



# CAMERON PLACE CSA

June 8-14, 2008

## Welcome to Cameron Place CSA (or welcome back)!

Our first pick up week has finally arrived! Thank you all so much for making the commitment to share in the joys and bounties of our farm this season, as well as some of the risks involved in farming. By being a member of our CSA, you are making a conscious decision to reduce your carbon footprint on the world while building strong community and connections to your food. You should be proud to be a part of such a sustainable movement supporting local food and local farmers! Not to mention reaping the benefits of delicious, nutritious and organic seasonal veggies all summer long! With record breaking prices for food and gas in the headlines, hopefully the movement towards sustainable food production and distribution will continue to grow, just as we will continue to grow here at the Cameron Place! To those of you back for your second, third, or maybe even fourth season, thank you so much for your continued support. You will notice some changes at the farm this year such as pick up places and arrangements, new projects here and in downtown Grand Junction, and of course, new faces! Interns this season are McCayne from North Carolina, Kathleen from Colorado, Josh and Mitzi from Pennsylvania, and Kelsey from Maine. We are all really excited to be here working with Billi, the garden manager, and Thomas, the farm owner, to serve your community. We look forward to meeting you all in the upcoming months at the pick ups, markets, potlucks, or in the field!

### THIS WEEK'S BOUNTY:

LETTUCE, LEEKS, RADISHES, LEEK AND GARLIC SCAPES, CHINA CHOY, and a choice of: ARUGULA, GOURMET SALAD BLEND, CHARD, KALE, or SPINACH!

### COMING SOON:

SUMMER SQUASH, BROCCOLI, AND CABBAGE!

### CALLING ALL MEMBERS!!!

Summer Solstice Season Kick Off!!

Family Potluck here at the Cameron Place CSA on Tuesday, June, 24 from 6:30 pm 'till sundown! Bring your favorite dish and some utensils! A great chance to meet and greet the community!



Last week, the crew breaking ground in downtown Grand Junction at the Main Street Community Garden site.

## COMMUNITY NEWS-

### SOMETHING'S GROWING DOWNTOWN!

As you may have heard, our Thursday evening pick-ups will no longer be held at the farmer's market. We will now host pick-ups at the **Main Street Community Garden** (10<sup>th</sup> and Main in Grand Junction) from 4:30pm to 6:30pm on Thursdays. The Garden is the result of community members expressing the desire to grow food and educate others about gardening in an urban setting. The Cameron Place CSA will be farming about 1/3 of the garden's area for Grand Junction CSA members. You'll have the opportunity to pick your own veggies and herbs, and share in the work and harvest right in your own neighborhood! We will also be hosting member potlucks at The Garden every third Thursday, beginning July 17<sup>th</sup> at the Grand Opening Event! Mark your calendars!!

Members are still welcomed to "pick your own" here at the farm in Palisade on Tuesdays from 4:30pm to 6:30pm and Saturdays from 8:00am to 5:00pm.

## RECIPES OF THE WEEK

We're dedicating this space to spotlight some of the weekly bounty with a recipe or two that incorporates the abundant veggies available! Please email us recipes you'd like to share, especially for those not so common varieties, at [cameronplacecsa@bresnan.net](mailto:cameronplacecsa@bresnan.net)

**RAINY-DAY LEEKS** (what a pun!) . . . from the kitchen of our farm intern Kelsey!



6 leeks (medium sized) chopped\*  
1 c. white or brown short grain rice  
2 garlic cloves and/or scapes  
3 leek scapes\*\*  
3 cups water  
1 vegetable bouillon cube  
about 3 tbs. olive oil or butter (for sauté)  
dried or fresh basil, thyme, and oregano to taste  
salt and pepper to taste

- 1) brown garlic cloves or chopped scapes in oil or butter
- 2) add chopped leeks and sauté until almost tender
- 3) add water, bouillon cube, and leek scapes, bring to a boil, and let simmer four about an hour
- 4) add rice, herbs, and a dash of salt and increase heat to cook rice for about 20 mins.
- 5) reduce heat, add salt and pepper to taste

Kelsey's tip: Even better re-heated a couple of days later

Mitzi's tip: Sauté some china choy in olive oil with garlic salt and pepper to serve in this soup. It's delicious!

\*When preparing leeks use the white bulb *and* the green tops. Though not as tender, they're great chopped and added to any soup or stew.

\*\*Leek scapes are little leek "buds" put out by the plant. To prepare, trim and rinse then chop green part for mild leek flavor. The bulb part of the scape is most flavorful, and Kelsey puts them right in with her soup. Yum!

## COMMUNITY EVENTS

Mark your calendars for these upcoming member gatherings which are a great opportunity to meet and greet the CSA community. Kids are more than welcome. We will have activities and games for them to enjoy!

❖ **Tuesday, June 24<sup>th</sup> 6:30pm 'til sundown**  
**Summer Solstice Season Kick-Off Potluck!**

Here at the farm in Palisade right after Tuesday's pick-up we'll get together for some food, fun, and activities for the kids.

❖ **Thursday July 17<sup>th</sup> 6:30pm 'til sundown**  
**Main Street Community Garden Grand Opening and our first "Third Thursday" potluck!**

As mentioned before, we are going to host a member potluck every Third Thursday of the month at The Main St. Garden starting in July. Another great chance to show off your culinary skills while connecting with your neighbors and their families!

❖ **Saturday Sept. 13<sup>th</sup> 3:00pm**  
**Salsa Fest at the Farm!**

Time to break out your favorite salsa recipes! This event will be a blast for the whole family with music, kid's games, and great salsa! Watch out for Rhonda's Tomatillo Salsa... it's delicious. More details will follow as the event date approaches.

## EXTRA GOODIES FOR YOU!

Back by serious demand, we are putting in an order this week for the cookbook from Madison Area Community Supported Agriculture Coalition, [From Asparagus to Zucchini](#). This is an indispensable, nationally renowned resource for people who want to make the most of local and seasonal produce!



The book includes recipes and information on more than 50 vegetables and herbs, and has special sections on CSAs, benefits of eating locally, and recipes for kids. Keep an eye out for them at your regular pick-up! \$20 each.

**DON'T FORGET YOUR BAGS!** We've got a small supply of plastic bags that is low after just three Spring Salad Share pick-ups! Please bring a bag, preferably re-usable, to carry your food shares home. Re-usable shopping bags with the Cameron Place CSA logo will be available for purchase in a couple of weeks, but until then please bring your own. Thanks!

Health and Happiness! See you sometime this week!  
-Mitzi

Email us with any comments, questions or concerns  
[cameronplacecsa@bresnan.net](mailto:cameronplacecsa@bresnan.net)