

THE INSIDER

FROM STEVE AND MADELEINE...

Cooking tips? In *Mother Jones*?

Tom Philpott—who's interviewed in this issue of *The Insider*—isn't the first *MoJo* writer to offer up recommendations for the well-equipped (and sustainably sourced!) kitchen. As a matter of fact, *MoJo* cofounder Paul Jacobs shared his kitchen wisdom in the very first issue of *Mother Jones* back in February/March 1976 ("Only Cook for Those You Love: Hammers, Goggles, and Other Unexpected Tricks in the Kitchen")—including Paul's recipe for homemade tomato puree!

Well, Paul had another story in that first issue—about America's stake in the dangerous business of nuclear energy exports to India and other developing nations.

That was the recipe for *Mother Jones*, right from the beginning: offer up a mix of hard-hitting investigative and political reporting from reporters who wouldn't shy away from telling the truth, often at great personal risk. Stir in a refreshing look at how we live today: the food we eat, the films we watch, and the books we read; what our neighborhoods are like and how our families are organized. Combine it all with good design and offer it up to a community of readers that cares, thinks, and acts to make this a better world.

It's a recipe that can't be beat. That's one reason why we're still going strong, 35 years after Paul shared his recipe—and his reporting.

Thanks to all of you for making that happen.



FOR THE FRIENDS OF
Mother Jones

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With Tom Philpott



Steve and Madeleine have it right: **Tom Philpott**, our new food and agriculture blogger, will not only be reporting regularly about two of his favorite topics—eating and farming—but he’ll also be gracing us with recipes based on what’s in season at his **North Carolina farm, Maverick Farms**. You may have seen Tom’s reporting in *Newsweek*, *Gastronomica*, the *Guardian*, or in his column at *Grist*, the online environmental site. Now that he’s joined us at *Mojo*, we asked him to tell us a little about himself and what we can expect from the blog in the coming months (and to share a recipe or two).

Have food and agriculture always been hot topics for you? I’ve always been extremely food-centered, even when I was a kid who only ate burgers and fries and hated vegetables. That attitude served me well in a long stint as a line cook at a steakhouse in Austin, Texas, beginning at 16. I began to expand my culinary horizons beyond the burger in college, and during a long writing project not long after graduating, I plunged into cooking as a creative outlet that didn’t involve words. In the end, that brought me straight back to words, though, with an obsession for cookbooks and culinary history. I

always held this interest apart from politics—it was a kind of refuge from thinking about politics.

How did you become politicized around food? Living in New York City in the late 1990s and working as a financial writer, I got involved with the community-gardening movement. Seems that Mayor Giuliani had decided to pave over the gardens, fixating especially on ones in low-income areas without much access to food or green space. Giuliani’s power play inspired a broad and ultimately successful social movement to save the gardens. The

former mayor taught me that whatever else it is, food is about power and inequality. I have been studying it in that way ever since.

In 2004, you left New York City to become a farmer. What prompted that leap? Obsession. My life had become increasingly centered on food—community gardening plot, CSA membership, elaborate home cooking—and I wanted to go deeper. My girlfriend’s parents split up and the fate of their small veggie farm in western North Carolina came into doubt. We decided to move down with a couple of like-minded friends and make a go of farming. I think of the line from *Citizen Kane*: “I think it would be fun to run a newspaper.”

It looks like your farm does a lot more than farming. What other projects does Maverick Farms have going on these days? We run a **multi-farm CSA for our area**, which gives us and our fellow farmers a robust and steady market for our goods along with deeper ties to the broader community, and we are working on rolling out a “farm incubator,” designed to give landless would-be farmers access to the skills and land.

What can we expect from the blog? A muckraking look at the food industry and what it does to people, animals, and the land. I’ll be shining a spotlight on how people and communities are organizing alternatives to what Big Food is peddling.



