

Cure Organic Farm Newsletter

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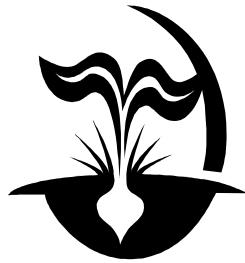
This newsletter is also
available online at:
www.cureorganicfarm.com/
csanewsletters.htm

New Projects on The Farm

Sitting here today writing this while the rest of the farmers are packing shares, the van and preparing to leave for market in 15 minutes, I am wondering if it is totally crazy that we want to add another project next season. The project I'm referring to is opening a farm store with a certified kitchen in it available for food preserving classes and making value added products. We began leasing the Tree House property next door with the idea of growing fresh cut flowers and bedding plants and eventually opening a store. Just finishing up our first of a three year lease we are in the process of doing the research and design to create a farm store and kitchen in what use to be the gift shop at the old nursery. While we do not own this property as of yet, our goal is to fundraise in order to create a certified kitchen and Classroom.

Over the course of the season we have hosted Events like the Easter Egg Hunt and the Meadow Lark farm dinners as a way to get us started with our remodeling project this winter. When we shared our vision with Teri from Potager restaurant she was happy to help and coordinated an upcoming fund raiser dinner in Denver.

What is so special about a farm is that it is dynamic, both in and out of the fields. It takes a whole community of people coming together creatively to build something special that we can all enjoy.



Honey Harvest

Early September each season we harvest our honey with excitement. We began harvesting the honey just this week and have some for sale now at our farm stand and for CSA members at the farm on Wednesday evenings for \$8 a jar (one pound jars). Our Bees have been quite busy this season enjoying all of the flowers growing at Tree House and have produced a fantastic amount of homey .

All of our honey is raw and filtered.



September is the month to celebrate the Harvest

With great excitement, we invite you to join us for an evening of beautiful food and beautiful wine.

This event is a benefit to raise money for Cure Organic Farm's education program and kitchen.

**Potager Restaurant
Infinite Monkey Winery
Cure Organic Farm**

5 courses made with locally grown food from Cure Organic Farm,

5 wines made by Ben of Infinite Monkey Theorem Winery

prepared by a team from Potager Restaurant at the winery

Sunday, September 27
Infinite Monkey Theorem Winery

931 w. 5th ave.

Denver, Colorado

wine and winery tour:
5:00pm

dinner: 6:00pm

\$150 per person

space is limited and reservations are required.

call Potager Restaurant to make a reservation

303-832-5788

In your share this week:

Eggplant

Head Lettuce

Carrots

Sweet Corn

Cucumber

Sweet Red Pepper

Beans

Green Bell Peppers

Tomatoes

Basil

Fruit Share

Peaches

Meadow Lark Farm Dinner is now taking reservations for the Oct. 2nd dinner here at the farm for CSA members. For dinner details and to make a reservation please visit <http://www.farmdinners.com/curecsa2oct2009.html>

Hope to see you at the table!

Coming Next Week...

Lettuce

Sweet Corn

Basil

Tomatoes

And so much more.....

Recipes

Fresh Tomato Pie

From 'Fresh from the Garden Cookbook' by Ann Lovejoy; courtesy of CSA Member Toni Dash

'Use a range of ripe tomatoes to achieve the fullest possible flavor; mix heirloom, cherry tomatoes and red slicing tomatoes.

Pastry for on 8- to 9-inch pie crust
1/4 teaspoon kosher or sea salt
1/4 teaspoon freshly ground black pepper

2 cloves garlic, minced or pressed
2 tablespoons finely shredded fresh basil leaves

4 ripe tomatoes, cut in half and sliced
1 cup yellow cherry tomatoes, cut in half

1 cup red cherry tomatoes, cut in half
1 cup fine bread crumbs

1/2 cup coarsely grated mozzarella

1/2 cup coarsely grated pecorino or Asiago cheese

Preheat the oven to 400 degrees F. Line an 8- or 9-inch pie dish with the pastry, fluting the edges. Prick the crust all over with a fork and bake until lightly browned, 8 to 10 minutes. Leave the oven set at 400 degrees F; set crust aside. Blend together the salt, pepper, garlic and basil, sprinkle over the cut tomatoes in a medium bowl and let sit for 10 minutes. Gently layer the tomatoes into the pie shell with the bread crumbs and cheeses, beginning and ending with a light layer of bread crumbs and cheese. Bake until warmed through, 20 to 30 minutes. Serve at once.

Makes 6 servings



Avocado and Corn Salsa

Epicurious | 2004

1 ripe avocado, cut into 1/4-inch dice
2 to 3 tablespoons fresh lime juice
1 ripe red tomato, diced
1 ear sweet corn, shucked
1 scallion, diced
1-2 jalapeño peppers
1/4 cup chopped fresh cilantro
Coarse salt (kosher or sea) and freshly ground black pepper

Place the avocado in the bottom of a nonreactive mixing bowl and gently toss it with 2 tablespoons of the lime juice. Spoon the tomato on top of the avocado. Cut the kernels off the corn. Add the corn kernels to the mixing bowl. Refrigerate it, covered. Just before serving, add the jalapeño(s) and cilantro to the mixing bowl and gently toss to mix. Taste for seasoning, adding more lime juice as necessary.

Pita Sandwiches with Eggplant, Peppers, Tomatoes and Cucumber

Bon Appétit | April 2000

sauce 1 cup nonfat plain yogurt
1/2 cup light mayonnaise
1-2 roasted red peppers, chopped
1/3 cup packed fresh basil leaves, thinly sliced

1 large garlic clove, pressed

sandwiches

Nonstick vegetable oil spray

1/4 cup olive oil

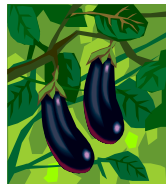
1/4 cup balsamic vinegar or rice vinegar

1 1/2 tablespoons dried oregano

2 eggs

2 tablespoons water

Fresh breadcrumbs



All purpose flour

1 medium eggplant unpeeled, cut crosswise into 1/4-inch-thick slices

6 pita bread rounds

4 plum tomatoes, sliced

1 cucumber, cut diagonally into 1/4-inch-thick slices

1 roasted red pepper, cut into strips

Whisk yogurt, mayonnaise, peppers, basil and garlic in medium bowl to blend. Season to taste with salt and pepper. Cover and refrigerate. for sandwiches: Preheat oven to 425°F.

Spray 2 heavy large baking sheets with vegetable oil spray. Whisk olive oil, vinegar and oregano in small bowl to blend. Season to taste with salt and pepper. Whisk eggs and 2 tablespoons water in medium bowl to

blend. Place breadcrumbs in shallow dish. Place flour in another shallow dish. Lightly dust each eggplant slice with flour; dip eggplant into egg mixture and then into breadcrumbs, coating completely. Place eggplant slices on prepared baking sheets. Drizzle with olive oil mixture. Let stand 15 minutes. Bake until brown on both sides and tender, turning occasionally, about 35 minutes. Remove from oven; cool eggplant on baking sheets.

Place 2 or 3 eggplant slices in each pita. Stuff each pita equally with tomatoes, cucumber and red pepper strips. Drizzle 1/3 cup sauce over filling in each pita and serve.

Words to Live By

“Character is like a tree and reputation like its shadow. The shadow is what we think of it; the tree is the real thing.”

-Abraham Lincoln (1809 - 1865), Lincoln's Own Stories

