



Cure Organic Farm Newsletter

7416 Valmont Road, Boulder, CO 80301 - 303-666-6397
www.cureorganicfarm.com—cureorganicfarm@yahoo.com

Distribution Week #2

June 9, 2010

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

Follow us on face book!

These Little Piggies

It most likely started with a flare. This past Saturday evening as Veronica and her Meadow Lark troupe were pouring the last of the wine and the spoons were clinking inside of the glasses which recently had held delicious Panna Cotta. A flare was shot up from across the road. It illuminated the sky and turned the evening pink. Thankfully it was no distress call but just fun loving neighbors. Little did we know though that just behind the hoop houses Pansy our newest Berkshire was a Mom. Five gorgeous piglets were discovered by Maren the next morning and we now have our very first crop of pigs!

These little ones are about 3 pounds each and are fully mobile and love to wrestle, make tunnels in the hay, eat dirt and milk and more than anything else, lay five across piggies in a blanket. This announcement has it's roots in the month of this past March when Paul and Jack loaded up the truck with many books on tape and lots of pretzels and with horse trailer in tow began

the trek to Iowa for breeding stock and feeder pigs. The trip went very smoothly and I think that the Amish who were passing them on horse drawn carriages as they flipped the map counter-clockwise to see if it made more sense were amused as well.



Kelly at Eden Farms, located in State Center, Iowa a third generation Berkshire breeder supplied us with Pansy the Mom, Wilber the boar and Chica the gilt.

Then it was on to Centerville, Iowa which was nowhere near the center but

rather was balanced on the Kansas state line. Many hours later they pulled up to John Sulser's farm and were greeted by what looked to be a sheep dog, but was rather a Mangalitsa pig, Paul's dream hog. The Mangalitsa or Hairy Pig is a rare heritage breed from Austria that is treasured for the fat content that they carry, up to three inches of back fat, wow. Paul's conversation with John was incredible. To hear his story of the pork business was humbling. He had spent 20 years attempting to breed the fat out of his hogs because that was what was in demand, lean pork, but after putting 16 dollars into each pig and getting 4 back he had to try something different, thus came along the exact opposite of what he had been doing the last twenty years, and in the last two years he has made more than the last twenty! And we were glad to add to his bounty. We then had our full kit and caboodle and headed safely home. Stopping in Lincoln, Nebraska to visit Chloe our previous Manager who is now a new mother as well.

And now here we are with our own beginning. We hope that you enjoy the animals whether you are vegetarian, vegan or carnivore and to realize that we are trying to bring the experience of food to you. So that the cycle of life which it goes through can be experienced and enjoyed.

Ordering Wisdom Chickens

Each season we work with Wisdom Natural Poultry to offer their whole frozen chickens to CSA members. Jay & Cindy Wisdom are located in Haxtun, Colorado and raise chickens free of hormones and antibiotics, although their poultry is not certified organic. Whole chickens weigh between 3-5 pounds and cost \$3 per pound. Please pre-order your chickens at CSA pick-up. Chickens are available the last week of June and come frozen. We will be distributing whole chickens the last of each month.

In your share this week:

Carrots

Turnips

Salad Mix

Braising Mix

Pea Shoots

Garlic Scapes

Fruit Share

Strawberries

New This Week

While Garlic Scapes are delicious they also are a sign that the garlic plants are beginning their transformation from spring garlic to forming cloves. Green Garlic may be used just as cloves. They tend to be a bit more mild and sauté more quickly. Try them with the braising mix!



Coming Next Week...

Salad Mix

Bok Choy

Garlic Scapes

Baby Beets

And much more!

Recipes



Garlic Scape Pesto

adapted from [Dorie Greenspan](#)

10 garlic scapes, finely chopped
1 tbsp capers
1/3 c cashews
approx. 1/2 c olive oil
Sea salt

Put the scapes, capers, cashews, and half the olive oil in the bowl of a food processor. Whir to chop and blend all the ingredients and then add the remainder of the oil and, if needed to thin the texture. Season with salt. Makes approx. 1 cup.

Mashed Turnips & Potatoes

1 bunch turnips cubed
3 white potatoes cubed

1/4 cup milk
3 tablespoons unsalted butter
1 teaspoon white sugar
3/4 teaspoon salt
1/4 teaspoon pepper

Preheat oven to 375 degrees F Place turnip and potatoes in a large pot with enough water to cover, and bring to a boil. Cook 10-15 minutes, until tender. Remove from heat, and drain. Mix milk, 2 tablespoons butter, and sugar with the turnip and potatoes. Season with salt and pepper. Mash until slightly lumpy. Transfer turnip mixture to a small baking dish. Dot with remaining butter. Cover loosely, and bake 15 minutes in the preheated oven. Remove cover, and continue baking about 8 minutes, until lightly browned.

Mess o' Greens Salad With Warm Pecan Dressing

1/2 pound Braising Mix
2 T balsamic vinegar
2 tsp. honey
1 T Dijon mustard
2 tsp. vegetable oil
1/2 cup pecans, roughly chopped or broken

Tear the greens into salad-size pieces and place in a large bowl. In a small bowl, combine the vinegar, honey and mustard. Set aside. Heat the oil in a small skillet until hot but not smoking. Add the greens turning gently. Add the vinegar mixture and

pecans and cook, stirring regularly, for 2 to 3 minutes, to coat the greens and serve at once.

Roast Carrots & Turnips

1 bunch of carrots, sliced into short, thick strips
6 small turnips, cubed
1 small yellow onion, cubed
2 tsp olive oil
2 tsp butter
a pinch of sea salt
a bit of black pepper

Combine the prepped veggies in the baking pan and drizzle with olive oil. Sprinkle a little sea salt & black pepper on top and stir to

get that goodness on everything! Roast on 375 (no need to preheat) for about 30 minutes, stirring a few times while it's roasting. Remove from heat, stir in butter-enjoy!



Words to Live By

“The first light bulb moment I want to offer is one I was lucky to realize in time, and hope that others will too. It may seem obvious but it is worth repeating; take care of your parents.”

-Thomas Keller
The French Laundry



Georgia checking the first spring stand of baby greens