

SUMMERTIME

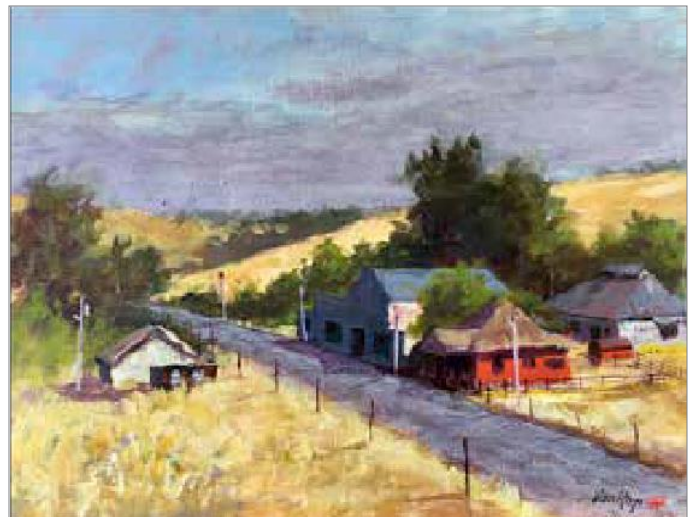
Cambrians, like nearly everyone else on earth, have a lot on our plates these days. We are concerned about the impact the Highway One closure will have on our town, and feel the sadness of being cut off from that beautiful coastal route. We wonder about the chance of fire this summer, with the plentiful grasses, thistles and other non-natives that have filled local open spaces following the rain.

We ponder what may happen to our offshore waters with rumors of reopening oil leases. We are concerned that development may change our coast. Or that housing costs countywide will spiral out of reach for our kids. We wonder if and how we can all “just get along,” as Rodney King famously said.

On the other hand, it’s summer. And summer is the time to relax, to find a few hours or days of respite from annual burdens of home maintenance, work, caregiving, schooling, etc., and perhaps from these troubling times as well. With that in mind, I offer here some summer activities that can provide fun and pleasure, even in the midst of our concerns.

First of all, please remember to make reservations for **the Greenspace Art & Adventure Dinner & Auction**, taking place this year on **July 22**, from 5 p.m. to 9 p.m. at the Creekside Reserve (2264 Center Street) and Robin’s Restaurant (4095 Burton Street). This annual fundraiser provides a time of relaxing and socializing with wine and cheese at the beautiful reserve, then a short walk or drive to Robin’s, where we’ll enjoy entrees ranging from petite fillet to vegan curry.

This year’s auction items are spectacular, including paintings, photography, jewelry, ceramic work, a condor hike, stays in Monterey, Mendocino, and San Francisco, a rafting and wine tasting trip on the Tuolumne River—wonderful investments in joy that support the mission and programs of Greenspace. **Reservations are required. Please call 805/927-2866 or email connie@greenspacecambria.org.**



“In Harmony” by Art Van Rhyn will be auctioned July 22

Later, you can celebrate with Greenspace on August 26th at a Creekside Reserve concert, featuring local favorite Louie Ortega and his band. Expect the best of Latin rock and dance your socks off as we say adios to summer and greet the harvest season.

Farther afield, many will take a traveling vacation in the next two months. The great road trip has been part of American summers for at least 70 years. Camping, staying in little motels, motoring across miles of forest and desert on smooth endless highways. It still sounds good. The question is, how do we travel in an environmentally responsible way?

Owning or renting a hybrid car reduces the amount of gas we use and carbon we add to the already burdened atmosphere, as does sharing the vacation with others. Taking our own towels, plates and utensils (and one hard plastic straw) cuts down on the use of water and the massive disposal of plastic and paper waste. Carrying a large jug of water or iced tea and cups for all travelers instead of buying dozens of plastic water bottles also prevents waste. It simply isn’t 1960 anymore. We can adapt how we travel just as we have adapted how we live to the environmental reality of our times.

There are also fun ways to relax closer to home. Afternoons at the beach, reconnecting with the restful wash of the waves, the calls of sea birds, the sun on our skin. Here again, we can be mindful of the environmental impact of people in nature. When we beachcomb, it's important not only to find that perfect sand dollar, but also to pick up and properly discard plastic fragments, fishing line, sharp glass, plastic bottles (again!), anything that might entangle a sea animal or bird or harm them if they ingest it.

