



Cure Organic Farm Newsletter

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

Distribution Week #1
June 8, 2011

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Seeds, Rain & Sunshine

It's June oh me oh my. Time to pack away the winter jackets, ski boots, and beach dreams. Time to begin stretching those muscles that were there last summer right? And to find the vegetables out in the field that were just seeds in the greenhouse not too long ago.

Another CSA season has begun and so if you are new, "Welcome!" and if you are returning, "Welcome back!" We are extremely excited to greet and meet all of you whether it be at the farm or at Farmer's Market.. We believe, that you are in for a wonderful season full of delicious delights that would not be possible without your enthusiasm and support.

We have been busy (as well as the animals) during the offseason. Most noticeably, there are 8 baby piggies which arrived in March via Pansy our proud Mommy. There are four boys and four girls who have been a joy to see grow up so quickly. They are 5 pounds in March and 300

pounds in August, that is quite a jump. You can visit them as they lounge under the trees eating their organic feed (the only organic feeder pigs in Colorado) behind the farm store.

Pansy, Chica, Nellie, May and Wilbur are now located across the street next to Munson's on City of Boulder Open Space which now houses our tomatoes, potatoes, and artichokes. We are as proud as Pansy as well to say that we are the first organic farm on City of Boulder Open Space, we tip our hats and visors most graciously to all at the Open Space department to making this happen and trusting us with their magnificent property.

On the main farm you may notice the large out-building collecting much of the sunshine behind the hoop houses. That is the new solar green house which was constructed over the winter and now houses our Amazonian trellised heirloom tomatoes and Genovese basil as well as our first banana tree! Please check it

out and thank Larry Kinney for his innovation and determination.

We have added two new interns as well. Missy Neville and Laura Reppert. They are both incredible farmers and brilliant people who have added so much to the farm (we hope that they read this and work even harder!).

We also have a new Kid's Camp director, Caroline Stewart, who has already managed to control 10 children in the ditch making sure to guide them away from the stinging nettles and assuring them that it is not mint.

The spring snow in the mountains is a relief to see as the heat increases knowing that there will be enough water for another season and the plants and our hands are enjoying the moist soil from the May rains. We hope that you enjoy the first harvest for you and that you please let us know how you are enjoying or not enjoying your share throughout the season. You are our toughest critics and we need your fantastic insight so that we may try harder to amaze your taste buds each and every time that you open your share and sit down with your family to eat the food that we have grown especially for you. Here's to another delightful season with you, Buon Appetito.

Cure Organic Farm Store

We were looking for something to do in the few minutes that we are not in the field, and so we decided to start a farm store to showcase the bounty of the harvest and the different products which are made here on the farm including our charcuterie made with Mark DeNittis of Il Mondo Vecchio in Denver, our eggs made by our 200 laying hens, duck eggs made by the gaggle on the other side of the store and our wool made by our flock of sheep across the street. You can also find Farmer John's wheat, Mark & Mel's coffee, and Thea & Lele's pottery.and oh so much more. Open Wednesday-Sunday.

In your share this week:

Carrots

Cipollini Onions

Lettuce

Braising Mix

Radish

Fruit Share

Strawberries



Coming Next Week...

Lettuce

Turnips

Garlic Scapes

And much more!

Recipes



Fresh Radishes with Flavored Salts and Butter

3 tablespoons whole fennel seeds
2 tablespoons whole cumin seeds
2 cups coarse salt
2 teaspoons ground paprika
1 1/2 teaspoons cayenne pepper
8 tablespoons (1 stick) unsalted butter, room temperature
24 medium radishes, trimmed

Toast fennel seeds in a dry skillet over medium heat, shaking pan continuously, until aromatic, about 4 minutes. Transfer to a spice grinder; grind until seeds are no longer coarse. Repeat with cumin seeds.

In a small mixing bowl, stir ground fennel seeds into 1/2 cup coarse salt; transfer to a small serving bowl. Wipe out mixing bowl, then mix ground cumin seeds into 1/2 cup coarse salt; transfer to another small serving bowl. Wipe out mixing bowl, then stir paprika and cayenne pepper into 1/2 cup coarse salt; transfer to a third serving bowl.

Arrange radishes on a serving platter. Pour the remaining 1/2 cup salt into another serving bowl. Transfer softened butter to a slightly larger bowl. Serve.

Roasted Carrots and Cippolini Onions *from Guy Fieri*

1 pound cippolini onions
2 pounds baby carrots
2 tablespoons canola oil
1 tablespoon butter, melted
1/4 cup white wine
1/4 cup chicken stock
Salt and coarsely ground black pepper
2 tablespoons chopped fresh Italian parsley leaves

Preheat oven to 400 degrees F.

On a sheet tray, toss onions and carrots with oil, butter, wine, and stock. Season with salt and pepper. Roast until golden and caramelized, about 25 to 30 minutes. Toss in a shallow serving bowl and garnish with parsley.



Words to Live By

"Pull up a chair. Take a taste. Come join us. Life is so endlessly delicious."

— Ruth Reichl



The 2011 Cure Organic Farm Crew