So what’s farming life like? Can you give us a bit of a day-in-the-life of Tom? I get up around sunrise; let the hens out and make sure they have food and water (we have 40); go gawk at the beehive; coffee and breakfast; spend the morning writing; make lunch for the farm crew; more writing; and then I work outside in the afternoon, usually hauling compost or water.

Tom hard at work, helping to build a new fence for the chickens

FOOD FOR THOUGHT:

Tom's Fall Butternut Squash & Greens Soup



INGREDIENTS

One good-sized butternut squash, halved lengthwise with a sharp knife
6 to 8 cloves of garlic
Olive oil
Sea salt
Pepper grinder
One bunch of fall greens, such as kale or collards, rinsed and patted dry
Mild vinegar, such as red wine or apple cider
Optional: crushed chili flakes
Optional: handful of store-bought raw pumpkin seeds, lightly toasted in a dry (oilless) skillet over medium heat

Makes four servings

» Preheat oven to 425 degrees. Using a spoon, scrape seeds and stringy stuff out of the fat end of each squash half. Place it all into a small pot, add water just to cover, and simmer uncovered to make this into a stock. (If the water level drops noticeably, add a bit more.)

» Splash a little olive oil on each squash half, cut side up, and rub it lightly into the flesh, making sure the whole surface is slicked with oil. Season the oiled sides liberally with salt, pepper, and if desired, chili pepper flakes. Place them cut side down on a cookie sheet, and slip two to three garlic cloves into the cavity of each one, leaving the squash halves flat on the sheet, cut side down. Place in hot oven to roast.

» Now to the greens. Crush and peel two cloves of garlic; mince. Add them to a broad, heavy-bottomed skillet with a good splash of olive oil and, if desired, a lashing of chili flakes, and turn heat to low, giving the garlic a stir. Let the garlic heat gently in the oil, stirring occasionally and monitoring it to make sure it doesn't start to burn. If it does, remove immediately from heat.

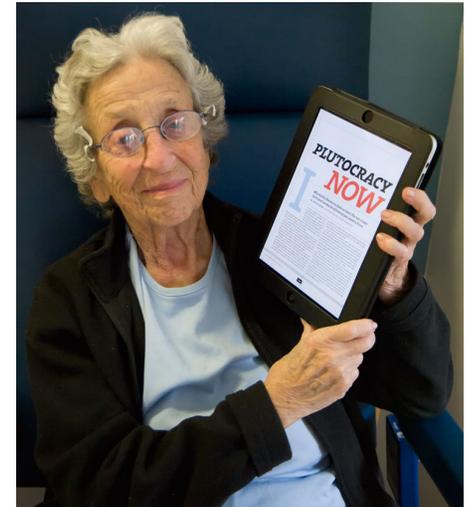
» Now take the bunch of greens and stack them flat in a pile. Slice out the tough part of the stems with an authoritative cut to each side. With the leaves still stacked, roll them lengthwise into a long tube, and slice crosswise into ribbons of about a half inch. By now your garlic will be fragrant and the pan will be hot. Add the sliced greens and a

pinch of salt. Raise heat to medium and stir, letting them saute a bit. When the greens have been well coated in garlicky oil, add a little water to the pot and cover, turning heat to low. Cook, stirring occasionally, until greens have reached your ideal state of tenderness. When they're done, splash with some vinegar and add salt to taste. They should be good enough to eat on their own. Let cool.

» Check your squash halves by plunging a fork into the thin side. They are done when the fork enters the flesh without much trouble. Let the squash cool a little, then scoop the flesh into a pot, discarding the skin. Peel the roasted garlic cloves and add them to the pot. Pour the hot squash stock directly into the pot, straining through a sieve. This won't be enough liquid to moisten the puree, so add a pint or so of liquid (water or other stock) to the pot. Puree with an immersion blender until smooth and velvety. If the puree seems too thick, add more liquid.

» Now place the cooled greens on a cutting board and chop them coarsely into bite-sized pieces. Stir them into the soup. Bring soup to desired eating temperature over medium heat and taste for salt.

