

Cure Organic Farm Newsletter

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available online at:
www.cureorganicfarm.com/
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Visiting Pumpkin Patches

For most farms across the nation, the month of October brings an uncountable number of people onto farms in the spirit of celebrating fall. Since the family farm has skipped a generation (maybe more) in our culture, the idea of Agritourism allows farmers to have additional income not reliant on the direct sales of their crops and also allows the community to have access to enjoy a family farm during the harvest time.

In Boulder County there are several Pumpkin Patches to visit this time of year. While pumpkins are a big draw the farms also a variety of other vegetables, fruit, and fall mums as well as a chance to visit their animals, navigate a corn maze, enjoy a hay ride and of course have some warm apple cider and donuts. We hope that this the following

list will be helpful in planning an outing with your family.

Rocky Mountain Pumpkin Ranch: 9057 Ute Hwy /CO 66, Longmont, CO

www.rockymtnpumpkinranch.com The Pumpkin Ranch offers educational tours, a pumpkin patch, hay rides, farm animals and a beautiful farm stand.

Anderson Farm: Located just off of HWY 52 on Weld County Road 3 1/4.

www.andersonfarms.com Anderson Farm offers a corn maize, a haunted corn maize, hay bale maize, petting zoo, pumpkin decorating, wagon rides, and more.

Munson Farm: Located just across the street from us at the corner of 75th and Valmont this is a great

place to stop in a get a dozen ears of corn as well as pick your pumpkin out of the field. Their farm stand is open daily from 9-7pm.

Cottonwood Farms : Located on 75th just south of Arapahoe.

www.cottonwoodfarms.com Cottonwood Farm offers group tours, a pick your own pumpkin patch, farm animals, steam engines and other farm machinery, a hay bale maize and other produce for sale. They are open daily from 9-7 pm.



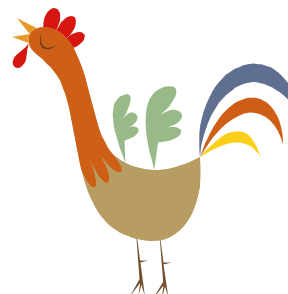
Wisdom Farm Chickens & Turkeys

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 at the Last CSA pick-up next week, Octo-

ber 17. If you would like to use this opportunity to stock up your freezer for the winter, sign up now by sending us an email as to how many chickens you would like.

Although the main season CSA is finishing up next week, we will still have produce available at our Farm Stand from 10am till dusk through the week of Thanksgiving.



In your share this week:

Braising Mix

Winter Squash

Garlic

Sweet Peppers

Hot Peppers

Carrots

Leeks

Tomatoes

Potatoes

Fruit Share

Apples

Raw Honey Available

We have completed our honey harvest for this season and have raw honey for sale at \$8 per jar. Our honey has not been heated/pasteurized so will eventually crystallize and solidify. You can easily take honey from its solidified state and return it to liquid by heating the jar in a hot water on your stove.

Coming Next Week...

Carving Pumpkins

Carrots

Winter Squash

Turnips

Onions

And so much more.....

Recipes

Potato-Leek Soup

1 pound potatoes
2 large leeks (3 or 4 small)
2 cans chicken (or Westbrae Un-Chicken) broth
butter for sautéing
white pepper
nutmeg
milk or cream

Scrub and dice potatoes (leave on skin). Trim off roots and green leaves from leeks, keeping only white and pale green part of stalks. Chop leeks. Simmer potatoes in broth about 20 min., until tender. Sauté leeks in butter until translucent. Combine leeks, potatoes and broth in a blender and puree, thinning w/milk or cream as desired. Return to pan and heat through, adding white pepper & nutmeg to taste.

Pumpkin-Apple-Walnut-Rum Cake

2 C plus 2 tbsp. flour
1/2 tsp. baking soda
1/2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. cloves
1/4 tsp. ginger
10 tbsp. butter
1 C white sugar (try organic cane sugar – it has SO much better flavor than plain white!)
1/2 C brown sugar
2 large eggs
1 C pumpkin or winter squash puree
2 C unpeeled, chopped apples
1 1/2 C chopped walnuts
1/2 C dark rum

Preheat oven to 350 degrees F. Butter and flour a 12 C bundt pan. Combine flour, soda, baking powder, salt and spices in a bowl. In another bowl, cream butter and sugar. Add eggs, pumpkin and rum, mix until fluffy. Add apple chunks and 1 C of the walnuts, blend thoroughly. Stir in flour mixture. Sprinkle the remaining half cup of walnuts in the bottom of your prepared bundt pan. Pour cake batter over nuts, and bake in preheated oven until cake begins to pull away from the sides of the pan, about 60 to 65 minutes. Test with a toothpick. Leave the cake IN ITS PAN to cool while you make the glaze.

For glaze: melt butter, stir in sugar and rum and heat until sugar dissolves. Prick cake all over with a fork, then pour hot glaze over cake. Let soak overnight before inverting onto a plate to serve.

Crunchy Fried Green Tomatoes with Fresh Tomato Salsa

2 pounds green (unripe) tomatoes (about 4 medium)
1/2 cup all-purpose flour
1 teaspoon salt
1 teaspoon sugar
3/4 teaspoon cayenne
1 large egg
1 tablespoon milk
5 cups cornflakes (about 6 ounces)
1/2 stick (1/4 cup) unsalted butter
1/4 cup vegetable oil

Preheat oven to 375°F. Cut twelve 1/2-inch-thick slices from tomatoes. In a shallow bowl whisk together flour, salt, sugar, and cayenne. In

another shallow bowl whisk together egg and milk. In a third shallow bowl coarsely crush cornflakes with hands. Working with 1 tomato slice at a time, dredge in flour, shaking off excess, and dip in egg, letting excess drip off. Coat slices with cornflakes, pressing them to adhere, and arrange slices in one layer on a baking sheet. In a 12-inch nonstick skillet heat 1 tablespoon butter and 1 tablespoon oil over moderate heat until foam subsides and fry 3 tomato slices until golden brown, about 3 minutes on each side. (Be careful not to let cornflakes burn.) Transfer tomatoes to paper towels to drain. Fry remaining tomato slices in remaining butter and oil in same

manner. On another baking sheet arrange drained tomato slices in one layer. Bake tomatoes in middle of oven until tender and hot, about 4 minutes. Serve tomatoes topped with salsa. Fresh Salsa below:

1 pound vine-ripened red tomatoes
1 fresh jalapeño chilies
1/4 medium onion
1/2 cup fresh cilantro sprigs
1 teaspoon minced garlic
1 teaspoon sugar
1 1/2 tablespoons fresh lime juice

Words to Live By

"Whatever you can do or dream you can, begin it. Boldness has genius, power and magic in it. Begin now."

- Goethe