At home, we can garden, play with our children and grandchildren, and invite family and friends to share the long summer evenings. When we garden, how are we sourcing our water? Yes, the drought seems to be over for now, but it's still a good idea to collect shower water to use on the summer veggies and flowers. Drip irrigation, while work to install, yields major water savings, as can a gray water system.

To keep plants healthy and attractive, there are alternatives to chemical pesticides and fertilizers. Organic liquid soaps like Dr. Bronner's work well in dilute solution to get rid of white flies. White vinegar and salt kill unwanted weeds (don't use near plants you do want, or on soils you plan to plant soon). Fertilizers can be homemade compost. Or build a worm bin, stock it with a wriggly pile of earthworms and throw in just about anything organic to produce rich loam and worm tea. Backyard poultry is another fun summer project that provides year-round dividends.

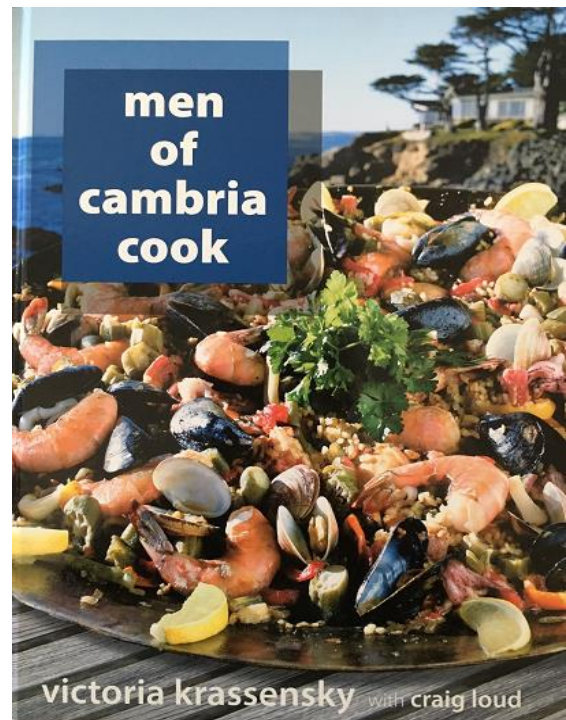
Then there is outdoor cooking, another American summer tradition. How do we get around the carbon problems when barbecuing? An electric grill is not the answer, unless you have solar or wind-powered electrical generation. These grills actually have the highest lifetime greenhouse gas impact of any grilling method, including charcoal. Hybrid units that use lump wood charcoal for flavoring and run on solar power are beginning to enter the market.

Natural gas grills burn somewhat cleaner than charcoal grills, emitting very little particulate matter, but they still add to GHG levels. Charcoal briquettes lit with lighter fluid make the "dirtiest" grill fires, both for the atmosphere and for human health. A better option is lump charcoal made of wood. In theory, when lit in a charcoal chimney, these wood-based products are carbon neutral. A new heat source for grilling is pellets. Made from sawdust and ground wood, they reuse waste, reducing the carbon load.

Another option is to cook conventionally, or even forget about cooking and make an array of salads, cheeses and fresh fruits and carry them outdoors to

eat. You're not surrounded by the scent of roasting meat and your primal instincts for fire-burned food aren't met. But it's still tasty and the sun is warm.

Speaking of tasty, the new **Men of Cambria Cook**, by Victoria Krassensky with Craig Loud, is now available at Greenspace and Cambria retailers including Matter of Taste, Linn's Restaurant and Gourmet Goods, Cutruzzola Tasting Room and Moonstone Tasting Room. The varied and delicious recipes were provided by 27 fascinating men who love living and cooking in Cambria.



With 400 photographs by Craig Loud, this is one of the most beautiful cookbooks you will ever see. Short autobiographical statements and a charming foreword by Victoria Krassensky add more pleasure for the reader. To top it off, proceeds from book sales will support the work of Greenspace – The Cambria Land Trust. We are deeply grateful to Victoria, Craig and Barry Berg, who guided the publication of this great gift, and to all the participating cooks.

Please contact info@greenspacecambria.org to order. We will have the cookbook in our website store and Facebook store shortly. –CG

info@greenspacecambria.org



The North Coast area of San Luis Obispo County is a national treasure. Greenspace will protect and enhance its ecological systems, cultural resources and marine habitats through land acquisition, education and advocacy.