Check out week eleven's updates!

Hope you like tomatoes!
Student Gardens Updates

August 21, 2014 (Week Eleven)

Weekly Produce
Solo Shares
- Beets
- Heirloom Tomatoes
- Kale
- Lettuce
- Basil
- Peppers
- Potatoes
- Cherry Tomatoes
- Roma Tomatoes
Medium Shares
- Eggplant
Full Shares
- Summer Squash
- Sweet Corn

Farm fresh eggs delivered for $4.00 a dozen!
This week’s fruit shares receive non-organic peaches!

The 17-Year Parents
Garth Woodruff

The note in my bible regarding meaning behind these verses, which starts a long list of polar events we end up accepting, liking or not, says, “Humans have no control over times and changes.” I wonder what theologian felt the need to twist that knife? My oldest son is 16 and my youngest will turn 13 this week. In five years we are an empty-nest and it’s starting to enter my dreams. It began as soft, gentle anxiety about a looming future where my best friends chose to move on. Then it gets closer, time slips even faster, and I begin to see the sad end of what’s been a marvelous run. Quite honestly it freaks me out. I’ve worked so hard to develop independent, intelligent children, and my reward for a job well done is they become intelligent and independent! What?!

The last week has been a whirlwind of students and parents all ascending upon the campus like the dawn of the 17-year cicada. We know they are coming, we start to hear the buzz, and then one day a large eye frozen figure is stuck to my office door. We ask, “Is it a cicada? Or a student? Nope, it’s a parent.” They peel themselves off and put on a happy face with the first handshake. But soon I start to hear the stories. Full of good intentions and desires to help this poor drooling child get established; they are willing to do anything.

“There is a time for everything, and a season for every activity under the heaven: a time to be born and a time to die, a time to plant and a time to uproot.”
Ecclesiastes 3:1,2
The 17-Year Parents
Continued...

They fly across the country, many times over. They drive anguished mothers and write anguished checks, the whole time supporting their worst nightmare. Then they look across my desk and say, “You...you understand.” I want to start weeping openly, wailing like a Peanuts cartoon mouth in a perfect circle, wide and facing the heavens.

I’m no theologian, but I wonder if when translated from the Greek, verse two doesn’t actually read, “a...time to uproot and a time to plant.” Sure, knowing that I have no control over time, and change will take place no matter my kicking and crying, it doesn’t exactly make me feel great. However, change for no reason other then change makes no sense. Why relent and move your child to this big scary place if only for the change. Let’s face it: we want growth because of the change. We want progress, good, positive, forward movement. The horticulturist in me wants this bible verse flipped around. Because I know about seasons and what planting a seed is like. If first sprouts tender cotyledons, soon true leaves begin to grow. We water and fuss over the babies 24 hours a day, 7 days a week. They grow; they become stronger and need less attention. Soon they are pot-bounded and our friendly little environment is too suffocating. It’s time to plant them out into the real world. But before we do that we strip them from their pots, pulling apart the roots, ripping and tearing along the way. Then, and only then, are they ready for a proper planting. This is where they will grow, prosper, and make fruits of their own.

They must be approved before we plant them. They can’t stay in the sheltered greenhouse forever. Damage to those tender roots is critical in being able to continue a healthy new life in a new world. However, I’ve never seen one of our students, who painstakingly raised these baby plants, standing in my greenhouse looking like Sally Brown, mouth open to the sky. Why do my 17-year big-eyed frozen parents? And why, when I myself am comfortable with the seasons, do the same?

Stuffed Green Peppers
Allrecipes.com

PREP: 20 MIN
COOK: 40 MIN
READY IN: 1 HR

INGREDIENTS
- 1 cup water
- ½ cup uncooked Arborio rice
- 2 green bell peppers
- 1 tablespoon olive oil
- 2 green onions, thinly sliced
- 1 teaspoon dried basil
- 1 teaspoon Italian seasoning
- 1 teaspoon salt
- 1 pinch ground black pepper
- 1 tomato, diced
- ½ crumbled feta cheese

DIRECTIONS
- STEP 1 Preheat oven to 400 degrees F (200 degrees C). Lightly grease a baking sheet.
- STEP 2 In a medium saucepan, bring water to a boil. Stir in the rice. Reduce heat, cover, and simmer for 20 minutes. Remove from heat and set aside.
- STEP 3 Place the peppers cut-side down on the prepared baking sheet. Roast 25 to 30 minutes in the preheated oven, or until tender and skin starts to brown.
- STEP 4 While the peppers are roasting, heat oil in a medium skillet over medium-high heat. Cook the onions, basil, Italian seasoning, salt, and pepper in oil for 2 to 3 minutes. Stir in the tomato and cook for 5 minutes. Spoon in the cooked rice and stir until heated through. Remove from heat, mix in the feta cheese, and spoon the mixture into the pepper halves.
- STEP 5 Return to the oven for 5 minutes. Serve immediately.
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