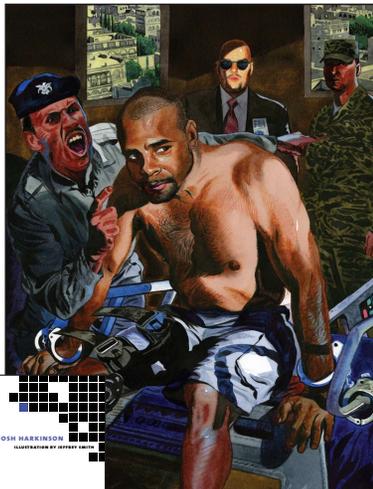
Serve in soup bowls, garnishing each one (if desired) with a sprinkling of the toasted pumpkin seeds.



MORE NEWS!

While in the hospital recently, Lynn Straus (mother of *MoJo* Board Chair Phil Straus) complained of "not enough national news!" Phil and *Mother Jones* came to the rescue with a digital subscription (available at www.motherjones.com), giving Mom instant access to the current print issue.

Terrorists for the FBI



the turncoat

To many on the left, Brandon Darby was a hero. To FBI officials consumed with busting anarchist terror cells, he was the perfect snitch.

for the first time in September 2010, all the Republican Party kicked off at a national convention in St. Paul, Minnesota, the Tea Party gave a more visceral and direct political voice. The movement seemed to come from the streets with hand-drawn signs, shouting of anger against what had happened in the city. Contrary to what you might expect, however, the movement was organized and led by a former FBI informant, Brandon Michael Darby. He had been a paid informant for the FBI for years, and he had been a member of the Black Panther Party. He had been a member of the Black Panther Party for years, and he had been a member of the Black Panther Party for years. He had been a member of the Black Panther Party for years, and he had been a member of the Black Panther Party for years.

activities. “The Informants,” published in August, was the result of a year-long *MoJo* investigation. Reporter Trevor Aaronson (a 2010-2011 fellow at IRP) and *MoJo* intern Lauren Ellis reviewed more than

500 domestic terrorism cases, sorting through tens of thousands of pages of court documents. “It allowed us to see how sting operations have grown steadily, year after year, since 9/11,” said Aaronson. The project reveals that nearly half of all domestic terrorism prosecutions involved one or more of the FBI’s 15,000 registered informants, many of them paid or otherwise incentivized (such as through the need to work off criminal or immigration

violations). With just three exceptions, all of the high-profile domestic terror plots of the last 10 years were actually FBI stings. “[These] terrorist ‘plots’ are actually conceived and financed by the FBI itself,” said *MoJo* editors Clara Jeffery and Monika Bauerlein.

The project also includes a searchable database of the cases—the first and only of its kind, which allows readers to analyze the data and draw their own conclusions. We wrapped those with a piece by *MoJo* news editor Nick Baumann about the federal government using foreign regimes to detain and interrogate Americans, as well as research documents, an FBI surveillance video, and Josh Harkinson’s profile on Brandon Darby, the former radical activist turned FBI informant, to create the print and web package “Terrorists for the FBI.” The package is already generating buzz, including an interview with Aaronson on NPR’s August 21 edition of *All Things Considered*, WNYC, Minnesota Public Radio, C-SPAN, and KPFK in Los Angeles.

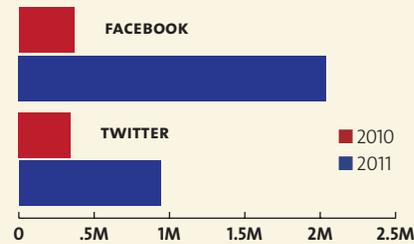
This was a massive undertaking, requiring immense effort from numerous staff and departments, not to mention the partnership with the Investigative Reporting Program. “[It’s] an example of how in-depth public-interest, collaborative journalism can and must be done even in these times of shrinking newsrooms and resources,” said Jeffery and Bauerlein. This is what you are supporting. We couldn’t do it without you.

