



Cure Organic Farm Newsletter

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This newsletter is also available online at:
www.cureorganicfarm.com/
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Honey Bees

Many of you have been enjoying the honey produced from our bees this season. We have a small apiary consisting of 13 hives that have produced more than 250 pounds of honey this season (that's eight 5 gallon buckets). The bees are now in their final gathering stages for the winter. Each hive has approximately 50,000 bees, including the worker bees which are the female bees, the drones which are the males and then of course the ever important queen.

During winter, bees cluster in a tight ball. In January, the queen starts laying eggs in the center of the nest. Because stored honey and pollen are used to feed these larvae, colony stores may fall dangerously low in late winter when brood pro-



duction has started but plants are not yet producing nectar or pollen. When spring "nectar flows" begin, bee populations grow rapidly. By April and May, many colonies are crowded with bees, and these congested colonies may split to form new colonies.

With the addition of flowers to our farm this season our bee hives are stronger than ever. We hope you will stock up on honey for the winter, or consider giving a jar of honey as a gift. All of our honey is raw and will crystallize as time passes. Enjoy!

2010 CSA Registration

While it is hard to believe that we have spent twenty weeks enjoying the bounty of the fields together, my thoughts are drifting onto next season. In the fields this morning we are busy turning the soil and planting spring onions and more spinach....preparing for the first few CSA pick-ups in 2010!

We hope that you have enjoyed sharing this season's harvest with us and are planning on joining us again next season. In early

December we will send out in the mail and by email all of the details on the 2010 season's CSA along with a registration form. Renewing members have a month and a half to sign up before we open any shares up to new members. Because we are a fairly small farm our shares do sell out quickly, so please if you are interested in a share for next season sign up before we accept new members on January 15th. Be sure to check that we have your current contact

Fall Farm Festivals

If you have never visited a farm other than ours...you truly are missing out. There is now time to visit a farm like the fall. Many are decorated with the fall colors and shapes that only winter squash, pumpkins and gourds can bring. Some extremely festive farms have corn or hay bale mazes, roasted chilies and show off their animals. This is the harvest season and there is no other time of the year when farmers are more ready to show off their farms and celebrate the year than now. So, call your friends & family up and make a day of it visiting one of these local farms:

- Munson Farm**
- Full Circle Farm**
- Anderson Farm**
- Sunflower Farm**

info when you pick up your share this evening.



In your share this week:

- Carrots*
- Acorn Squash*
- Delicata Squash*
- Onions*
- Peppers*
- Brussels Sprouts*
- Potatoes*
- Red Slicing Tomatoes*
- Fruit Share**
- Red Heart Plums*

Think Thanksgiving Turkey's

We are taking orders for Wisdom Farm's turkeys. Turkey's weigh between 15-20 pounds and cost \$3 per pound. Order your turkeys now for pick-up here at the farm
November 18th.



Coming Next Week...

- Carrots*
- Carving Pumpkins*
- Onions*
- Winter Squash*
- And so much more....*

Recipes

Acorn Squash Stuffed with Wild Rice, Hazelnuts and Dried Cranberries

[Bon Appétit](#) | October 1998

7 cups water
2 cups wild rice (about 12 oz.)
3 small acorn squash (each about 10 to 12 ounces), cut in half, seeded
2 tablespoons (1/4 stick) butter
2 cups finely chopped onions
2 teaspoons crumbled dried sage leaves
2 tablespoons fresh lemon juice
1/2 cup plus 3 tablespoons dried cranberries (about 3 1/2 ounces)
1/2 cup plus 3 tablespoons chopped toasted hazelnuts (about 3 ounces)
1/4 cup chopped fresh parsley
Bring 7 cups water and rice to boil in heavy large saucepan. Reduce heat;

cover and simmer until rice is tender, about 1 hour. Drain. Transfer rice to large bowl. Preheat oven to 375°F. Oil baking sheet. Place squash, cut side down, on sheet. Bake until tender, about 40 minutes. Cool. Using spoon, scoop out pulp from squash, leaving 1/4-inch-thick shell; reserve shells. Transfer pulp to medium bowl. Reduce oven temperature to 350°F. Melt butter in large nonstick skillet over medium heat. Add onions; sauté until very tender, about 15 minutes. Add sage; stir 2 minutes. Add rice, squash pulp and lemon juice; stir until mixed, breaking up squash pulp into smaller pieces. Mix in 1/2 cup cranberries, 1/2 cup hazelnuts and parsley. Season with salt and pepper.

Divide rice mixture among reserved squash shells. Place in roasting pan.

(Can be made 6 hours ahead. Cover and chill.) Bake squash until filling is heated through, about 25 minutes. Sprinkle with remaining 3 tablespoons cranberries and 3 tablespoons hazelnuts.



Baby Brussels Sprouts with Buttered Pecans

[Gourmet](#) | November 2006

1/2 cup pecan halves, cut crosswise into thirds
3 tablespoons unsalted butter
3/4 teaspoon salt
2 pounds baby Brussels sprouts, trimmed
1/2 tablespoon minced garlic
1 teaspoon fresh lemon juice, or to taste
1/4 teaspoon black pepper

Put oven rack in middle position and preheat oven to 350°F. Spread pecan pieces in 1 layer in a shallow baking pan and bake until fragrant and a few

shades darker, about 10 minutes. Add 1/2 tablespoon butter and 1/4 teaspoon salt to nuts and toss until butter is melted and nuts are coated. While nuts bake, cook Brussels sprouts in a 6- to 8-quart pot of

boiling salted water, uncovered, until just tender, 5 to 6 minutes, then transfer to a bowl of ice and cold water to stop cooking. Drain sprouts and pat dry. Melt remaining 2 1/2 tablespoons butter in a 12-inch heavy skillet over moderate heat, then add garlic and cook, stirring, until fragrant, about 1 minute. Increase heat to moderately high, then add sprouts and sauté, stirring occasionally, until browned in patches, about 5 minutes. Add lemon juice, pepper, and remaining 1/2 teaspoon salt, then stir in pecans and serve.



Words to Live By

"To live is not enough, we must take part and celebrate."

~ Pablo Casals

