with impressive titles and pithy acronyms, intended to communicate that they are acting in the best interests of the people. These include the Food Safety and Tracking Improvement Act, and TRACE: the “Tracing and Recalling Agricultural Contamination Everywhere” Act. EAT SAFE: the “Ending Agricultural Threats: Safeguarding America’s Food for Everyone” Act, the Safe FEAST Act, and the Food Safety Modernization Act (HR 875) are close behind.

But some food activists characterize this as a dog and pony show. Trina Paulus, Vice President of the Cornucopia Network, says, “I am deeply concerned that neither the public nor our legislators can properly think through the implications of all of them, or even one, in the rush of food fears pushing safety regulations.”

What have been left out of the Congressional conversation are the concerns of proponents of local, organic food production. Big Ag’s use of toxic sewage sludge as “fertilizer;” hormone-disrupting pesticides; growth hormones; overuse of antibiotics; and the carbon footprint of industrial agriculture and production, are just a few of the technical issues. Another glaring omission is the health, safety, and rights of the largely immigrant population who pick and pack our food. Among the bills’ provisions, opponents point to extensive and expensive recordkeeping requirements and fees that they say can put small food producers and sellers such as farm stands out of business.

The real revolution is mostly happening at the local level. In the face of a tanking economy and rising food prices, more people are shopping their local farmer’s market, rediscovering farm stands, and revisiting the WWII idea of the “Victory Garden.”

Highland Parkers are buying seeds and joining the Edible Gardens Project. Rev. Lianne Finston, Director of New Brunswick’s Elijah’s Promise, has spoken to groups in the borough and beyond, challenging her audience to eat only foods that are grown and produced within one hundred miles of their homes.

At the national level, Agriculture Secretary Tom Vilsack was last seen jackhammering the asphalt in front of USDA headquarters to plant a “People’s Garden,” while Michelle Obama broke ground for the new White House organic garden.

According to an international panel of 400 agricultural scientists, “a fundamental change in farming practice is needed to counteract soaring food prices, hunger, social inequities and environmental disasters.” They advocate organic, non-genetically modified (GM), small-scale farming, relying on indigenous and local knowledge as much as science.

While the people move toward local solutions, the Congressional agenda appears to be to concentrate control of all food production from beginning to end, into the hands of a few. Activists fear that industry insiders, passing through the industry-government revolving door to oversee their former employers, will be in charge.

Opponents of HR 875 decry that bill-sponsor Rosa DeLauro’s (D-CT) husband is a consultant who counts agribusiness giant Monsanto among his clients, and have said that HR 875 and bills like it could actually be used to criminalize seed banking, impose confiscatory fines on small farmers, and mandate industrial standards for the independent farms who represent our best path to real food security.

Pointing to the techniques used to pass the PATRIOT Act and gain public acceptance of invading Iraq, Paulus warns that “fear-induced legislation could happen again with food.”

What should we do? Paulus advises slowing down the process. “Ask legislators to keep these bills in committee or kill them for now to give a finally awakening public a chance to examine our food system in depth... In the meantime, ‘beef’ up required inspections and strengthen present regulations. We have laws now!”

Bill numbers: HR814, HR 759, HR1332, HR875, S425, S429
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Visit www.hpmirror.com for sources, links, and more information on food security.

Local Sources of Organic Food

adapted from Holistic Moms - www.holisticmoms.org

CSAs (Community Supported Agriculture) are programs whereby “members” buy a weekly “share” of food produced during the growing season, typically with an up-front fee. CSAs allow consumers access to farm-fresh products at lower-than-retail prices, and farmers get money when they need it most – in the spring.

- * **Genesis Farm**, 41 B Silver Lake Road, Blairstown, NJ 07825; (908-362-7486; www.csgatgenesisfarm.com) is a biodynamic farm of 51 acres of land in northwest NJ offering both summer and winter shares. Summer shares include organic and biodynamic fruits and vegetables. Winter shares include vegetables, root vegetables, cornmeal, and sauerkraut - all grown without synthetic pesticides and fertilizers. Participants from Montclair take turns picking up the food and delivering it nearby, typically 2-3 times a year.
- * Farmer **John Krueger** at **Starbrite Farm**, 4 Old Orchard Road, Hardwick, NJ 07825 is the only organic grower at the Montclair Farmers Market. Their season runs for 22 weeks from June-October with a separate November share. Distribution is on Tuesdays from 2:30-6:30 pm in Montclair. Members bag their own shares; the produce is set up like a farm stand. A site fee covers distribution costs. Members contribute three shifts to help clean up or set up (approximately 30 min). Contact Enid Melville (973-744-3474, EnidMelville@verizon.net).