TRAFFIC REPORT

The first half of 2011 showed unprecedented digital growth, with huge increases in unique visitors, page views, and social media traffic when compared with the same period in 2010.

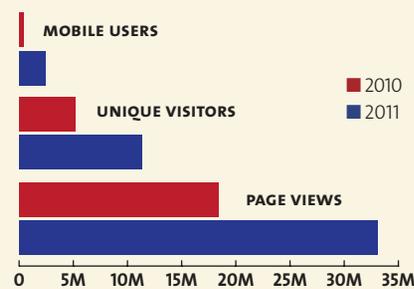
SOCIAL MEDIA GROWTH

January to June 2010/2011 (in millions)



WEB TRAFFIC

January to June 2010/2011 (in millions)



Mark Your Calendars: Upcoming Events

BEARING WITNESS

Thursday, October 20 6:30 to 9:30 p.m.

6:30 to 7:30: General reception
7:30 to 9:00: Dinner and program
9:00 to 9:30: Conclusion
Tickets: \$250 per person

At the Julia Morgan Ballroom, 465 California Street, 15th Floor
San Francisco, California

www.motherjones.com/bearing-witness

This October, we'll return to San Francisco's Julia Morgan Ballroom for the second annual *Mother Jones* Bearing Witness dinner, to benefit The Anita Fund and celebrate courageous voices in investigative journalism, human rights, and global justice.

What's The Anita Fund? Named for Anita Roddick, a longtime *Mother Jones* supporter and board member who was deeply committed to fighting for truth, justice, and human rights, The Anita Fund supports our human rights journalism and allows us to deepen our reporting on domestic and global justice issues. So far as we can tell, *Mother Jones* is the only journalism organization in the United States with a full time human rights reporter—Mac McClelland. Mac's not the only *MoJo* reporter who covers the human rights beat, though—from James Ridgeway's *investigative*

reporting on solitary confinement and the case of the Angola 3 in Louisiana, to Nick Baumann and Kate Sheppard's coverage of *right-wing attacks on women's access to family planning and abortion services*, to Andy Kroll's coverage of the *Wisconsin fight for labor rights*—*Mother Jones'* commitment to human rights is broad and deep, and has been for many years.

This year, we are delighted to host playwright and activist *Eve Ensler* as our 2011 Bearing Witness guest of honor. Along with key *MoJo* reporters and staff, Ensler will highlight how media coverage is a vital piece of

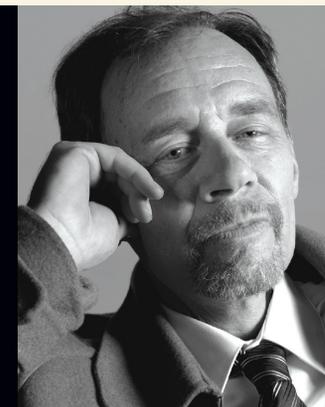
Playwright/activist *Eve Ensler* (left); *Jurnee Smollett-Bell*, from *Friday Night Lights* (right)



human rights work. Introducing Ensler is actress *Jurnee Smollett-Bell*, an activist in her own right and most recently starring in the award-winning show *Friday Night Lights*. In addition, we are proud to announce the first ever Anita Roddick Courage in Action Award, which will carry on Anita's legacy of supporting brave organizations, individuals, and journalists working in the field of human rights and social justice. The 2011 award winner is *Kofaviv*, a grassroots women's organization founded by Haitian rape survivors in displacement camps in and around the poorest areas of Port-au-Prince. The award includes a \$25,000 grant made possible by an anonymous donor. Anita would be proud.

For information about attending or sponsoring a table, please contact Laurin Asdal, development director, at lasdal@motherjones.com.

AN EVENING WITH DAVID CARR



Wednesday, November 9

6:00 to 7:00 p.m.

