

“It was one of those perfect English autumnal days which occur more frequently in memory than in life.” ~P.D. James



Kiva Orchard Community Supported Agriculture

Well folks, at last, the time has come— the grand finale of CSA days until next year... I sincerely hope that all of you have enjoyed being a part of the whole thing as much as we have— everyone having their own part to play & contribute to in the grand scheme of things. We're already discussing plans for next season— not to fret if you'd like to renew your membership; we currently have a waiting list for 2006, but all of you first-year members have your foot in the door and priority if you choose to return. We will begin signing people up for the new season early on, more than likely February or March— We'll be in touch then.

The orchard is all but shut down now, and the Farmers Markets wrapped up too— a bittersweet every year for sure. There are two holiday Farmers Markets lined up at the La Plata County Fairgrounds though, if any of you are interested in coming out to do some Christmas shopping. They are scheduled for Saturday, November 13th and Saturday, December 17th— both days running from 10 AM-3 PM. We'll be there, as will lots of other local farmers and crafters— all those same familiar friendly faces that congregate at such events.

We will also have a kiosk set up at the Durango Mall for the Holiday Season, where we will have our High Desert Line of

Orchard News & Happenings - By Keena Kimmel

Conserves and Pasta Sauces available and possibly some new additions that have been on the drawing board for awhile now. We'd love to have you come out to do some Christmas shopping!

What's in your Box this week:
Conserves!
Grapes
Potatoes
Apples
Grapes
Onions
Chilies

In other news, our nameless old workhorse the Kiva truck passed on last Saturday— at last to retire to grassy fields with other such companions. He was gracious enough to wait until the very last Farmers Market of the season, after which his time had come. Hardworking and dependable 'till his last days -our old truck will be missed.

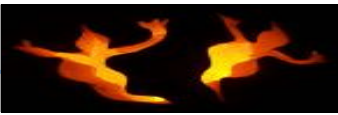
That about wraps it up from our end of the spectrum. Many thanks for all of your support. We hope to see you for dinner next Friday— It'll be nice to get everyone together for one last bout before calling it a season. If I don't see you then— have a great winter & best wishes from all of us at Kiva!

You are Invited!
To: Our End of the Season CSA Get Together. Come out & meet your fellow CSA members and all of the Kiva folks! We will provide handmade pasta and pasta sauce for everyone from our new line of products. You are welcome to bring a dish of your own to share, if you've discovered a favorite from the CSA!
Date: Friday, October 28th
Time: 6:00-7:30 pm
Place: High Desert Foods
18390 Hwy 145- Dolores(Drive all the way through town on Railroad Ave. (the main drag). Just as you are about to leave town, there is a Southern Baptist Church on the left with a white steeple. We are the big tan building directly across the street!)
R.S.V.P. lunaindurango@yahoo.com.
Hope to see you there!



Photo: Keena Kimmel

Lunch break on the gondola as I bid farewell to Telluride 'till the snow flies..



Potato Noodles

1 lb Idaho potatoes
 3/4 c Flour
 1 Egg
 1/2 t Ground nutmeg
 1/8 t Salt
 1/3 c Olive oil for sautéing
 Boil the unpeeled potatoes until tender and refrigerate overnight. The next day, peel the potatoes and force them through a fine sieve.
 Mix the sieved potatoes, flour, and egg to form a dough. Season with nutmeg and salt. Roll the dough into a finger-thick cylindrical shape and cut it into inch-long sections. Roll each section into noodles thick in the middle and tapering at the ends.
 Bring 2 quarts of water to a boil. Add the noodles and simmer for about 5 minutes, until the noodles rise to the surface. Remove the noodles with a slotted spoon and refresh in ice water.
 Heat the olive oil in a skillet and sauté the potato noodles over medium high heat until golden brown.
 Serves 6.

Potatoes, Cheese and Trees Soup

1 Tbsp Butter or margarine
 1 c Onion; chopped
 1 1/3 lb 4-med. potatoes; cut into 3/4" cubes
 2 1/2 c -Water
 2 Chicken bouillon cubes
 1 pkg. 10-oz. frozen chopped broccoli thawed and drained
 1 1/2 c Cheddar cheese; shredded
 Salt
 Pepper
 In 2- to 3-quart saucepan over medium heat, melt butter. Add onion; sauté 5 minutes. Add potatoes, water and bouillon cubes. Bring to boil, reduce heat, cover and cook until potatoes are just tender, about 15 minutes. Remove 1 cup potato cubes with slotted spoon; set aside. Pour contents of saucepan into container of electric blender. Blend until smooth; return to saucepan. Mix in reserved potatoes and broccoli. Over medium- low heat gradually add cheese, stirring until heated through and cheese is completely melted. Season with salt and pepper.

