



Cure Organic Farm Newsletter

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

Happy Thanksgiving

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 by 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!



2008 CSA registration forms will be available at the December 5th CSA pick-up. Renewing members can sign up beginning then.

Holiday Farmers Market

That's right you Farmers Market junkies....one more market to enjoy this season, then the long, anticipating wait until the market re-opens in April.

The Holiday Farmers Market and Craft Fair will take place at the Boulder County Fairgrounds in Longmont on Nelson road on December 8th from 9-4pm.

Come on out and visit your favorite farmers to stock up on onions, garlic, winter squash, apples, cider, jams, honey, roots, beans and even some fresh greens. The holiday craft fair may be the perfect place to find some locally made gifts for those on your holiday shopping list. You can expect to find soaps, jewelry, wood carvings, blown glass,

hand knitted goods, and locally made clothing.

For more specific details check out the Boulder Farmers Market website at www.boulderfarmersmarket.org

After all, Tis' the season!

In your share this

Spinach

Winter Squash

Brussels Sprouts

Bok Choy

Parsley

Potatoes

Carrots

Onions

Garlic

Apples



Coming Next Week

Carrots

Winter Squash

Baby Fennel

Potatoes

Leeks

And much more!

Recipes

Spicy Asian Bok Choi Soup

Chicken or veggie broth)

One small head bok choy per person

Lots of cilantro – several sprigs

2 or 3 paper-thin slices of fresh ginger root per person

1 sm. clove garlic, smashed, per person

1 or more tomatoes, cut in bite-size pieces

soy sauce or fish sauce

a dash of hot sauce

This cooks very quickly, so you want to have all your ingredients, especially the bok choy and cilantro, ready before you start.

Remove any unhappy-looking outer leaves from bok choy then cut off base, separate leaves and wash well to remove dirt. Wash and spin-dry cilantro.

In a flat-bottomed skillet, heat broth with ginger and garlic until it is simmering. Add bok choy, cilantro and tomatoes and simmer for about 2 minutes, gently poking down greens that seem to be 'sitting on top' rather than in the broth so that they cook evenly. Remove from heat, add a splash each of fish or soy sauce (to your saltiness preference), and the hot sauce, to taste. Serve immediately.



Florentine Potatoes

4 C diced potatoes

3/4 tbsp. olive oil

1 med. onion, finely diced

1 clove garlic, minced

1 C packed chopped spinach leaves

1/2 C soy milk

salt & pepper

Simmer potatoes in salted water until soft (approx. 20 min). Heat oil in a skillet, add onions & sauté a few min. until translucent. Add garlic and sauté a minute or so more, then add spinach, salt & pepper to taste (and a dab of water if the spinach leaves are completely dry) and sauté about 5 min. until spinach has wilted. Drain and mash the potatoes until smooth. Stir in soy milk, then add spinach mixture and combine well. Serve hot.

Scallion, Potato and Herb Puree

1 lb. potatoes

salt and pepper

4 tbsp. unsalted butter

2 to 3 C chopped scallions, including some of the greens

1/3 C chopped parsley, chervil or other favorite herb

1/2 C crumbled goat cheese, optional

1. Cut potatoes into chunks. Put them in a saucepan, cover with cold water, and add 1 tsp. salt. Bring to a boil and cook until soft, about 25 minutes. Set aside a cup of the cooking water, then drain.

2. Melt 1 tbsp. butter in a skillet, add scallions and toss to coat. Season with 1/2 tsp. salt, add 1/2C water and cook gently until softened, about 15 minutes.

3. Combine scallions and potatoes in a bowl and mash with remaining butter, parsley, and enough of the reserved potato water to make a smooth, light puree. (Use warm milk or cream if you prefer a richer dish.) Stir in cheese, if using, and season to taste with salt and pepper.

Butternut Bisque

1 tbsp. olive oil

1 cup finely chopped onion

1 3/4 - 2 lb. butternut squash, peeled seeded & cut into 1" chunks

2 med. pears, peeled, cored & cut into

1" chunks

1 med. tart apple (peel, core, etc.)

4 tsp. lemon juice, divided

1 tbsp. grated fresh ginger

1 tsp. ground cumin

1/2 tsp. curry powder

1/8 tsp. cayenne pepper

1 14.5 oz. can chicken broth

1 cup apple juice

1 cup water

1/4 tsp. salt, 1/8 tsp. pepper

In a medium pan, sauté onion in oil over medium-low heat, 10 min. Add all ingredients except 2 tsp. of the lemon juice, and the pepper. Bring to a boil, reduce heat, cover and simmer for 30 minutes. Let cool slightly. With a slotted spoon, transfer cooked solids to a blender or food processor. Puree until very smooth. Stir back into remaining broth. Stir in remaining lemon juice and the pepper. Heat through.

Words to Live By

Twas the night of Thanksgiving,
But I just couldn't sleep.
I tried counting backwards,
I tried counting sheep.
The leftovers beckoned
The dark meat and white,
But I fought the temptation
With all of my might.
Tossing and turning
With anticipation,
The thought of a snack
Became infatuation.
So I raced to the kitchen,

Flung open the door,
And gazed in the fridge
Full of goodies galore.
I gobbled up turkey
And buttered potatoes,
Pickles and carrots,
Beans and tomatoes.
I felt myself swelling
So plump and so round,
Till all of a sudden,
I rose off the ground!
I crashed through the ceiling,
Floating into the sky

With a mouthful of pudding
And a handful of pie.
But I managed to yell
As I soared past the trees...
"HAPPY EATING TO ALL! PASS
THE CRANBERRIES PLEASE!"

-Author Unknown