



Cure Organic Farm Newsletter

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

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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!

Farmer John's Flour

While smaller scale agriculture has boomed with the vegetable, flower and fruit industry, small grains has been slower to follow. We are fortunate to have an all natural (read organic, but not certified) producer right here in Boulder County. John Ellis grew up in the house we rent from him and farming on the land which now produces your vegetables. John owns additional farm land in Niowt where he has been growing assorted grains for many years. About two years ago he began grinding his own wheat into flour

instead of selling all of his wheat on the commodity market. He sells his whole wheat flour at the Boulder Farmers Market, at our farm stand, and directly from his home on 75th near Jay road. If you haven't already completed all of your Thanksgiving baking, we hope you will enjoy a bit of his local flour for your pastry needs. If you would like to order additional flour from John, you can contact him by phone at 303-440-0750.

Hope you enjoy!

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 working-man'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



In your share this week:

Salad Greens

Potatoes

Onions

Parsnips

Carrots

Brussels Sprouts

Winter Squash

Apples

*Farmer John's Whole
Wheat Flour*

Winter Share continues
through December 9th. In the next two weeks 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

Roasted Vegetables with Pecan Gremolata

[Bon Appétit](#) | November 2006

1 pound medium carrots, halved lengthwise, then crosswise
1 pound medium parsnips, cut in half lengthwise, then crosswise
1 pound turnips, halved, cut into 1-inch-thick wedges
1 1/4 pounds brussels sprouts, trimmed, halved
6 tablespoons olive oil, divided
3/4 cup pecans
1/4 cup grated Parmesan cheese
1/4 cup finely chopped fresh parsley
2 tablespoons fresh lemon juice
1 tablespoon finely grated lemon peel
1 small garlic clove, minced

Preheat oven to 425°F. Toss carrots, parsnips, turnips, and brussels

sprouts in large bowl with 3 tablespoons oil. Transfer to rimmed baking sheet; sprinkle with salt and pepper. Roast until vegetables are tender, tossing often, about 1 hour. Transfer vegetables to large platter; cool.

Using on/off turns, chop pecans in processor until coarsely ground. Transfer ground pecans to small bowl; stir in grated cheese, parsley, 1 tablespoon lemon juice, lemon peel, garlic, and 1 tablespoon oil. Season gremolata to taste with salt. Drizzle vegetables with remaining 2 tablespoons oil and remaining 1 tablespoon lemon juice. Sprinkle gremolata over vegetables just before serving.

Autumn Apple Sauce

[PARADE](#) | October 2000

8 assorted apples
1 tablespoon fresh lemon juice
1 cup fresh apple cider
1/2 cup sugar
1 cinnamon stick (3 inches long)
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.

Roasted Winter Squash and Parsnips with Maple Syrup Glaze and Marcona Almonds

[Bon Appétit](#) | November 2008

4 cups 1/2-inch cubes assorted winter squash
2 cups parsnips
5 tablespoons butter
1/2 cup pure maple syrup
2 garlic cloves, minced
1 1/2 tablespoons chopped fresh rosemary
1 teaspoon salt
1/2 teaspoon freshly ground black pepper
3/4 cup coarsely chopped Marcona almonds (about 3 1/2 ounces)

Butter 11x7x2-inch glass baking dish. Combine squash and parsnips in large bowl. Melt butter in small saucepan over medium heat. Whisk in next 5 ingredients. Add to squash mixture and toss to coat. Transfer mixture to prepared baking dish. Preheat oven to 375°F. Cover squash mixture with foil. Bake covered 40 minutes. Uncover; bake until all vegetables are tender, about 20 minutes longer. Sprinkle with almonds and bake 10 minutes.

Grilled Herb Potatoes

[Gourmet](#) | August 2009
by Maggie Ruggiero

2 pounds large Yukon Gold or other yellow-fleshed potatoes

1/4 cup chopped mixed herbs such as parsley, chives, rosemary, and oregano
2 garlic cloves, smashed
1/3 cup extra-virgin olive oil
1 lemon wedge plus additional for serving

Prepare a gas grill. Cut potatoes into 1/2-inch-thick slices and cook in a large pot of well-salted boiling water 10 minutes (potatoes will not be cooked through). Meanwhile, stir together herbs, garlic, oil, 1/2 teaspoon salt, and 1/4 teaspoon pepper in a large shallow dish. Drain potatoes well and transfer to herb oil, tossing gently to coat. Transfer potatoes to grill, letting excess oil drip into dish (reserve oil in dish). Grill potatoes, covered, turning once or twice, until tender, about 5 minutes total. Return potatoes to dish and toss again with herb oil. Squeeze lemon wedge over potatoes. Season with salt and serve with additional lemon wedges.

Words to Live By

" Food is not a commodity which price can capture, but exacting effort, carefully sustained, the life work of countless beings "



- Edward Espe Brown