



Cure Organic Farm Newsletter

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Thanksgiving Memories

For those of us who love and appreciate the seasons best flavors, good conversation across a table, and creating a meal together, Thanksgiving is our holiday!

As a child, I would help my mother stuff the two 20+ pound turkeys, (there were usually at least 30 of us for thanksgiving), peel and cut all of the root vegetables—more variety than one really needs at any meal, de-seed the winter squash, prepare a fruit bowl, and of course there was fresh bread to bake as well as pumpkin, apple and pecan pies.

Preparing the meal demanded attention to the finer details of the seasons harvest, and also required an early start to get everything prepared and ready to serve by 3pm. For me, it was, and still is the buzz of everyone in and out of the kitchen that I love and as a child I didn't want to miss a beat. No matter what your age in my parents home, there was

always a job for you. No matter what the job, it was important that it was done well. Everyone working together is what made Thanksgiving happen.

Celebrating this Thanksgiving we reflect over this past season. How working together has made this harvest possible. So that we all may sit once again and give thanks for what we have and for whom we have. To reflect on what this harvest has meant for us and what next harvest will bring. To be grateful that dreams do become reality if you work for them. Happy Thanksgiving!



Giving Thanks

For the hay and the corn and the wheat that is reaped,
For the labor well done, and the barns that are heaped,
For the sun and the dew and the sweet honeycomb,
For the rose and the song and the harvest brought home --
Thanksgiving! Thanksgiving!

For the trade and the skill and the wealth in our land,
For the cunning and strength of the workingman's hand,
For the good that our artists and poets have taught,
For the friendship that hope and affection have brought
Thanksgiving! Thanksgiving!

For the homes that with purest affection are blest,
For the season of plenty and well-deserved rest,
For our country extending from sea unto sea;
The land that is known as the "Land of the Free" --
Thanksgiving!
Thanksgiving!

Author Unknown

Building the Kitchen with Meadow Lark Farm Dinners

Last winter we began remodeling the barn which houses our Farm Store and Winter Share pick up to include a commercial kitchen. Our goal is to create a community space here on the farm, offering cooking classes (like jam making with Michelle), CSA BBQ dinners, and a Farm store offering food grown not only here on our farm, but our neighboring as well. As

You can see, we are off to a great start. This winter we would like to finish the kitchen by adding a hood over the stove, a commercial dishwasher, a water purification system and a handful of other odds and ends that will bring us into compliance with the Colorado Dept. of Health to meet commercial kitchen standards.

Meadow Lark Farm

Dinners continues to offer their support by hosting two fundraiser dinners for this farm community kitchen project. Farm Dinners will be held on Dec. 16th & Dec. 18th at the Farm Store. Reservations open on Nov. 29th. For full details visit www.meadowlarkfarmdinners.com. See you at the table!

In your share this week:

Spinach

Carrots

Turnips

Potatoes

Baby Fennel

Baby Romaine

Head Lettuce

Onions

Winter Squash

Apples

Winter Share continues

for two more weeks, through Wednesday, Dec. 8th. Our Farm Store will be open on Wed. & Sat. through Dec. 8th as well.



In next week's Winter Share

Potatoes

Turnips

Carrots

Spinach

Winter Squash

Apples

And more...

Recipes

Bacon, Apple and Fennel Stuffing

Bon Appétit | November 2008

by Nancy Oakes and Pamela Mazzola

1 pound applewood-smoked bacon slices, coarsely chopped
2 3/4 cups chicken broth, divided
1/4 cup butter
4 cups finely chopped onions
6 cups 1/2-inch pieces peeled cored sweet-tart apples
2 cups finely chopped fresh fennel bulbs
1 cup finely chopped celery
1 teaspoon coarse kosher salt
3/4 teaspoon freshly ground black pepper
3 large eggs, beaten to blend
2/3 cup chopped fresh Italian parsley, divided

Preheat oven to 350°F. Spread bread cubes on 2 large rimmed baking

sheets. Toast until light golden and crisp around edges, about 20 minutes. Cool completely. Preheat oven to 425°F. Combine bacon and 4 cups water in large saucepan; bring to boil. Reduce heat; simmer 10 minutes. Drain, discarding liquid. Place bacon in large roasting pan. Pour 2 cups chicken broth over. Roast until broth evaporates and bacon begins to crisp around edges, stirring occasionally, about 45 minutes. Meanwhile, melt butter in large nonstick skillet over medium-high heat. Add onions and 1 cup water; bring to boil. Reduce heat to medium; simmer until water evaporates, stirring occasionally, about 15 minutes. Reduce heat to medium-low; sauté until onions are soft, about 5 minutes longer. Remove roasting pan with bacon from oven; reduce oven temperature to 375°F. Mix cooked onions, apples, fennel, and celery into

bacon in roasting pan. Roast until apples and all vegetables are tender, stirring occasionally, about 1 hour. Cool slightly. Store toasted bread in large resealable plastic bags. Chill bacon-apple mixture uncovered until cool, then cover and keep chilled. Let stand at room temperature 1 hour before continuing. Preheat oven to 375°F. Butter 13x9x2-inch glass baking dish. Combine toasted bread, 3/4 cup chicken broth, and bacon apple mixture in very large bowl. Mix in 1 teaspoon coarse salt and 3/4 teaspoon pepper. Mix in eggs, then 1/2 cup parsley. Add more chicken broth by 1/4 cupfuls if mixture is dry. Transfer to prepared dish. Cover dish with buttered foil; bake 35 minutes. Uncover; bake until top is browned, about 30 minutes longer. Sprinkle with remaining parsley.

Spiced Winter Squash with Fennel

Bon Appétit | October 2004

1 1 1/2-pound butternut squash, peeled, halved lengthwise, seeded, halved crosswise, then cut lengthwise into 3/4-inch-wide wedges
1 fennel bulb, trimmed, cut lengthwise into 1-inch-wide wedges
1 large onion, root end left intact, then cut lengthwise into 1/2-inch-wide wedges
3 tablespoons olive oil
1 teaspoon ground cumin
1 teaspoon ground cinnamon
1 teaspoon chili powder
1/2 teaspoon turmeric

Position rack in bottom third of oven and preheat to 450°F. Combine squash, fennel, and onion on heavy

large rimmed baking sheet. Add oil and toss to coat. Mix all spices in small bowl to blend. Sprinkle spice mixture over vegetables and toss to coat. Sprinkle with salt and generous amount of pepper. Roast until vegetables are tender and browned, turning once, about 45 minutes. Transfer to shallow dish and serve.

Autumn Apple Sauce

PARADE | October 2000

8 assorted apples (i.e., Rome, McIntosh, Royal Gala, Golden Delicious, Granny Smith, and Red Delicious)
1 tablespoon fresh lemon juice
1 cup fresh apple cider

1/4 cup honey
1 cinnamon stick

Peel, core and cut the apples into large chunks, tossing them with the lemon juice to prevent discoloration. Place the apples and remaining ingredients in a large, heavy pot; bring to a boil. Reduce heat to a simmer, cover partially and cook until apples are very tender, about 15 minutes. Uncover the pot and cook 5 minutes more. Remove the pot from the heat and discard the cinnamon stick. Coarsely mash the apples with the cooking juices. Cool to room temperature, then refrigerate, covered, until ready to use, up to 5 days.

Words To Live By

“In truth a family is what you make it. It is made strong, not by number of heads counted at the dinner table, but by the rituals you help family members create, by the memories you share, by the commitment of time, caring, and love you show to one another, and by the hopes for the future you have as individuals and as a unit.”

- Marge Kennedy