



Cure Organic Farm Newsletter

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www.cureorganicfarm.com/
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The Winter Catalogue

As a child, the arrival of the winter catalogue was a day of great anticipation. It was usually snowy, as it is this morning, and calm to insure that there would be no greater distraction from the upcoming task at hand. I would arrive back home from school and there on the kitchen table would be a tower of catalogues, a whole city of items waiting to be discovered. The sheer amount of paper could cause one to begin to doubt one's fortitude and ability, yet you just had to breathe deeply and jump right in. Tallyho!

Immediately, there was the shock of the pictures, what colors!, what shine!, what do I need!

Then there was the speed of your eyes racing through the pages just to make sure that all things were in their proper place and to begin to gauge how one was going to attack this assembly of needed things.

The dog ear was the most common maneuver, a quick folding of the corner of the page to remind me, but more impor-

tantly my parents of the incredibly rare jewels to be found on this page. If I happened upon a must-have I would get out the red pen and circle the object, multiple times, creating a strong gravitational pull of my parents eyes to the desired object and if the item was of life or death proportions I would add arrows around the circles to guarantee that attention would be paid.

Once finished I would quadruple check to make sure that nothing was missing from dog ear to pen and then check once again for good measure.

And so it is now that the arrival of the Johnny's seed

catalogue for the spring of 2010, all five of them, has been found upon my own kitchen table after coming in from the fields.

With a deep breath I have begun my search for next years bounty.

It is now bok choy instead of a bicycle though and daikon instead of dolls. I have quadruple checked the 10 varieties of carrots, the 30 varieties of lettuce and the 50 varieties of tomatoes. I have dog eared my brussel sprouts and circled my broccoli making sure never to miss my beloved parsnips because they have been given numerous arrows.

This is a different type of Christmas list and one whose benefits far outweigh an action figures bounding leaps, yet it does hold that same childhood anticipation of events that are yet to come.

Tallyho!



In your share this week:

Greens

Potatoes

Onions

Dry Beans

Beets

Winter Squash

Apples

*Farmer John's Whole
Wheat Flour*

Winter Share continues through December 9th. In the next week we will be stocking up with beets, parsnips, greens and winter squash.



Coming Next Week:

Greens

Beets

Onions

Winter Squash

Potatoes

Apples

And so much more....

Recipes

Gingered Beet Risotto

[Gourmet](#) | January 1996

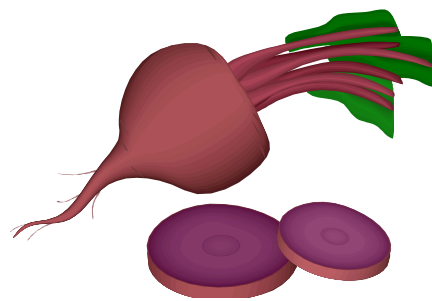
2 pounds beets with greens, beets scrubbed and trimmed, leaving about 1 inch of stems attached and reserving greens
3 cups water
1 small onion, chopped
1 tablespoon minced peeled fresh gingerroot
3 large garlic cloves, minced
3 tablespoons unsalted butter
1 cup Arborio* or long-grain rice
1/2 cup dry white wine
1/2 cup freshly grated Parmesan

Preheat oven to 450°F. Wrap beets tightly in foil and roast in middle of oven until tender, about 1 1/2 hours. Unwrap beets carefully and let stand until cool enough to handle. Discard

stems and peel beets. In a blender puree half of beets with 1 cup water and transfer to saucepan, whisking in remaining 2 cups water to make beet broth. Wash beet greens well and drain. Remove and discard stems from leaves. Chop enough leaves to measure 2 1/2 cups and chop remaining beets. Bring beet broth to a simmer and keep warm. In a large heavy saucepan cook onion, gingerroot, and garlic in butter over moderate heat, stirring, until onion is softened. Stir in rice and cook, stirring constantly, about 1 minutes. Add wine and cook, stirring, until absorbed. Continue simmering and adding beet broth, about 1/2 cup at a time, stirring constantly and letting each addition be absorbed before adding next, until about half of broth has been added. Stir in chopped beets and beet leaves and continue simmering and adding broth in same manner un-

til rice is tender but still *al dente*, about 18 minutes. Stir in 1/4 cup Parmesan and salt and pepper to taste.

Serve risotto sprinkled with remaining Parmesan.



Pappardelle with Bean Bolognese Sauce

[Bon Appétit](#) | March 2004

2 tablespoons olive oil
1 1/2 cups chopped onion
1 large carrot, chopped
1 large celery stalk, chopped
3 tablespoons chopped fresh Italian parsley, divided
2 garlic cloves, chopped
3/4 teaspoon minced fresh rosemary
1/2 teaspoon dried thyme
1 bay leaf
2 tablespoons tomato paste
1 3/4 cups 1/2-inch cubes peeled winter squash
1 28-ounce can Italian-style tomatoes in juice, drained (juice reserved), tomatoes chopped

1 1/4 cup cooked Cure Farm beans
1/2 cup dry white wine
1 cup vegetable broth
2 tablespoons whipping cream
8 ounces dried pappardelle or other wide noodles
1 1/2 cups grated Parmesan cheese (about 5 ounces), divided

Heat oil in heavy large pot over medium heat. Add onion, carrot, celery, 2 tablespoons parsley, garlic, rosemary, thyme, and bay leaf. Sauté until vegetables begin to brown, about 8 minutes. Add tomato paste; stir 1 minute. Add squash; stir 1 minute. Add chopped tomatoes and all beans; stir 1 minute. Add wine and simmer 2 minutes. Mix in broth, cream, and reserved tomato juice.

Simmer until sauce thickens, stirring occasionally, about 20 minutes. Season sauce to taste with salt and pepper. (Can be made 1 day ahead. Cool slightly, then cover and chill. Rewarm before using.)

Cook pasta in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally. Drain. Return pasta to same pot. Add sauce; toss over medium heat until coated. Transfer to large bowl. Sprinkle with 1/2 cup cheese and 1 tablespoon parsley. Serve, passing remaining 1 cup cheese separately.

Words to Live By

O snail climb Mt. Fuji

But slowly

Slowly

-Basho

