



Cure Organic Farm Newsletter

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Where you'll find us

We wanted to share with you a bit about the travels that our food takes around Boulder so that if you happen to run out of ways to prepare your meal these outstanding chefs might be able to bring new and inventive ways into your kitchen, or maybe just make you jealous.

We supply 4 restaurants with our food. 3 of them are located in Boulder and one in Denver. We'll start with the locals first.

The Kitchen, a favorite for many, us included. Our good friends Hugo Matheson and Kimbal Musk have created an incredibly unique and inviting trio of restaurants all layered around each other to accommodate many different occasions.

The Kitchen (next door) is the newest child to be brought into the fold and it is a brilliant (to use Hugo's native adjective) nook for an affordable family meal or quick bite when the pangs for tomato soup strike. It is also commendable for the proceeds which

it provides for the Kitchen Foundation which funds local school gardens so that our children can understand and appreciate the process of growing one's own food.

We also would like to acknowledge Alberto and Kyle for their endurance and ingenuity behind the stove preparing the meals.

The Kitchen itself is an incredibly inventive restaurant with Chef Dennis making mouths water with his inspired Monday night Community Dinners which are a king's feast and hosts Kate and Ray making you forget that you actually do not have a bedroom upstairs.

The Upstairs is actually Ashley's lair with his fabulous small plates matching the lovely views of the Flatirons. It's safe to say we are regulars.

Frasca, Bobby and Lachlan have made all GPS' guide all who enter Boulder to their magnificent table and it is without fail that all who leave feel that they will return as quickly as possi-

ble. Chef Brian has upheld the standards set with impeccable flair (order the duck egg tagliatelle) and we are honored to have them use our ingredients. You can also find Chef Jordann at Pizzeria Locale sprinkling the pies with some of our arugula and we are always finding a reason to have to drop in to il Caffe to visit Chef Travis and walk out with a Polpetta and an almond croissant.

Flagstaff House, the Monette family has created the shining star on the hill. Chef Mark and Chef Adam are happily cooking away while overlooking the valley and have done so for many decades. With such a fantastic family you are in good hands the next time you would like to feel like you are sipping wine and nibbling on turnips while lazily on a cloud above your hometown.

The Denverite here is our lovable friend Teri Repetto and her shrine to all that is good in the world Potager. The next time that you are in Denver please stop in if only to witness what occurs when a dream is realized in full and you are able to enter into such a delicious scenario.

We are so proud to be able to share the bounty of our fields with these immensely talented Chefs and we applaud them for all that they have brought to our community.

In your share this week:

Sugar Snap Peas

Cipollini Onions

Lettuce & Arugula Mix

Braising Mix

Turnips

Garlic Scapes

Fruit Share

Strawberries



Uh Missy, can you get Anne

Animals do the darndest things, such as giving birth while you are just waking up and walking the sheep herd into the upper paddock for the fresh grasses. Such was the scene Tuesday morning when the interns Missy and Laura were walking the sheep and lo and behold there were two more on the way. Twin boys, Shaun & Timmy (via Georgia our resident namer). They are happily nestled with Mommy who couldn't be more proud. We will have visitation hours next week during CSA after this first week of bonding has ended. Get your camera's ready.

Coming Next Week...

Lettuce

Peas

Onions

Rainbow Chard

And much more!

Recipes

Cipollini Onions Agrodolce

(courtesy of CSA member MK Euler)

3 Lbs Cipollini Onions, peeled

6 T. Butter

1/4 C. Sugar

2 t. Salt

1/4 t. Black Pepper, freshly ground

1/4 C. Red-wine Vinegar (Balsamic is nice)

1 T. Fresh Thyme Leaves + Sprigs for Garnish

Place Onions, Butter, Sugar, 1/2 t. Salt, & Pepper in a single layer in a large straight-sided saute pan. Add 1 inch of water. Simmer, covered, over

Uncover and add Vinegar. Cook uncovered, turning occasionally, until liquid evaporates and onions caramelize...about 1 hour.

Stir in Thyme leaves & sprinkle w/remaining Salt. Set aside & let cool somewhat before serving.



Strawberry Salad

4 cups arugula

1 pint of strawberries, sliced

4 scallions, cleaned and white and light green parts sliced

3 tablespoons extra virgin olive oil

1/4 cup white wine vinegar

2 tablespoons of maple syrup or rice syrup

1 cup sliced toasted almonds

Combine arugula, strawberries and scallions in a salad bowl. Combine oil, vinegar and sweetener in a small bowl. Pour mixture over salad and toss. Sprinkle with toasted almonds.

Honey-Peppered Turnips from Greene on Greens

1 tbsp. unsalted butter

2 tbsp. honey

1 lb. turnips, cut into 1/4" cubes

1/2 tsp. black pepper

Salt

Chopped fresh parsley

Melt the butter with the honey in a medium saucepan over medium-low heat. Stir in the turnips and pepper. Cook, covered, until tender, about 12 minutes. Add salt to taste and sprinkle with parsley.

Sugar Snap Peas with Toasted Sesame Seeds

1 lb. sugar snap peas, stringed

1 tsp. toasted sesame seeds

1 tsp. oriental sesame oil

Steam peas until crisp/tender, about 3 minutes. Transfer to a bowl, toss w/seeds & oil. Season w/salt.

Grilled Garlic Scapes

Grilled scapes are sweet with a mild garlic/onion flavor done this way.

Wrap scapes in tinfoil with a little bit of olive oil. Some people just lay tinfoil on the grill, add oil, and grill uncovered.

Grill until tender.

Salt if desired, and enjoy!



Words to Live By

“Observe the wonders as they occur around you. Don't claim them. Feel the artistry moving through and be silent.”

— Rumi