Francis W. Parker High School
Chicago, IL

Tickets: \$10 in advance;
\$15 at the door;
\$5 for students/teachers
with ID

In November, we'll be in Chicago for an evening with *New York Times* media columnist (and star of *Page One: Inside the New York Times*, a documentary about life at *Times* HQ) *David Carr*. Presented as part of the 2011 *Chicago Humanities Festival (CHF)*, Carr will join *Mother Jones'* editors, Monika Bauerlein and Clara

Jeffery, for a conversation on media and technology.

Tickets are available for purchase at www.chicagohumanities.org.

If you'd like to get a chance to talk with David and the *Mother Jones* staff in a more intimate setting, a private donor reception will follow the public event (private reception guests will also get priority seating at the public event). For more information, or if you are interested in attending the private reception, please contact Laurin Asdal, development director, at lasdal@motherjones.com.

DONOR SPOTLIGHT:

Chuck Lane's Story



Why we love her: Among other feats, Mary Harris Jones faced arrest and an armed militia when she organized miners in Colorado in the 1890s and early 1900s.

One way to support *Mother Jones* for the long run is to make a contribution directly from your IRA. That's what Chuck Lane decided to do. Recently, we sat down with him for a history lesson and to better understand why he decided to make this kind of gift to *Mother Jones*.

You mentioned that you have a family connection to the original Mother Jones, Mary Harris. What's the story?

My grandfather was a coal miner in Colorado from the late 1890s up through the '30s. He was a secretary to the union when Mother Jones was there organizing. When things got really nasty, the governor sent his militia to quiet things down. Mother Jones was leading the miners, and she had the wives and the children walking the streets too. She was kicked out of Colorado, but she kept coming back. She was a hard-nosed lady.

A strike-busting prosecutor called her "the most dangerous woman in America." Are we living up to the legacy?

Yes. The fact that you're a nonprofit and that you do real, honest-to-God, non-sugar-coated journalism is really meaningful to me.

Did you grow up in the same part of Colorado where this all happened?

Yes. I was born in Southern Colorado in 1931. I remember my grandfather coming home from the mines with his face all blackened from working, and I was maybe three or four. There's a theater in the town where I used to see movies growing up. I didn't know then that Mother Jones and the miners used to meet there.

So what prompted your gift at this time?

I make a lot of contributions, but they're smaller, \$50 or \$100. I can't typically give a larger gift. But I'm an old guy, and I have to take a minimum distribution out of my IRA; I happened to get the booklet from *Mother Jones* that talked about bequest gifts and IRA rollovers. So this is a situation where I can give a larger amount than I'd be able to otherwise. I'm in sync with what you do, what you think, so it made sense.

RAISE HELL IN YOUR NEXT LIFE

The *Mary Harris Jones Legacy Society* is a group of especially committed supporters who share a simple mission: to sustain the good fight and ensure that *Mother Jones* will be raising hell well into the future. Members make provisions for *Mother Jones* through their wills or retirement accounts,

through gifts of securities, or through other planned-giving methods. This kind of forward-looking philanthropy enables them to make contributions larger than their current incomes may allow and helps ensure that *Mother Jones* stays alive and kicking even after they're gone. This isn't an easy topic to broach (but nothing *Mother Jones* does ever is). Even though *Mother Jones* won't benefit from your gift for, we hope, a very long

time, your foresight is critical to our long-term financial strength and will help ensure that future generations of muckrakers and truth-seekers can meet the opportunities and challenges of their times. That's a legacy that makes a difference. To discuss the possibilities or for more information about planned giving, please contact Laurin Asdal, development director, at (415) 321-1700 or lasdal@motherjones.com.

KEEP IN TOUCH!

Ready to renew your support?

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Want to make a monthly gift?

Become a sustainer:

motherjones.com/give_monthly

Get weekly updates!

Sign up for the DC Decoder, Econundrums, or Drum Beat at motherjones.com/newsletter

Want to honor a hellraiser?

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Drop us a line the old-fashioned way:

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