

# Cure Organic Farm Newsletter

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This newsletter is also available online at:  
www.cureorganicfarm.com/  
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## Conscious Coffees-Microroaster of the Year

If you've purchased a coffee share from us, attended our Easter Brunch, or bought coffee at our farm store, then you've experienced the magical beans that are Conscious Coffees. Mark and Mel Glenn roast the beans right in here in Boulder and source them from fair trade, organic growers they have direct, long term relationships with.



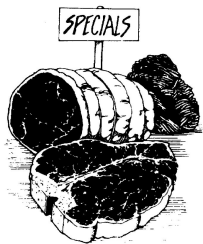
100,000 pounds. month.) By their estimates, Conscious Coffees now takes responsibility for more than 95 percent of all packaging used in the roastery. The company also makes most of its weekly Boulder deliveries by bicycle (weather permitting) using a pair of 300-pound "Bikes at Work" trailers.

We're so happy to see these folks recognized for the wonderful work they do. You'll find their coffee in our farm store, packaged in reusable steel cans.

Now the rest of the world is learning about this special business as Conscious Coffees has been awarded Roast Magazines Micro-Roaster of the year! This is the highest honor for a US based micro-roaster and it is presented to the country's best roaster with an annual output of less than

Over the past 12 years, Conscious Coffees has delivered its coffee to wholesale clients in plastic bags, and then re-collected the bags the following week for recycling. (They drop them at a local recycler once a

## Cooking Grassfed Beef



Just a reminder, Mignon Macias is doing another of her wonderful cooking demos during your CSA pick-up on 11/10. She will prepare vegetable liver soup, pot roast and braised ground beef w/ fall vegetables. In the meantime, check out her grassfed beef blog: <http://lasatergrasslandbeef.blogspot.com/>

## Farewell to our 2010 Crew

This week we say goodbye to most of our 2010 farm crew. Maren Bosley and Ingrid Hannan plan to stay in Boulder, while Ben Whalen is off to Seattle. Somehow we've managed to brainwash Jeff Fisher and he'll be joining us again next season. We're indebted to these guys for their hard work and the very, very long hours they put in around the farm. Wish them well in their future endeavors.



## In your share this week:

- Leeks*
- Spinach*
- Turnips*
- Carrots*
- Beets*
- Delicata Squash*
- Apples/Pears*



## Last Call for Turkeys

Next week is the last week to order your Wisdom Farm turkeys. Turkeys are \$3 per pound and will be delivered Wed. Nov. 17th.

Send us an email to reserve your turkey now, or sign up at CSA pick-up.

## Coming Next Week...

Anne's smiling face, back from a wedding in Cincinnati, and much more!

# Recipes

## Bacon and Leek Warm Potato Salad

4 large potatoes, peeled and thinly sliced  
Salt  
Extra-virgin olive oil, for drizzling  
8 slices bacon, chopped  
2 ribs celery, chopped  
1 carrot, thinly sliced with a vegetable peeler, then chopped into bits  
2 leeks  
1/2 cup dry white wine, eyeball it  
1/2 cup chicken stock, eyeball it  
2 tablespoons fresh thyme, 5 to 6 sprigs, stripped and chopped  
Black pepper

Place potatoes in a pot and cover with water. Bring to a boil, salt water and cook until just tender 10 minutes.

Heat a medium skillet over medium high heat. Add a liberal drizzle of extra-virgin olive oil and the bacon. Cook bacon until crisp.

Reserve bacon on paper towel lined plate, removing it from the pan with a slotted spoon. Drain some of the fat, leaving about 3 tablespoons in the pan. Add celery and carrots to the pan. While the vegetables cook, cut leeks lengthwise then into half moon slices 1/2-inch thick. Run the leeks under cold water and separate every layer to release the trapped grit. Drain well. Add leeks to sauteed veggies and cook another 4 to 5 minutes until tender. Deglaze the pan with wine and pick up any pan drip-

pings. Reduce heat to low and add chicken stock and thyme.

Drain potatoes and return to hot pot to cook off water then transfer the potatoes to the skillet with the vegetables and stock. Carefully combine the potatoes and vegetables, add bacon back to the pan then season the warm salad with salt and black pepper, to taste.



## Creamed Spinach



2 tablespoons butter  
1 tablespoon olive oil  
1 onion, minced  
1 clove garlic, minced  
2 bunches spinach, stemmed and chopped  
Salt and freshly ground black pepper  
1/4 teaspoon freshly ground nutmeg  
1/4 cup heavy cream

In a medium saute pan over medium-high heat, melt butter and then add the olive oil. Mix in the onions and garlic; cook for 2 minutes until soft. Add the chopped spinach and warm through. Add the salt, nutmeg and the heavy cream. Mix well. Cook until liquid reduces by half, roughly 3 to 4 minutes.

## Words to Live By

“I like pigs. Dogs look up to us. Cats look down on us. Pigs treat us as equals.”

-Winston Churchill

