



The AUUF Green Pages – May 2008

Living Green, Living Well!

(o o) ∨ *The Green Raven*

Lester Brown suggests six things we must do to prevent the collapse of our civilization – that's human civilization, not just western.

1. Eradicate poverty and stabilize population
2. Restore the Earth (forests, soils, fisheries, etc)
3. Feed eight billion people, feed them well
4. Redesign cities for people (instead of cars)
5. Raise energy efficiency
6. Turn to renewable energy.

That is a tall order. And we don't have much time.

Population alone is a tough problem. My mother had two children around the beginning of the Great Depression. I was one of them. She had two and that was all she meant to have. She felt one had to raise them properly, as stay-at-home moms do and did, one had to be able to send them to college (she and Dad both were college trained). She was married at about 28, I think, and was past thirty when we kids came along. Rather like kids today.

I had three kids. I only intended to have two. It was the baby boom. I enjoyed my kids, planned and unplanned and I can sympathize with those who want to have three, or four, or even more.

But we can no longer afford it. It's not the money -- it's everything else. How many replicas of Earth would it

take for all 6.5 billion of us to live your life style, or mine? Remember the "carbon footprint" calculations at the AUUF green service last November? Did you figure it out? Most of us needed about 5. Well, we only have "One World," as Wendell Wilke said.

It doesn't take very long to build up a pile of people reaching to the moon.

For us First-Worlders, cutting back on our extravagant consumption of the Earth's resources and energy is obviously needed. But to have any hope of keeping the way we live much above crude subsistence level, population must be controlled.

There is birth control. There is death control. Shall we quit giving to "Save the Children" Like Scrooge let them die instead "and decrease the surplus population?"

India and China have both tried to limit their populations unpleasantly, and by force. They seem to have failed, although China may be doing something. Our government still tries to discourage birth control, both at home and in countries we "aid." And I've recently seen news stories about upper-middle married stay-home moms in the U.S. trending toward having three, four, or more babies.

Population control is one of those things we have to talk about even though it is unpleasant. It is or should be made an urgent political issue. Babies are wonderful, but in moderation. ☺



"Taste of Justice" is what the UU Service Committee (UUSC) calls its arrangement with Equal Exchange providing over 500 UU congregations with fair-traded and organic coffee, tea and cocoa products. AUUF can brag that Sharon Roberts showed the way, starting the AUUF coffee program with Equal Exchange well before the UUSC got involved. The program now provides the great coffee we enjoy following services, plus netting as much as \$400 a year for the AUUF general fund. By buying these products, we help small farmers and cooperatives earn a fair income growing organic foods, which is also a boon to the environment. For example, our shade-grown coffee, unlike most commercial coffees, preserves habitat for birds. Photo shows Sharon (at right) and Lindsay Amsberry helping customer Zandra DeLamar.

UUA Adopts Green Sanctuary!

After years of stewardship by the UU Ministry for Earth, the Green Sanctuary program of engaged Earth spirituality and action is now to be managed by the UUA national office as the first UUA Congregational Services program devoted exclusively to Earth concerns.

UUMFE board chair Barbara Ford said "This new partnership shows a deepening commitment within the faith for this work." UUMFE plans for future work include a first-of-its-kind, national UU conference on environmental justice, with a focus on development of congregational resources and leadership development.

A Green Sanctuary is a congregation that lives out its commitment to the Earth by creating a sustainable life style for its members as individuals and as a faith community. AUUF has completed all but one of the steps required for certification as a Green Sanctuary. Want to help? Contact Green Sanctuary chair Jim Allen, 334-499-2380, vineyfig@knology.net. ☞

In Mary's Month of May

*As it fell upon a day
In the merry month of May
Sitting in a pleasant shade
Which a grove of myrtles made
(R. Barnfield - 1574-1627)*

May may not be so merry, but it was Mary's month. Mary was my mother-in-law, grandmother to my 3 children, and great grandmother to their 6, etc. Pile of people clear to the moon in a few generations, you see – but we came to speak of gardens.

So far, April has been a bit of a disappointment, taxing, you might say, the cruelest month. I got both tomatoes and hot peppers set out in time to be threatened with frost on the 14th and 15th. I wrapped them all up, but escaped without frost. Do you suppose it's safe to uncover stuff now? I'm happy with the narrow escape: pears, apples, figs, plums may make it this year. We're getting much better rain than last year, and I guess there will be plenty of heat in the summer.

The vegetable garden should be pretty well established by the first of May. Only the seeds that really demand warm soil still need to go in, beans, mostly: limas, string, southern peas. Of course there is plenty of time to plant more of most veggies. Too late only for English peas, lettuce, broccoli and cauliflower, I believe. Do plant summer and winter squash, carrots, corn, even beets, and set out peppers, tomatoes, eggplant.

Sometime in May your spring bulbs will mature and you can cut back their tops. Daffodils, tulips, the kinds of iris that die back and other spring bulbs need to grow as long as they can before being cut back. Similarly, the late summer blooming spider lilies and their lycoris kin need

to mature. That is what feeds the bulbs for next year's blooming. Bulbs usually are dormant in the winter to escape the cold, and dormant again in the summer when it is dry and hot. Most are native to the Mediterranean, many to Turkey. Did you know the Dutch send a caravan to Turkey every year to thank them for the gift of bulbs? What would Holland be without tulips? But once they are brown they can be cut back and tidied up. You can even put something on top of them – annuals, maybe, or a not-too-pushy perennial.

If you are not going to grow vegetables where that spot of sunlight hits your yard, consider a tree (but plant it in the fall). A fruit tree might be nice. Or a shade tree that would cut your need for air conditioning, beautify and increase the value of your property, and tie up a bit of the carbon you've been pumping into the atmosphere. The plants that are most stimulated by excess CO2 are said to be the vines, but they tie up only little of it. Still, a Kiwi vine (a male and a female, unless you get the self-fertile type) would make a nice addition, and you could trade the surplus for your neighbor's cukes, or zukes, or whatever.

The price of food is going up, not just here but all over the world. You might consider putting in a garden somewhere. Does the university still have plots? Would you consider driving out to my house? You may well be forced by costs to eat less meat, fish, and dairy. Even grain is doubling in price, although the doubled price of bread goes mostly to petroleum, not farming.

Think about your grandmother's Victory Garden. ☞

– Chip Busch

Summer Potato Tomato Salad

by Terry Rodriguez – using deliciously naked foods from the Auburn University farmers market

- Mix together in a large serving bowl:
 - 1/2 cup Extra Virgin Olive Oil
 - 2 cloves Garlic, minced
 - 1/2 cup Onion (from The Ag Market), quartered and thinly sliced
 - 2/3 cup Goat Cheese (from The Ag Market), coarsely crumbled
 - 2 Tbsp. chopped fresh Rosemary (from The Ag Market)
 - 1/2 cup chopped fresh Arugula
 - Salt and Pepper to taste
 - Chop 1 large, or 2 medium Home-grown Tomatoes (from The Ag Market.) Sprinkle lightly with salt. Toss with Olive Oil mixture.
 - Let these flavors combine while you prepare potatoes.
 - Sprinkle 2 1/2 lbs of chopped Red Skin Potatoes (from The Ag Market) with 1/2 tsp salt.
 - Toss in 3-4 cloves of garlic, coarsely chopped. Steam potatoes for 15 minutes, or until just tender. Remove lid and allow to cool.
 - Toss potatoes with the tomato mixture and serve at room temperature.
- Serves 3-4.