



# Cure Organic Farm Newsletter

Distribution Week #18

October 3, 2007

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

## Annual Pig Roast and Fall

We hope that you are all planning on joining us this Sunday, October 7th to celebrate the season. Our annual Pig Roast and Fall celebration will be from 3-9pm. It is a great way to enjoy each other, wonderful food from the fields and enjoy an afternoon on the farm, with the chickens and around the bon fire.

**How it works:** With our friend Hugo's help we will provide the pulled pork sandwiches and kababs with meat produced from the pigs Alfalfa and Sugar. Our famous "what's in the pot" vegetable soup made from heirloom tomatoes, winter squash, peppers and other of the season's harvest will be sure to warm us all up if it is a cooler day....as it has been the past 3 years! Wine beer and water will also be provided. You can bring a side to share or dessert.

Your friends and family are welcome to join in the celebration and come on out to check out the farm. Agriculture is about connecting people with their food source, and what a better way that through celebrating around the table together. We look forward to seeing you on Sunday.



## Wisdom Farm Chickens & Turkeys

Sign up is still available for Wisdom Farm Turkeys. Turkeys cost \$2.50 per pound and will weigh between 15-25 pounds. The turkeys will be available for pick up here at the farm the week of Thanksgiving. We will contact you when we know the exact pick up date and time.

Wisdom Farm chickens will be available once again in early November. If you would like to use this opportunity to stock up your freezer for the winter, sign up now. Pick up will be November 7th from 3-6pm (during Winter Share pick-up) at the farm. Although the main season CSA will be finished by then we will still have produce available at our Farm Stand from 10am till dusk.

## CSA Season Ahead

While we only have two more CSA pick-up's left for this season we are already busy planning for the 2008 season. Beginning next week we would appreciate your help in ensuring that we have your correct current contact info, as we will be sending out 2008 CSA information to existing members in the beginning of December. Next season we will provide 150 shares and we will make those shares available to current

members (both fruit share and vegetable share) before we open registration up to the public.

This season's share will continue through October 17th. There are some great fall crops ripening in the field like cauliflower, leeks, carrots and pumpkins. The last CSA pick-up. (Oct. 17th) we will be offering carving pumpkins to help in the Halloween

celebration.



## In your share this week:

*Braising Mix*

*Winter Squash*

*Garlic*

*Sweet Peppers*

*Hot Peppers*

*Radish*

*Tomatoes*

*Green Tomatoes*

*Eggplant*

### Fruit Share

*Apples*

## Attention Farmers Market Pick-up Mem-

**bers....**Today is the last Wednesday Evening Farmers Market for the season. Please plan on picking your last 2 CSA share's up at the farm on Oct. 10th and Oct. 17th from 4-7 pm. The farm is located at 7416 Valmont Road. Questions or concerns, please call me at 303-666-6397

## Coming Next Week...

Leeks

Tomatoes

Winter Squash

Potatoes

Garlic

And so much more....

# Recipes

## Baked Winter Squash with Apples

1 1/2 lbs. uncooked winter squash, peeled & cut into cubes  
1/2 lb. fresh cranberries (optional)  
2 to 3 apples, chopped  
1/4 C raisins  
juice & grated peel of 1 small orange  
1 1/4 tbsp. maple syrup (or honey)  
dash each of salt & cinnamon

Preheat oven to 350 degrees F. Combine squash, cranberries, apples and raisins in a small buttered casserole dish. Combine juice, peel, syrup and salt, and pour over squash mixture. Lightly dust with cinnamon, cover, and bake until squash is tender, approximately 30 to 45 minutes.

## Simple Stuffed Sweet Dumpling Squash

inspired by a recipe I found on the internet

2 Sweet Dumpling squash  
1 to 2 tbsp. butter  
1 medium onion, minced  
2 apples, cored and cut into small pieces [peel if you like; I leave the skin on]  
1 stalk celery, diced  
1/4 C raisins [golden, if you have them]

You can either stuff them whole (cut a 'lid' off, like you would when carving a jack-o-lantern), or cut them in half (stem to blossom) and stuff the halves. Either way, cut open and scoop out and discard seeds (or toast 'em if you like!).

Preheat oven to 350 degrees F. Place squash cut-side down on a foil-lined baking sheet (or brush cut edges with oil) and bake 15 minutes or so, while you prepare the filling. In a skillet over medium heat, sauté the onion in the butter for a few minutes, until softened. Add the apples, celery and raisins and continue to cook, stirring often, until the apples are soft, about 5 to 6 minutes. Remove squash from oven, turn right-side up, and divide the filling among them. Return to oven and bake until the squash is soft (you should be able to squeeze them gently with your fingers and they should give) and the filling is lightly browned, about 20 to 30 minutes, depending on the size of the squash.

## Grilled Vegetable Sandwiches with grilled Eggplant, Peppers, and Heirloom tomatoes

Minced garlic  
Olive oil  
Balsamic vinegar  
Ciabatta (or baguette/focaccia)  
Chevre (either herbed or plain; Trader Joe's has a good selection)  
Red onions, sliced  
Fresh basil leaves (optional)  
Salt and pepper

Begin by mixing olive oil and minced garlic in a large bowl or baking dish (no salt!). Make it as garlicky as you wish! Slice the eggplant into thick (about 1/2 inch) slices, either hori-

zontally or vertically depending on the variety. Quarter or halve the peppers, and if you have and/or wish, slice summer squash vertically into 1/2 inch slices. Brush the eggplant with the garlic/olive oil mixture and set aside. You can toss the peppers and squash with the remaining oil. Allow everything to marinate for 30 minutes. In the meantime, thickly slice your tomatoes and red onions and set aside. Mix some balsamic vinegar with a little bit of olive oil, salt and pepper in a small bowl and set aside. When your barbecue is hot, sprinkle the eggplant & peppers with salt and pepper, then grill them for 3-4 minutes per side, until well grilled and soft.

While your veggies are cooking, slice your bread vertically into the sandwich sized pieces and then each piece lengthwise in half. Brush each half with the remaining olive oil and garlic mixture from the veggies, adding olive oil as needed. Grill the bread, olive oil side down, until golden and crunchy.

To assemble sandwiches, spread chevre on one side of the bread, lay some optional basil leaves on the chevre, then layer with eggplant, peppers, onions and tomatoes. vinegar. Top with the second slice of bread, and press down gently. This sandwich takes two hands!

## Words to Live By

The great sea has set me in motion.  
Set me adrift,  
And I move as a weed in the river.

The arch of sky  
And mightiness of storms  
Encompasses me,  
And I am left with joy.

-Eskimo Song

