

# Recipes

## Scalloped Potatoes with Fennel, Mushrooms and Goat Cheese

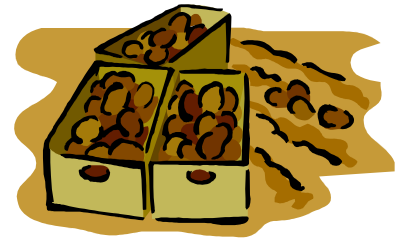
2 tablespoons (1/4 stick) butter  
3 cups thinly sliced onions (about 2)  
1 pound mushrooms, sliced  
1 tablespoon minced garlic  
2 tablespoons all purpose flour  
3 cups whole milk  
1 cup whipping cream  
10 ounces soft fresh goat cheese crumbled  
1/3 cup plus 2 tablespoons freshly grated Parmesan cheese  
1 3/4 teaspoons salt  
1/2 teaspoon ground black pepper  
2 pounds Yukon Gold potatoes, unpeeled, very thinly sliced  
2 cups fennel bulbs (about 1 pound), fronds chopped and reserved.  
Paprika

Preheat oven to 375°F. Lightly oil 13 x 9 x 2-inch glass baking dish. Melt 2 tablespoons butter in heavy large skillet over medium-high heat. Add onions and sauté until golden, about 15 minutes. Add mushrooms and sauté until mushrooms are brown, about 10 minutes. Stir in garlic, then flour.

Gradually stir milk and cream into mushroom mixture. Simmer over medium heat until sauce thickens slightly, stirring often, about 5 minutes. Add half of goat cheese, 1/3 cup Parmesan, salt and pepper. Stir until goat cheese melts, about 1 minute. Remove from heat.

Mix potatoes, sliced fennel and mushroom mixture in large bowl.

Transfer to prepared baking dish. Cover dish with foil. Bake until potatoes are almost tender, about 1 hour. Sprinkle with remaining goat cheese and 2 tablespoons Parmesan, then paprika. Bake uncovered until vegetables are very tender, about 30 minutes longer. Remove from oven; let stand 15 minutes. Top with reserved chopped fennel fronds.



## Winter Squash Soup with Gruyère Croutons

**Soup**  
1/4 cup (1/2 stick) butter  
1 large onion, finely chopped  
4 large garlic cloves, chopped  
3 1 1/2-ounce cans low-salt chicken broth  
4 cups 1-inch pieces peeled butter-nut squash (about 1 1/2 pounds)  
4 cups 1-inch pieces peeled acorn squash (about 1 1/2 pounds)  
1 1/4 tsp. minced fresh thyme  
1 1/4 tsp. minced fresh sage  
1/4 cup whipping cream  
2 teaspoons sugar  
**Croutons**  
2 tablespoons (1/4 stick) butter 24  
1/4-inch-thick baguette bread slices

1 cup grated Gruyère cheese  
1 teaspoon minced fresh thyme  
1 teaspoon minced fresh sage

**For soup:**  
Melt butter in large pot over medium heat. Add onion and garlic and sauté until tender, about 10 minutes. Add broth, all squash and herbs; bring to boil. Reduce heat, cover and simmer until squash is very tender, about 20 minutes.



Working in batches, puree soup in blender. Return soup to same pot. Stir in

cream and sugar; bring to simmer. Season with salt and pepper.

**For croutons:**  
Preheat broiler. Butter 1 side of each bread slice. Arrange bread, buttered side up, on baking sheet. Broil until golden, about 1 minute. Turn over. Sprinkle cheese, then thyme and sage over. Sprinkle with salt and pepper. Broil until cheese melts, about 1 minute. Ladle soup into bowls. Top each with croutons and serve.

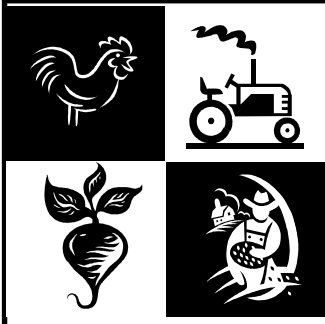
# Words to Live By

“Good Friends are like stars.