Montclair is also served by **food co-ops**, a group of families buying food together and sharing the labor involved to save money and/or to get better products or products normally unavailable in their area. They buy their produce from organic produce distributors and individual farmers, preferably but not necessarily local.

- * **The Montclair Community Food Co-op**, (973-783-4839 x 2, www.montclaircommunityfoodcoop.com) was started by Holistic Moms Network members. They buy produce from local farmers and from a national organic distributor. A Family Size box of produce is \$50 and a Single Size box is \$30, for a delivery every other week. Boxes include two dozen organic pastured eggs. Full share of summer vegetables and fruit June-November from a nearby farm; eggs are available separately, as is bulk buying of dried fruit, grains, honey and other items throughout the year.
- * **Purple Dragon Co-op** (973- 429-0391, www.purpledragon.com) brings members food from lots of small growers. There are no dues or membership fees. A mixed bi-weekly basket is available; after the food has been divided, you go to your local pick-up point, get your share, and leave your check for next time. One person

from a household works one hour every three months, locally, helping to divide the produce. “If we don't deliver to your area yet, we can help you organize a group. Host families earn a \$40 discount every delivery. If you live outside of NY & NJ, we have a training program so you can set up a co-op like ours.”

- * **Boxed Organics** (973-233-0209 www.boxedorganicsnj.com) offers organic farm fresh and exotic fruits, vegetables and eggs. No pesticides, herbicides or GMOs. “We look for the best local produce, fair trade produce and good farm practices.” Extras such as organic dried fruit, honey, and cider also offered. A Full Share Box contains approximately 12-15 different fruits and vegetables each week depending on seasonal availability and rotation. With each delivery, you receive an e-newsletter containing this week's delivery, recipes and helpful hints. The cost is \$50 a delivery for full share (family of 4), \$33 for a half share (1-2 adults). No labor from you, just pay and pick up at the Montclair site (delivery option available @ \$5). An annual registration fee of \$20 helps cover administrative and reusable box costs.
- * **Urban Organic** (www.urbanorganic.com) is a service that delivers to your door by truck once a week between the hours of 2-10 pm. After a onetime, lifetime membership fee of \$25, it brings a box of fresh, organic produce each week. Original Value Box is \$35.00 and contains 15-18 items, suitable for couples or small families plus a \$5 delivery fee. You can also select your food preferences.

Alternatives to Lawns

--- Pat Kenschaft

If you are considering an alternative to lawn, I suggest you look at 27 Stewart Avenue, on the corner of Passaic Avenue, in Nutley. The late Maxine Hoffer put in ivy and bulbs, which are beginning to look nice and will soon be spectacular. She bragged about this innovation to me when I was in high school, and I went to my 50th reunion some time back. “I use the fallen leaves as fertilizer, so I never have to rake them.” She worried that when she died, her beautiful property would be destroyed, but it was sold out of the family after she died a few years ago, and the buyers apparently recognized the advantages of this no-care approach. It looked lovely throughout her last years when she was ill in that house.

She moved into it when she was 12, which would have been about 1925. I don't know when she made the change from lawn to ivy and flowers, but it was gorgeous when I was in high school, and Fred said it still was when he went by recently. Maxine Hoffer was my creative writing teacher at Nutley High School, and is the reason I enjoy writing so much. So you are benefiting from her influence!

Sustainable Gardening (cont'd from page 1)

What does a Sustainable Garden Offer?

Aside from the enormous sense of well being and pride you will receive from a sustainable garden, you will also be transforming your green space into something that provides you with a tangible commitment to the environment.

Carbon foot printing is fast becoming an effective way of measuring your impact on the environment in terms of the CO₂ you consume on a day to day basis.

Why not use your garden to offset some of your CO₂ emissions?

Imagine a contemporary water fountain that doesn't need a constant supply of electricity, or a garden that you do not need to water. You can transform your garden into your very own carbon footprint reduction scheme.

