



# Cure Organic Farm Newsletter

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

Distribution Week #5

November 17th, 2010

Follow us on Facebook!!!

## Hellooooo! Anybody here

It was a cold and chilly night ( a common beginning I know, but bear with me). The chickens were roosting in the trees and in the coop. The moonlight was shining down on our fair little farm and the day was done, or so we thought.

A rustling was heard from behind the wash station and then a grunting. What could it be a pack of coyotes, a band of foxes, a bear, John Ellis?

No, lo and behold it was Wilbur or fearless boar taking a late night meander around the farm.

Now what would you do if it was late at night, very cold, very dark and there was a curious and lonely 400 pound hog wanting some company?

If you answered put him in the chicken coop with the girls you are correct!

This is just one of

the many adventures that happen here on the farm during the season. And now that interns have begun there journeys away from the farm we are here to deal with the adventures all by ourselves.

Long past are the days where we could give those *responsibilities* to the interns, “ Ben, Ingrid can you grab this pig while we go to bed.” Oh the fond memories.

And now the snow has fallen however minimally, the daylight is short and the temperatures have caused the soil to drift into hibernation wondering why it is that we are bothering it with our pitchforks and fingers trying to pry the last beets and carrots from its’ slumber.

We are now beginning the days at 9am and are able to drink that second cup of Conscious Coffee and have ham steaks and eggs.

The ducks are savoring the last bit of pond before it becomes their

skating rink and the sheep are now eating winter hay and leftover squash with a pumpkin chaser with their orange mustaches as their beauty marks.

The last downtown market is this Saturday and so begins winter when our vocabulary changes into just days Monday, Tuesday etc. instead of market days, harvest days, volunteer days, and soon to be disappearing CSA days.

Anne undoes her braid (yes it is actually long hair and not a clip-on as has been rumored.) Paul begins bi-annual laundry, and Georgia starts ski school.

We are pre-Thanksgiving so I will not go into the gratitude list just yet, but the urge is there so I will just mention that none of these experiences which we enjoy so tremendously would be possible without the presence and gifts which you bring to our family each and every season. Mille Grazie.

## If on a winters night

The solar green house is nearing completion! Get your scissors sharpened at the last farmers market and prepare for a ribbon ceremony sometime soon. Many thanks to Larry Kinney, John Ellis and the indispensable Mark Jackson for all of their work to complete the project from dream to reality. Now all we need is seeds, soil and sunshine.



### In your share this week:

Spinach

Beets

Turnips

Potatoes

Leeks

Winter Squash

Apples

### Cure Farm Meat Available

In addition to the Lasater and Sawhill beef available at the Farm Store, you will now find our ham steaks and ham hocks for \$5 per pound. Beginning on Sat. 11/20 a wide variety of our lamb will also be available at the Farm Store. Additional cuts of pork will be available the first week of December, just in time to stock up. The Farm Store is open Wednesdays & Saturdays through Dec. 8th from 10m-5 pm.

### In next week's Winter Share

Potatoes

Turnips

Carrots

Spinach

Baby Fennel

Romaine Lettuce

Small Onions

Winter Squash

Apples

# Recipes

## Potato and Leek Soup

Gourmet | March 1992

the white and pale green part of 2 large leeks, split lengthwise, and chopped  
1 tablespoon unsalted butter  
1 1/2 cups water  
1 cup chicken broth  
1 pound potatoes  
2 tablespoons minced fresh parsley leaves

In a large heavy saucepan cook the leeks in the butter with salt and pepper to taste, covered, over moderately low heat, stirring occasionally, for 8 to 10 minutes, or until they are softened but not browned. Add the water, the broth, and the potatoes, peeled and cut into 1/2-inch dice, and simmer the mixture, covered, for 20 minutes, or until the potatoes are tender. In a blender purée 1 cup of the soup, stir the puré

into the remaining soup with the parsley, and season the soup with salt and pepper.

## Beet Bundt Cake

Epicurious | June 2009  
by Colleen Patrick-Goudreau

1/2 cup canola oil  
1 1/2 cups packed dark brown sugar  
2 cups puréed cooked (boiled or steamed) red beets (about 3 medium-size beets)  
1/2 cup semisweet chocolate chips, melted  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
2 teaspoons baking powder  
1/4 teaspoon salt  
Confectioners' sugar, for dusting

Preheat oven to 375°F and lightly oil a Bundt pan.

In a mixing bowl, cream together oil and brown sugar. Add beets, melted chocolate chips, and vanilla, and mix well. In a separate bowl, combine flour, baking powder, and salt. Add to wet beet mixture, and stir until just combined. Pour into prepared Bundt pan, and bake for 45 minutes, or until a toothpick inserted near the center comes out clean. Cool in pan for 10 minutes before removing to a wire rack. Cool completely. Before serving, dust with confectioners' sugar and top with blueberries, if desired.

Compassionate Cooks' Tip Reserve 1/4 cup of the puréed beets (or purée a fourth beet) to create a red/pink frosting or ganache, using confectioners' sugar & butter For a ganache, use the water in which you cooked the beets to thin out the topping. For frosting, fluff up using a hand mixer.

## Skillet Turnips and Potatoes with Bacon

Bon Appétit | October 2010

by Lidia Bastianich

1 tablespoon red wine vinegar  
1 tablespoon sugar  
2 tablespoons extra-virgin olive oil  
8 ounces thick-cut bacon slices, cut crosswise into 1-inch pieces (*try a Cure farm ham steak.....*)  
1 medium onion, thinly sliced  
4 large garlic cloves, peeled, crushed  
1 1/2 pounds turnips, cut into 1-inch chunks  
1 1/2 pounds potatoes, peeled, cut into 1-inch chunks  
1 teaspoon coarse sea salt  
1 tablespoon chopped fresh Italian parsley

Mix 1/4 cup water, vinegar, and sugar in small bowl. Combine oil and bacon in heavy large skillet; sauté over medium-high heat until fat is rendered, 3 to 4 minutes. Add onion and garlic; sauté until onion is golden, about 5 minutes. Add turnips and potatoes; sprinkle with 1 teaspoon sea salt and toss 5 minutes. Reduce heat to medium low, cover, and cook until vegetables are almost tender, stirring and turning vegetables occasionally, about 15 minutes.

Push vegetables to 1 side of skillet. Pour vinegar mixture into cleared space. Toss vegetables with vinegar mixture. Spread vegetables in even layer in skillet; cook until golden and slightly crisp on bottom, about 4 minutes. Turn vegetables over; spread in

even layer and cook until browned and slightly crisp on bottom, about 4 minutes. Continue to turn, spread, and cook vegetables until tender, golden, and crisp around edges, 7 to 8 minutes longer. Season with more sea salt and black pepper. Transfer to bowl. Sprinkle with parsley.



## Words To Live By

*"To live in this world, you must be able to do three things: to love what is mortal; to hold it against your bones knowing your own life depends on it; and, when the time comes to let it go, to let it go."*

*-Mary Oliver*