



Cure Organic Farm Newsletter

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

Christmas Trees

Like Halloween with all of the seasons pumpkins, gourds, and winter squash that draw families out to local farms, Christmas provides one more opportunity.

In our neighborhood, there are 3 different locations to buy Christmas trees from. Each offers a diverse variety of sizes and species of trees to suit your needs. Stop by and check them out for yourself.

Munson's Farm is located across the street from us at Valmont and 75th. They carry a wide

variety of pine, and fir trees. They are open from 9am to 7pm Monday – Friday.

Cottonwood Farm is located on 75th street just south of Arapahoe road. At Cottonwood Farm they also have wreathes and garlands available. They are also open daily from 9am-7pm.

The Smith Farm is located on 75th just north of Valmont road. The Smiths offer 100% Colorado grown Christmas Trees. They

trees that need thinned in specific areas to help in the prevention of forest fires. They are open daily from 9am to 7pm.



Boulder Holiday Farmers Market

This Saturday December 9th the Boulder County Farmers market will be hosting a holiday craft and farmers market. The market will be in Longmont at the county fair grounds at the cross roads of Hover and Nelson, inside of Barn A. Local farmers, local artists and crafts will be available from 9-6 pm. Come on out and join us for some holiday cheer and to stock up on potatoes, onions, dried

peppers, jam, dried fruit and flowers.

For additional information on the holiday farmers market and craft show please check out the Boulder Farmers Market website at www.bouldersfarmersmarket.org



In your share this week:

Carrots

Parsnips

Winter Squash

Bok Choy

Onions

Garlic

Potatoes

Apples

2007 CSA

Registration

Next seasons registration is available to current summer and winter share members beginning today! We will open registration up to the general public in late January. We look forward to sharing another season with you!

Coming Next Week...

Carrots

Parsnips

Potatoes

Bok Choy

Dry Beans

And much more!

Recipes

Cinnamon Apple Parsnip Soup

3 tablespoons butter
1 large onion, chopped
4 parsnips, chopped
2 apples, chopped
1/2 teaspoon cinnamon
1/2 cup dry white wine
4 cups stock
1/2 cup apple juice
1 bay leaf
1/2 teaspoon salt
1/2 teaspoon pepper

Heat butter in a soup pot over medium heat. Add onion, cook until golden. Add parsnips, apples, cinnamon. Stir in wine and simmer for 5 min. Add stock, apple juice, bay leaf; gently simmer until parsnips are tender, 20-30 min. Remove bay leaf. Transfer soup to blender and puree. Return soup to pot, add salt and pepper, simmer 10-15 min and serve!

Potato Parsnip Latkes

1 large russet (baking) potato (8 to 10 oz)
1 tablespoon fresh lemon juice
2 medium parsnips (1 lb total), peeled and coarsely grated
1/4 cup all-purpose flour
2 large eggs, lightly beaten
3 tablespoons finely chopped fresh chives
3/4 teaspoon salt
1/4 teaspoon black pepper
3/4 cup vegetable oil

Preheat oven to 250°F.
Peel potato and coarsely grate into a bowl. Add lemon juice and toss to combine. Place potato on towel, then gather up corners to form a sack and

Creamy Bok Choy Soup

1 tablespoon peanut oil
1/2 cup chopped scallions
3 cloves garlic, minced
2 teaspoons coarsely chopped ginger
1 pound bok choy, chopped
1 large potato, diced
3 cups stock
3/4 teaspoon salt
1/4 teaspoon black pepper
Hot pepper flakes
1 teaspoon toasted sesame oil
2 tablespoons sour cream

Heat peanut oil in medium pot over medium heat. Set aside a couple tablespoons of scallions for garnish. Add remaining scallions, garlic and ginger. Cook until fragrant, about 1 min. Add the bok choy and potato. Pour in stock, salt pepper and hot pepper flakes to taste. Increase heat and bring to a boil; cover reduce heat,

twist tightly to wring out as much liquid as possible. Stir potato together with parsnips, flour, eggs, chives, salt, and pepper until combined well. Heat oil in a 12-inch nonstick skillet over moderate heat until hot but not smoking. Fill a 1/4-cup measure three-fourths full with latke mixture and carefully spoon it into skillet, then flatten to 3 inches in diameter with a slotted spatula. Form 3 more latkes in skillet, then cook until golden, about 1 1/2 minutes on each side. Transfer latkes with spatula to paper towels to drain. Keep warm on a rack set in a shallow baking pan in oven. Make more latkes in same manner, in batches of 4, with remaining mixture.

Simmer until potato is tender about 20 minutes. Remove pot from heat. Stir in sesame oil. Transfer soup to food processor or blender and puree. Garnish each bowl with dollop of sour cream and chopped scallions.

Garlic Croutons

2 tablespoons (1/4 stick) butter
1/4 cup olive oil
2 large garlic cloves, pressed
4 French bread slices, cut into 3/4-inch cubes

Preheat oven to 350°F. Melt 2 tablespoons butter with olive oil and garlic in small saucepan. Place bread cubes on baking sheet. Pour butter mixture over and toss well. Bake until bread cubes are golden brown and crisp, about 20 minutes. Season with salt and pepper. Cool completely.

.Partners for Winter Squash

~Allspice, celery leaves, chile, cloves, coriander, cumin, curry, garlic, ginger, marjoram, oregano, parsley, red pepper flakes, rosemary, sage, thyme;

~Olive oil, sunflower seed oil;

~Butter, cream, fontina cheese, gruyere cheese, parmesan cheese, pecorino cheese, Romano cheese;

~Leeks, onions, quince, radicchio;

~Apple, lime, pear;

~Toasted squash seeds, pecans, walnuts;

~Brown sugar, coconut milk, lemongrass, wild rice.

Words to Live By

Winter Sculpture

By Leonard Nathan

Unearthly symmetry
of a snowy owl spreading
its wings on a tilted fence post
like a huge predatory
snowflake.