You don’t always see them, but you know they’re always there.”

-Anonymous old saying





# Cure Organic Farm Newsletter

Distribution Week #4  
Winter Share  
November 12th 2008

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

This newsletter is also  
available online at:  
www.cureorganicfarm.com/  
csanewsletters.htm

## CA State Elections Good For Farm Animals!

*Shall certain farm animals be allowed, for the majority of every day, to fully extend their limbs or wings, lie down, stand up and turn around?* This is one of the many propositions that California voters voiced their opinions on....and changed the current state of affairs for the better. Come on Colorado, let's get on board and do the same thing!

### Background

Animal agriculture is a major industry in California. Over 40 million animals are raised for commercial purposes on California farms and ranches. California's leading livestock commodities are milk and other dairy products, cattle, and chickens.

In recent years, there has been a growing public awareness about farm animal production methods, and how these practices affect the treatment of the animals. In particular, concerns have been expressed about some animal farming practices, including the housing of certain animals in confined spaces, such as cages or other restrictive enclosures.

Partly in response to these concerns, various animal farming industries have made changes in their production practices. For example, certain industries have developed guidelines and best practices aimed, in part, at improving the care and handling of farm animals.

State law prohibits cruelty to animals. Under state law, for example, any person who keeps an animal confined in an enclosed area is required to provide it with an adequate exercise area, and permit access to adequate shelter, food, and water. Other laws specifically related to farm animals generally focus on the humane transportation and slaughter of these animals. Depending upon the specific violation, an individual could be found guilty of a misdemeanor or felony punishable by a fine, imprisonment, or both.

### PROPOSAL

Beginning January 1, 2015, this measure prohibits with certain exceptions the confinement on a farm of pregnant pigs, calves raised for veal, and egg-laying hens in a manner that does not allow them to turn around freely, lie down, stand up, and fully extend their limbs. Under the measure, any person who violates this law would be guilty of a misdemeanor, punishable by a fine of up to \$1,000 and/or imprisonment in county jail for up to six months.

The funny thing is that these agriculture techniques referred to as natural, sustainable, free range, etc...are nothing new....they are the traditions before "the green revolution" and industrialization of agriculture. Slowly we are reviving the Small Farmer and the traditional agriculture systems.

### Attention all Turkeys!!!!

For those of you who ordered Wisdom Farm Turkeys for the upcoming holidays, please prepare to pick your turkey up next week, Wednesday Nov. 19th. You can pick your turkey up here at the farm during Winter Share distribution form 3-6 pm. Please make checks out to Cure Organic Farm; turkeys are \$3 pound.

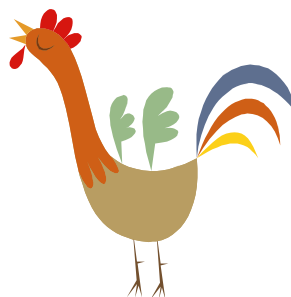
The turkeys will be frozen. If you will be using your turkey for Thanksgiving, simply let it thaw out gradually in your refrigerator.

How long does it take to cook you turkey? Well, it depends on how you are cooking it. Traditionally most folks roast it slowly at 325-350 degrees, time depending on the size of the bird.

14 to 18 lbs....3 3/4 to 4 1/4 hrs

18 to 20 lbs.....4 1/4 to 4 1/2 hrs

20 to 24 lbs.....4 1/2 to 5 hrs



### In your share this week:

Head Lettuce

Spinach

Baby Fennel

Onions

Winter Squash

Carrots

Cauliflower

Potatoes

Apples

### We'd LOVE to Reuse your egg cartons!!!

Although the daylight is shortening and the nights are getting cooler, our chickens are still laying regularly. We are extremely short (read, don't have any) on egg cartons. We'd rather reuse yours than buy new cartons....So please, if you have cartons drop them by the farm.

Thanks!

### Coming Next Week

Lettuce

Spinach

Potatoes

Onions

Pears

And so much more.....