



Round up the weeds? Impossible!

In the mid-90s, Marion Nestle, author of *Safe Food: The Politics of Food Safety* (the new edition arrives June 1), and the Union of Concerned Scientists sounded the alarm regarding genetically engineered agriculture practices. Many thought their concerns would never materialize or at least not any-time soon.

Now, broad use of the herbi-



cide glyphosate (Roundup Ready) has primed weeds to adapt and mutate.

At least 10 species of Roundup-resistant weeds have infiltrated millions of acres in 22 states since 2000. Pigweed (pictured above) is a particularly tenacious superweed whose resistant form can grow to seven feet tall. Read the May 4, *New York Times* article, [Farmers Cope With Roundup-Resistant Weeds](#).

Stop Wall Street from (literally) gambling on world hunger

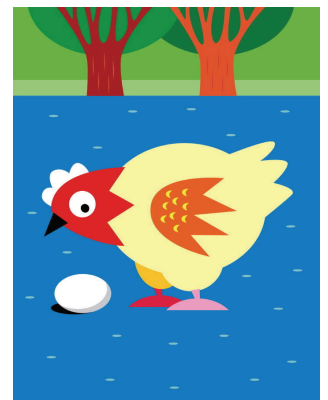
National Catholic Rural Life Conference reports "the Financial Reform bill currently under debate in the Senate represents perhaps the best chance in a decade to pass strong reforms that will have a direct and positive effect on the lives of the poorest communities in the world."

Go to www.stopgamblingonhunger.com and sign the petition.

Cracks in organic egg standards

USDA's National Organic Standards require egg-laying hens to have access to the outdoors and be able to exhibit their natural behaviors. But this is not evenly enforced and egg producers have found ways around the intent of these standards.

The largest industrial egg producers keep their hens in giant sheds eating corn, soy and supplements. Their organic eggs are called "cage-free" and are the dominant variety sold in grocery stores. Pasture-raised chickens, however, forage for food outdoors in their natural environment.



You can read the [full report](#) here (scroll down to article) and watch the [videos](#) to learn more.

Special Points of Interest

- Round up the weeds? Impossible!
- Save the dates
- Stop Wall Street from gambling on world hunger
- Cracks in organic egg standards
- More than iceberg lettuce

Recipe

Sweet maple and balsamic vinegar dressing

Save the dates

May 16—Installation of the drip system at noon. At 4 p.m. we will address questions about the watering system and get acquainted.

May 18—Learn about intensive gardening by observing the planting of a raised bed at 2 p.m. in the garden.

May 20—Learn a natural way to manage rain-water runoff with native plants at the Rain Garden workshop from 2-4 p.m. at Orchard Center High School in Monroe. The workshop is free and sponsored by the River Raisin Institute.

June 7 and 21—Relax with “Meditation Mondays under the Elm Tree” 7-8 p.m. in the garden.

June 19—Annual Blessing of the Land at 10:30 a.m. with a potluck following.

More than iceberg lettuce

Enjoy a variety of tasty salads all season long. Follow this plan from Organic Gardening at <http://www.organicgardening.com/feature/0,7518,s1-5-19-1727-2-1X2X3-4,00.html> on how to grow and harvest frilly loose-leaves, tender butterheads, flavorful Batavians, crispy romaines, and delicate baby greens during the gardening season.

Sweet maple and balsamic vinegar dressing

1 cup extra virgin olive oil
3 tablespoons maple syrup
2 tablespoons balsamic vinegar
2 tablespoons finely sliced fresh basil
1 tablespoon freshly squeezed lemon juice
1 teaspoon dry mustard
1 clove garlic, minced (about 1/2 teaspoon)
salt
freshly ground black pepper

1. Combine the oil, maple syrup, balsamic vinegar, basil, lemon juice, dry mustard and garlic in a large jar. With the lid tightly screwed on, shake the jar vigorously until the oil and vinegar have thickened. Add salt and pepper to taste and shake again to combine.

2. Store the dressing in the refrigerator for up to 2 weeks. To serve, toss it with salad greens or grilled or steamed vegetables.

Makes about 1 cup

Source: *Angelic Organics Kitchen.*



Crouchers move through a garden at a stoop: naming, gasping, horraying, admiring or coveting plants. Gapers saunter, smiling or sighing at what they find, succumbing to an intangible beatitude that takes them for a brief escape into another dimension. Both sorts of gardeners are besotted; both get their hands dirty; think and talk gardening; but on the threshold of another’s garden each use a different set of whiskers.

~Mirabel Osler, *Gapers and Crouchers*

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