The timing is perfect to start a sustainable garden in your own yard. You can enjoy fresh organic vegetables and fruits from your own yard every day. You can feel the aroma of an herb garden from your favorite window or enjoy the colorful view of a butterfly garden next to your porch. For more information about sustainable gardening and eco-friendly landscaping, contact Jose German at GreenHarmonyNow@aol.com

OCA's Delegation to Cuba & Lift the Travel Ban --- Nancy Taiani

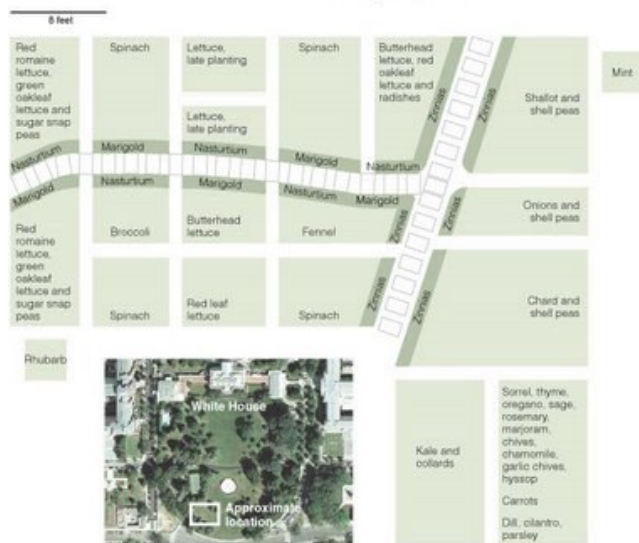
Since 1990, Cuba has carried out the world's most comprehensive and successful organic food and farming revolution, including the ongoing cultivation of over 60,000 organic urban gardens that supply 50-80% of its urban food needs (learn more). The Organic Consumers Association and our friends at Global Exchange and Food First are organizing a study delegation May 21-29 to Cuba to see and experience firsthand how our Caribbean neighbors have survived economic depression and a life-threatening cut-off of oil and food imports by moving from chemical-intensive agriculture to nearly 100% organic and local production.

And of course in the process of carrying out this organic revolution, Cubans have qualitatively improved the island's public health, biodiversity, and environment, not to mention drastically reducing fossil fuel use and greenhouse gas pollution. OCA invites you to join Ronnie Cummins and other leading organic food and farm activists for this once in a lifetime inspirational trip to Cuba from May 21-29. OCA believes that the only way we can overcome our own domestic economic, food, health, energy, and climate crisis is through sharing information and "best practices" with organic practitioners and communities across the globe. This is a major reason why OCA is calling on Barack Obama to immediately normalize relations with Cuba. Please visit OCA's Cuba Delegation web page for more information. <http://www.organicconsumers.org/cuba.cfm>

Local Food, From the South Lawn

Blueberries, raspberries and blackberries

Michelle Obama envisions the organic garden on the White House lawn as a means of educating children and communities about healthful eating, and as a source of fresh herbs and vegetables for the family and guests.



Source: The White House

THE NEW YORK TIMES/PHOTOGRAPHY BY SANBOR, VIA GOOGLE EARTH

CNNJ Officers:

President: Fred Chichester, 973-744-7340
Vice Presidents: Trina Paulus, 973-746-8715, compostgal@aol.com, Nancy Taiani, nomatter4@verizon.net, David Wasmuth, 973-233-1028, dawasmuth@aol.com
Secretary: Pat Stucker, 973-249-9946, eps321@verizon.net
Assistant Secretary: Meredith Nole, 973-744-0365, ilight8@aol.com
Treasurer: Susan Lenscyk, susanlenscyk@verizon.net
Membership Chair: José German, 973-233-1106, josergerman@aol.com
Newsletter editor: Jean Burgard, jaburgard@verizon.net
Webster: Leigh Davis: 908-451-5688, prairiefyre@gmail.com
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Earth Day at the E.A.R.T.H. Center

Earth Day has long been a time to think globally and act locally. That's why on Wednesday, April 22, Middlesex County's office of Rutgers Cooperative Extension invites you to celebrate *Earth Day at the EARTH Center* in Davidson's Mill Pond Park, 42 Riva Ave., South Brunswick, from 4-7pm. Families are encouraged to pack a picnic dinner and blanket to enjoy an evening in the park. The event is intended to familiarize residents with the EARTH Center's theme of environmental stewardship and encourage them to take action in their own backyards.

During the celebration, there will be tours of the EARTH Center's compost display area, and rain garden, (which filters and recharges ground water). Attendees can ask the county's Master Gardeners gardening questions at the Garden Helpline Q & A table. Representatives from 4-H Clubs will be on hand with activities for the kids. A limited amount of free tree seedlings will be available. Local environmental groups will be in attendance. Musical entertainment will be provided. This is a weather dependent event; please call 732-398-5262 before 4 pm, if there is a threat of rain.

