



Cure Organic Farm Newsletter

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available online at:
www.cureorganicfarm.com/
csanewsletters.htm

Three Little Piggies

The time period for a pregnant sow is three months, three weeks and three days. If you talk with the Colorado pig guru John Long he will also tell you three in the morning.

Thankfully, Mae our pregnant Berkshire sow did not hear that last part and we have now received three gorgeous little Berkshire piglets as a result of her hard work. She gave birth on Tuesday morning and is a nice calm Mommy living underneath the apple tree. We ask that you restrain yourself from visiting until next week so that she can feel that she is in a safe place for her babies to grow up and not in need of having to flee quickly to escape being chased by the pigarazzi.

Mae's sister Nellie is due any day as well and so we will soon be in piglet land.

Chica's piglets are now around 280 pounds and are getting ready to go in at the end of the month, so the cycle continues

Coffee, Croissants & Carrots

Who doesn't enjoy relaxing on a Saturday morning with a steaming cup of coffee and a warm croissant enjoying the gorgeous Colorado sunshine. Well, we're here for you. On this upcoming Saturday Nate of The Tasterie Truck will be serving up his delectables at our Farm Store. We will provide the tables, chairs and relaxing setting. You bring your appetite. The festivities begin at 10 am and will go on until 2 pm. So, sleep in and come on by when you get the chance it would be great to see you. Michelle will also be cooking up fresh jam with the peaches and berries. Like I said we're here for you.

around here.

This is the final week of **Kid's Camp, wow, and the Daily Camera** just recently came out to photograph and interview all of us about the camp so please bring by a copy of the paper when it comes out!

We couldn't be more impressed with the jobs that Becca and Caroline have done with the Camp. Our greatest joy is seeing the light switch on within the eyes of the campers when they feel empowered about where their food comes from and how it is grown. We also enjoy hearing about their chicken catching adventures and who can get the high score of catches.

So, it must be getting to be the end of summer, right? **The crops didn't** get the message. We just had our largest harvest day ever on Tuesday! Our cooler is filled to the brim with beautiful potatoes, yellow wax beans, and more zucchini and summer squash than should be legally possible

Not to mention the heirloom tomatoes, eggplant and soon to be more sweet red peppers.

The eggplant that you will be eating perhaps tonight is of three different varieties. There is the classic Italian globe which broke the mold in our imagination of what an eggplant should look like and then there is the Japanese eggplant which looks more like a purple banana and lastly the neon which is a white eggplant that reminds you more of a Dinosaur egg.

Growing these different varieties allows us all to realize the amazing diversity within each vegetable. The heirloom tomatoes are the most visible in shape and colors, but it is mind numbing to see within grocery stores and within most **farmer's markets such a** limited variety of vegetables where there is such an amazing opportunity to showcase the humungous **variations. So, we're here to** show you purple cauliflower, yellow carrots, Colorado artichokes, yellow beans, candy striped beets, fingerling potatoes, purple basil and oh so much more.

Let us know if there is a particular variety that you know and enjoy that you have not seen around these parts and we will give it a shot if possible.

Enjoy the bounty.

In your share this week:

Carrots

Beets

Rainbow Chard

Cucumbers

Potatoes

Summer Squash

Eggplant

Fruit Share

Peaches

Our next **What's for Dinner?** class on 8/17 is sold out, but Michelle will be back in September making flatbread pizzas with your CSA share. Each class features Michelle making us a feast to go along with our cooking lesson, so we can happily eat and cook. Register for the 9/14 class at: cureorganicfarm.com/classes.htm

Coming Next Week :

Squash

Carrots

Basil

And much more!

Recipes

Zucchini/Summer Squash Stuffed with Corn and Cheese from "The Victory Garden Cookbook"

- 2 narrow 6- to 7-inch-long zucchini or yellow squash
- 1 C corn kernels
- 1/2 to 2/3 C ricotta cheese
- 1 to 2 tbsp. chopped chives (optional)
- Salt and freshly ground black pepper
- 3/4 C grated Cheddar cheese

Blanch squash in boiling salted water for 5 minutes. Place under cold water and drain. Halve and scoop out the seeds, forming cavities. Coarsely purée the corn and ricotta cheese in a food processor or food mill. Add the chives (if you wish) and season with salt and pepper. Fill squash halves

with the mixture, mounding slightly. Cover with grated cheese. Place in a buttered casserole and bake, covered, in a preheated 350 degree oven for 15 minutes. Uncover and bake 20 to 25 minutes or longer, until the squash is tender and the topping is browned.

Beet Salad with Oranges, Olives & Chives

- 6 medium beets
- 3 oranges
- 1/2 C pitted kalamata olives
- 2 tbsp. olive oil
- 2 tbsp. rice vinegar
- 2 tbsp. grated fresh ginger
- 2 tbsp. chopped fresh chives
- Salt to taste
- Generous pinch of cayenne

Peel and coarsely grate beets by hand or food processor. Place in a medium bowl. Peel & seed two of the oranges, separate into segments and cut into bite-size pieces. Toss with grated beets & olives. In a small bowl, combine olive oil, vinegar, ginger, chives and juice of 3rd orange. Season with salt & cayenne, and stir into beet mixture. Allow to stand at room temp. at least 15 min., tossing occasionally. Salad gets better when marinated a few hours.

Ecuadoran Spicy Cheese and Potato Patties

- 1 3/4 lbs. potatoes, cut in 1" chunks
- 2/3 C fresh corn kernels or frozen kernels, thawed
- 1/2 C grated Monterey Jack cheese
- 1 Anaheim or poblano chile, seeded and chopped
- 1/3 C chopped scallions
- 3 T chopped fresh cilantro (optional)
- 3 T butter

In a large saucepan, cover potatoes with water and bring to a boil. Cook over med. heat for 15 min., or until tender. Drain and return to the pan.

Stir gently over med. heat for about 1 min. Put the potatoes into a large bowl and mash until smooth. Stir in the corn, cheese, chile, scallions and cilantro, if using. Season w/salt & pepper and mix well. Shape into 8 **patties about 3/4" thick.**

In a large, heavy skillet, melt the butter. In 2 batches, cook patties over med. heat, turning once, for 6 - 8 min., or until golden brown. Remove to a heated serving platter. Patties can be topped w/fried eggs for brunch or dinner.

Cucumber Salsa

try this over grilled fish or chicken (or maybe over the potato patties?!)

- 2 C finely chopped cucumber
- 3/4 C finely chopped red bell pepper
- 2/3 C finely chopped red onion
- 1/2 C chopped fresh cilantro
- 2 tbsp. red wine vinegar
- 2 tbsp. olive oil

Mix all ingredients in a large bowl. Season to taste with S&P. Can be prepared up to 4 hours ahead. Cover with plastic and refrigerate.



Words to Live By

"Do not be daunted by the enormity of the world's grief. Do justly, now. Love mercy, now. Walk humbly, now. You are not obligated to complete the work, but neither are you free to abandon it."

- *The Talmud*