

news'let'ter

Friends of the
ROUND VALLEY
public library

An on-line publication for the Friends, interested parties, and donors of the Round Valley Public Library

June 12, 2013

Taste of the Mediterranean Dinner Sold Out

The Round Valley Commons has become the hub of the social life of Covelo. On Saturday, May 18, the Commons was the place to be for the young and old of Covelo to enjoy a grand banquet of foods around the Mediterranean like moussaka, a Greek lamb preparation, and other exotic and tasty dishes. The food left



L. to R.: Joey Gothelf, Jenn Procacci, Oliver from NY, Marissa Provenza

us hoping for takeout, especially the moussaka. Joe Gauder managed the bar and mixed a delicious sangria to accompany the meal. The festive table settings

About this newsletter by Ed TePas

It is the Friends goal to keep our membership and friends informed on a regular basis on line about what's happening at the Library/Commons complex as a whole. We are converting our email communications to the MailChimp system with the incredibly skillful help of Emily Ellickson-Brown. Until then you can communicate with the editor, Ed TePas, at: ehtepas@yahoo.com. ■



Jim Devery and Betsy Brown

and enchanting decorations were done by Redmoon Arrow and Gus Tavo.

Music was provided by Lee Marder, Michael Mills, Ty Swearingen, and Lucas Avalos. Many community members and cooks contributed to the feast. This group includes Denny Lopiano, Izzy LeMieux, Diann Simmons, Sandy Wake, Doug Trudeau, and Jennifer Seymour.

Many thanks go out to all who attended for generously supporting the Library Commons! Many volunteers worked unseen to pull off this spectacular evening ■

Join the Friends and Win \$20,000

Here's how you can win that money. The FRVPL are entering a nation-wide contest for the Best Small Town Library in America. To have a chance at winning we must show huge community support. Three to four hundred paid Friends of the RVPL will be a strong factor in our favor. You can enroll for \$5, but many give more. Click on this link for an application form: <http://www.roundvalley.org/library/HowDoIFriends.htm>. Now just click on the word "Membership" in the upper right side of the page. Oh, by the way, the \$20,000 will go to the FRVPL. ■

We Have a Seed Library

By Pat Sobrero

I have been interested in self-sufficiency and food security for several years. I think being the kid of parents who lived through the Great Depression alerted me to the fact that food availability should not be taken for granted.

During my lifetime, the way we eat has changed completely. The way food is grown has changed. It's become a business. Food is grown to make a profit, not nourish our bodies. Add to this the fact that big agricultural companies have quietly bought up seed companies and now control most of the world's commercially available seeds. The vast majority of vegetable varieties that were around 100 years ago are no longer available, they are extinct. It has become illegal to save and replant certain types of seed, and the number of types of seed that are being patented is growing. If individuals like us don't begin to grow our own food and save our own seeds, we're going to continue to lose varieties of delicious and nutritious foods in favor of varieties that can survive being doused with herbicide (or worse, produce their own insecticide), be harvested by machine and withstand being shipped 2,000 miles.

It is very easy to save seed from some types of plants such as beans, lettuce, and tomatoes. It is more difficult in that it requires you to take some special steps to save seeds from plants such as broccoli, melons, cucumber, and squash, but you can learn how. Farmers did it for generations before agribusiness began growing most of the food we eat.

Rachel (our librarian) and I talked it over and decided the library was a good place to house a seed collection for the community. The idea behind a seed library is simple. It is a central place where seeds are stored and shared with local gardeners. People will be able to "check out" seed, plant it in their gardens to grow delicious, nutritious food, allow a portion of their crops to go to seed, then collect some of that seed to return to the library.

We'll be offering classes in seed saving, as well.



Pat in her greenhouse

Several seed companies, including Sustainable Seed Company here in Round Valley, have donated open-pollinated seed to get us started. Farmer John will teach some classes on seed saving for the community. Barbara Youngblood has done an excellent job of editing two brochures I put together and Michael Mills has done a brilliant job on graphics. Joe Gauder cut out wooden seed dividers for the seed catalog. And of course Gus has taken up the slack around our place while I've been working on the project. I'd like to find some experienced gardeners to teach classes on basic gardening, because many people want to grow their own food but just don't know how. ■

Editor's note: This Friday, June 14th, will be the formal opening of the seed library. Come to the Farmers' Market for the festivities.