If you are not familiar with your county's extension office, it is part of a nationwide network that brings the research of the state land-grant universities to local communities. The County Extension offices are comprised of three departments; Agriculture & Natural Resource Management, 4-H Youth Development and the Family & Community Health Sciences Department.

Even if you can't visit the EARTH Center for Earth Day, you can still get information on programming at the Middlesex County extension website, just visit www.co.middlesex.nj.us/extensionservices. For more information call 732-398-5262.

What's in an April Open Garden?

--- Pat Kenschaft

April 25, 2009 is the date of the first-ever *Open Garden Tour* in April sponsored by the Cornucopia Network of New Jersey since it initiated Open Gardens about 20 years ago as one of its first activities. What can be seen in April?

In my garden there will be broccoli, celery, and parsley plants started inside in February. I will keep my cold frames up longer this year than I usually do, so you can see mature lettuce in one of them, some from last fall and the rest started inside in January. The other cold frame holds the Chinese cabbage from which I picked greens for stir-fries all winter long.

Scattered around are kale, collards, and garlic, which happily survived the winter, as did one celery plant (a first). Some pak choi seems to have started from seed this year, and more shared the lettuce cold frame all winter. Arugula, Hakurei turnips, and lettuce were sowed outside in 2009. Pea plants are popping up as I write this, and should be significant by April 25.

There will be considerable blank space ready for pepper, eggplant, cucumber, and squash seedlings to be planted a couple of weeks later.

More interesting will be the tomato plants inside wall-of-waters. I typically eat my first fresh tomatoes in late June, but this year I may harvest some by May - unless the plants succumb to a late frost. Gardens are not predictable, like most of life.

The Open Gardens will run from 2-4pm, but please arrive by 3:30 in time for the last tour. Renae's garden will be open one short block south of mine. Mary's first-year garden is about two miles north. There will be a variety of displays in my front yard and good conversation there.

Do come on April 25 to get ideas for your own garden and/or just to have a nice time!

<http://ecorealty.blogspot.com>

Cornucopia Network of New Jersey survives entirely on volunteered time and your donation. Please send your dues (\$15) with your contact information (PO Box 2598, Bloomfield NJ 07003). We welcome volunteer time and donations as well. Thank you!

Name:

Address:

Telephone:

Email:



*Encouraging more efficient,
effective and safer food systems...*

Cornucopia Network of New Jersey, Inc.

PO Box 2598
Bloomfield NJ 07003
Phone: 973 835 2694
Fax: 973 509 1326
Web: www.cornucopianetwork.org

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**Open Garden Tours -
3 Dates featuring 9 Gardens!**

Nine nearby organic gardeners have agreed to open their gardens to the public this spring to show and tell how they are raising vegetables. (Grace Grund also raises chickens) There will be front-yard displays at 56 Gordonhurst Avenue of related environmental issues, along with a list of the other gardens and instructions on how to find them.

It's April and you still have time to start your own garden for this year, so three gardens are open April 25 from 2-4pm. Mary's is a first-year garden, begun with the help of Jose German, whose business helps new gardeners and assists with property care and learning. Pat has been raising all of her family's vegetables for decades, and Renae's experience is in between.

All gardens are in Montclair unless otherwise noted.

April 25, Saturday 2:00-4:00 PM

Pat Kenschaft, 56 Gordonhurst Ave. (starting point for directions below) Pat's last tour at 3:30, front yard displays and lists until 5.

Renae Baker, 68 Beverly Rd. (one block away)

Mary Szumski, 166 Alexander (1.5 miles North off Grove)

May 16, Saturday 2:00-5:00 PM

Pat Kenschaft, 56 Gordonhurst Ave. (starting point)
Pat's last tour at 3:30, front yard displays and lists until 5.
Grace Grund, 3 Dodd Street (8 blocks South off Grove)
Kevin Fried, 19 Dodd Street (8 blocks South off Grove)
Jose German, Green Harmony, 69 Grove Street (2 miles South)
Anne Sailer, 223 Valley Road (one mile West)
Judy Hinds, 156 Rhoda Avenue, Nutley

May 17, Sunday 2:00-5:00 PM

Pat Kenschaft, 56 Gordonhurst Ave. (starting point)
Pat's last tour at 3:30, front yard displays and lists until 5.
Renae Baker, 68 Beverly Rd. (one block away)
Mary Szumski, 166 Alexander Ave. (1.5 miles North off Grove)
Necole Fabris, 8 Prospect Place, West Orange