



# CAMERON PLACE CSA

SEPTEMBER 22 – SEPTEMBER 28, 2008

## Let's talk about the 'C' in CSA

As we approach the end of the season, I look back upon our last 6 months here at the Cameron Place and realize how lucky I am to be part of such a wonderful community. It's easy it is to lose sight of the big picture in the craziness of life. Even as a farmer, often times I feel the need to stop for a moment and break free of the tunnel vision caused by the daily routine of sowing, tending, reaping, counting, and commuting. I'm sure you can relate. The concept of Community Supported Agriculture begins with a strong community. Without it there is no CSA. What builds a strong community? Of course common values and interests among a geographically close group of people *define* a community, but what makes that community *strong*? It can be a lot of different things, but I think they all take a level commitment to and responsibility for something greater than ourselves. This is not an easy thing to do in a culture and society so focused on meeting our own individual needs despite that of our neighbor.

*You* are the backbone of our operation here at the Cameron Place CSA, and for that we all praise and thank you! It's your common interest in living a sustainable, healthy lifestyle, and caring for the growers of your food that brings us all together. It's the awareness of your environment and quality of life which has led you to support our farm. I think it's the fact that you care about where your food comes from and want to take care of the growers of that food. This is precisely what it takes to build a strong community. When we stop and think about how conscientious and wonderful this community is, aren't you proud to be a part of it?! Well, there are over 100 different families in this valley who are a part of this group of people with common intentions and awareness. May I take this opportunity to invite our whole community to this Saturday's pot luck at the farm. If you've never been out to the farm yet, this is a wonderful opportunity to deepen that relationship with your food and its growers!

This will be our last community pot luck of the season. Come out and share food and company with your community. This is not a "members only" gathering! Please bring anyone from your community who'd like to come! We'll share thoughts on the successes and failures of the season, talk about ideas and plans for next season, and all the while enjoy some *really* good food.

## THIS WEEK'S EXPECTED BOUNTY:

**Veggies:** LOOSE GREENS (choice of CHARD, MESCLUN, ARUGULA, or HEAD LETTUCE, GSB), POTATOES, ONIONS, CARROTS, PEPPERS (including 2lbs. of Anaheim's), CUCUMBERS, TOMATOES, TOMATILLOS, EGGPLANT, and WINTER SQUASH

**Weekly Fruit Share:** 1 lb. GALA APPLES and 1 lb. BARTLET PEARS

**Fruit Bounty THIS WEEK:** 5 lbs. BARTLET PEARS or 18 lbs. SECONDS PEACHES

**Pick your own:** HERBS, CHERRY TOMATOES, GREEN BEANS, HABENEROS, and FLOWERS!

## END OF THE SEASON FAMILY POTLUCK!

**Saturday, September 27 @ 4:00pm**

Please join us for our last community potluck for the season. It will be held here at the farm, 3883 G1/4 Rd. in Palisade. Bring the kids, and anyone else in your community who is interested!



Who can resist the beauty of late season harvest?

## RECIPES OF THE WEEK

The word "Anaheim" has German roots, imagine that. It's a chile pepper that I associate with my hometown of Pueblo, which was developed in New Mexico, and is the substances of my father's sassy salsa. This week, you, CSA member, will become better acquainted with the anaheim pepper. Some may already have summer associations with the smell of roasted peppers, the delicate black skin peeling off to rising steam. For a refresher on roasting peppers, follow the instructions below. If sassy salsa's not your style, try roasted peppers in great grilled cheese, smok'n soups, or the Santa Fe bagel (toasted plain bagel spread with cream cheese and a roasted chile on top. Delicious even if it doesn't rhyme).

### Roasting Peppers:

Arrange the peppers on a grill rack above a charcoal fire, on wire racks positioned over the burners of a gas or electric stove, 2 to 3 inches under a preheated broiler, or in an oven preheated to 400°F. Roast them until they are charred all over and tender inside, turning them frequently to ensure that they blacken evenly, about 30 minutes in the oven, but less time by the other methods.

## McCayne's Farewell...

It has been seven of the best months of my life here in Palisade, Colorado. I can not distinguish whether it is the people, the farm, the abundance or beauty of this valley that resonates with me most. The blood, sweat and tears that go into the earth here at Cameron Place, used to grow the most amazing vegetables, that are served at your table, is a cycle that will cross my mind daily.

I have come to have connections with many of our members and am thankful that you shared your love of local, healthy food with me, along with stories about your family and lives. I won't forget the compliments on the quality of produce and work that you appreciate each week, some of you for years.

Thank you for investing in the Community Supported Agriculture concept. It is the model that has the potential to sustain all of us. As I start my new journey in Carbondale, I will remember that it is this farm and this valley that led me there. All my love ...  
McCayne Miller

## How to Build Community

Turn off your TV  
Leave your house  
Know your neighbors  
Look up when you are walking  
Greet people  
Sit on your stoop  
Plant flowers  
Use your library  
Play together  
Buy from local merchants  
Share what you have  
Help a lost dog  
Take children to the park  
Garden together  
Support neighborhood schools  
Fix it even if you didn't break it  
Have pot lucks  
Honor elders  
Pick up litter  
Read stories aloud  
Dance in the street  
Talk to the mail carrier  
Listen to the birds  
Put up a swing  
Help carry something heavy  
Barter for your goods  
Start a tradition  
Ask a question  
Hire young people for odd jobs  
Organize a block party  
Bake extra and share  
Ask for help when you need it  
Open your shades  
Sing together  
Share your skills  
Take back the night  
Turn up the music  
Turn down the music  
Listen before you react to anger  
Mediate a conflict  
Seek to understand  
Learn from new and uncomfortable angles  
Know that no one is silent though many are not heard.  
Work to change this.

### CSA staff

Thomas Cameron, owner      Billi Davis, garden manager  
Kelsey Gagnon, intern      Josh and Mitzi Harding, interns  
McCayne Miller, intern      Kathleen Wood, intern