



CAMERON PLACE CSA

June 29-July 5, 2008

Impressions of Farming

By Kelly Bolding

In the early morning,
 the apricot sun climbs steadily
 over rust-colored mesas,
 towering like watchful fathers in the distance
 as my senses, dulled from sleep,
 reawaken to the sound of birds
 chanting their morning meditations
 and the hum of the verdant leaves of fruit trees
 rustling in the desert wind,
 their bright red cherries dancing in the cool air.
 They will forever remind me of children laughing,
 the sweet red juice dripping from their small faces,
 stained and joyful.

It is of these things I dream
 as the heat begins to encompass us
 like a heavy blanket against our shoulders.
 Daily, we thrust our hands again into the moist earth
 asking it, coercing it to grow vegetables,
 and we will sometimes wonder
 whether we are their gods or their servants,
 or if those roles are not already one in the same.
 Fingers sunken deep into the soil
 along side young beets,
 their dark purple skin eternally hugged into the
 ground,
 I learn what it means to be rooted
 and I wonder if I am not envious of such a connection
 until I realize upon planting another seed
 that it is mine too
 and I know that this is why.



Kelly Bolding has been a World Organization of Organic Farmers volunteer here at the farm for the last two weeks. Originally from Oklahoma, Kelly will be a sophomore this year at Reed University in Oregon. We were blessed to have her here with us for the last two weeks, but today we had to say farewell, as she left to return home for the remainder of the summer. Thanks for all of your help and light, Kelly!

THIS WEEK'S BOUNTY:

Veggies: HEAD LETTUCE, RADISHES, BROCCOLI, CABBAGE, SUMMER SQUASH, LOOSE GREENS (mesclun, arugula, and GSB)
Pick your own: PEAS, and HERBS (including basil!)
Fruit: CHERRIES

COMING SOON: GREEN BEANS, ONIONS, BEETS, GARLIC, AND APRICOTS!

COMMUNITY NEWS

First planting at the community Garden on Main Street this week was a huge success, Thanks to Kathleen for putting that together! Looking forward to eggplant, tomatoes, peppers, squash, beans, and carrots for the downtown Grand Junction community!

We had a fantastic turnout last Tuesday at the potluck! Thanks to everyone that came out. I think the kids had a blast, and we've got some good ideas for games to play next time! The food was beautiful, and delicious. Next time we will require recipes for all the dished upon arrival!



Danny James at last Tuesday's potluck

RECIPES OF THE WEEK

We appreciate recipes you'd like to share. email us at cameronplacecsa@bresnan.net!

Arugula/Blue Cheese Pasta

Submitted by CSA member Anne Nederveld

- 1 large bunch arugula, washed and trimmed of long stems
 - 4 oz blue cheese
 - 1 lb asparagus, washed and broken into 1 1/2 inch pieces
 - 1 c walnuts
 - 2 gloves garlic. minced or pressed
 - 3 tbs olive oil
 - 1 lb pasta (I use penne)
 - Salt to taste
 - Green apple or pear (optional)
1. Cook pasta according to package directions
 2. Toast walnuts in 350 degree oven for about 8 - 10 minutes, then cool and chop
 3. Heat oil in large skillet over medium-high heat. Saute asparagus and garlic until softened and beginning to brown
 4. Add walnuts to asparagus
 5. Add arugula to skillet and cook until wilted
 6. Add blue cheese and pasta and warm through - the cheese should melt
 7. Can add grated/sliced pear or green apple if desired, serve quickly.

Kelsey's Homemade Italian Tortillas

(makes about 12 tortillas)

Here's a wonderful way to incorporate all those PYO herbs from the farm into your kitchen. I like them with sautéed veggies, black beans and rice!

- 3 cups all purpose flour
 - 2 tsp. baking powder
 - 1tsp. salt
 - 4 tbs. Vegetable shortening
 - 1 ¼ cups warm water
 - HERBS: basil, oregano, and thyme
1. sift together flour, baking powder, salt incorporate shortening
 2. slowly add in water while mixing
 3. add in fresh or dried herbs to taste (if using fresh, dice up finely)
 4. let dough sit for atleast 15 minutes covered (may be refrigerated for later use!)
 5. pull off pieces of dough, and roll out to desired size about 1/8 in. thick on lightly floured surface
 6. cook on low heat, flat gridle both sides (no oil on pan, the heated pan cooks the tortillas)

IMPORTANT!!! PLEASE TAKE NOTE!

- From Asparagus to Zucchini Cookbooks are in! Get them at your pick up location for \$20 each!
- Please notify us here at the farm if you will not be able to make it to pick up. We have been left with a lot of extra food the last couple of weeks, and unfortunately, it can't go back in the ground. So, please be mindful of this! Thank you!
- Starting July 12th, both Meadowlark Gardens Pick-up and Palisade Farm Pick-up times will be changed to 10am-12pm.
- Our first potluck was so much fun! Mark your calendars for the next one being held July 17th at the main St. Community Garden at 10th and Main in Grand Junction! Don't forget a recipe for your dish this time!!

CSA staff

Thomas Cameron, owner
Kelsey Gagnon, intern
McCayne Miller, intern

Billi Davis, garden manager
Josh and Mitzi Harding, interns
Kathleen Wood, intern

Email us with any questions, concerns or comments:

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Health and Happiness,
Mitzi