Pesto Potato-sausage Salad

1 1/2 lb Red potatoes; small, halved or quartered if large
 1 lb Smoked hot sausage or kielbasa
 1 pt Cherry tomatoes; halved
 2 Tbsp Red-wine vinegar
 1/3 c Prepared pesto
 In large skillet, combine potatoes with enough salted water to cover. Heat to boiling; simmer until tender, about 12 minutes. Drain; place in large bowl.
 Halve sausage lengthwise; cut crosswise into 1/2 inch diagonal slices.
 In skillet used to cook potatoes, sauté sausage over medium-heat until browned, about 10 minutes. With slotted spoon, transfer to bowl with potatoes; add tomatoes.
 In small bowl, combine vinegar, pesto, and 1/2 t freshly ground pepper; mix. Add to potato mixture; toss. Serve warm or at room temperature.



Aligot - Different Way To Serve Mashed Potatoes

Mashed Potatoes
 Garlic
 Butter
 Cream
 Fresh Herbs; (such as Thyme or Rosemary)
 Mix all ingredients together for a change to the standard mashed potato, butter and milk combination. Another option: Slice some Italian sausage...add it to the Aligot, place in an oven proof dish, top with cheese and more fresh herbs. Bake for 10 to 15 minutes in preheated oven. A warm and filling potato dinner!

Autumn Fruit Salad

2 red delicious apples
 1 sliced bananas
 1 Granny Smith apple
 2 Bartlett pears
 1/2 lb red grapes
 1/2 c almond slivers -- toasted
 1 c vanilla yogurt
 1 tsp cinnamon
 1/4 tsp ground ginger
 1/2 tsp nutmeg
 1 TB apple cider
 Wash and core apples and pears, peeling if desired. Cut into one



American Vegetable Stew

1 Yellow onion, chopped
 1 clove Garlic, crushed
 1 White potato, chunked
 1 Carrot, sliced
 1 Celery stalk, sliced
 1 Zucchini, sliced
 1/2 c Broccoli, chopped
 1 Leek, trimmed, washed & - sliced
 2 c Tomato sauce
 1 Tbsp Parsley
 1/2 tsp Paprika
 1/2 tsp Basil
 1/2 tsp Chili powder
 1/4 tsp Dry mustard
 1/4 tsp Cumin
 1/8 tsp Pepper
 Cook the onions, garlic, potato, carrot and celery in a small amount of water in a large saucepan for 10 min.. Add the remaining ingredients and cook over low heat until the veggies are tender, about 35 min.

Cave and Garden Baked Potatoes

2 Baking potatoes
 1/2 lb Fresh mushrooms, sliced
 1 Sweet red pepper, cup up
 1 Clove garlic, minced
 2 Tbsp Olive oil
 2 Tbsp Water
 1 1/2 tsp Lemon juice
 1 1/2 tsp Salt
 1/8 tsp Pepper
 2 Tbsp Butter, divided
 Salt & pepper to taste
 Fresh parsley
 Scrub potatoes; rub skins with oil. Place on baking sheet; bake at 400 for 1 hour or until done. Set aside. Sauté mushrooms, red pepper, and garlic in olive oil until crisp-tender; add water and lemon juice. Cover, reduce heat, and simmer 3 minutes; add 1/8 teaspoon salt and 1/8 tsp pepper. Split and fluff potatoes; add 1 Tbsp butter to each potato, and sprinkle with salt and pepper. Top with hot mushroom mixture.

inch chunks. Slice bananas 1/2" thick. Wash grapes and cut in half. Combine fruits and almonds in salad bowl. Mix yogurt with spices and cider. Pour over fruit salad and stir to coat fruits evenly. Chill.

Cheddar Apple Cobbler

1 c Sugar
 1/4 t Cinnamon; ground
Topping:
 1/4 c Sugar
 1/2 t Salt
 1/3 c Butter; melted
 1/4 c Unbleached flour
 6 c Apple slices; *
 1 c Unbleached flour
 1 1/2 t Baking powder
 1 1/2 c (6 oz) Cheddar; med, shredded
 1/4 c Milk
 * Use cooking apples such as Granny Smith's that have been cored,
 Combine the sugar, flour, and cinnamon, then toss the mixture with the apple slices. Pour into a 9-inch square baking pan. Combine the dry ingredients, of the topping, with the cheddar cheese, mixing well. Add the butter and milk, mixing until well blended with the flour mixture. Spoon the dough over the fruit mixture and bake at 400 degrees F. for 30 minutes.



All Day Applesauce with Frozen Yogurt

2 pounds (960 g) Granny Smith apples, cored and cut into 1/2-inch thick slices
 1/4 cup (48 g) sugar
 1/2 teaspoon (2.5 ml) ground cinnamon
 2 tablespoons (60 ml) fresh lemon juice
 6 1/4-cup (20 g) scoops fat-free, no-sugar-added vanilla frozen yogurt
 grated nutmeg
 Lay apple slices in a 3-quart (3-liter) or larger slow cooker slow cooker. Combine sugar and cinnamon. Sprinkle over apples and drizzle with lemon juice. Cover and cook on low for 6 1/2 to 8 hours. To serve, spoon hot apples into 6 dessert dishes. Top each with a scoop of frozen yogurt. Lightly sprinkle with nutmeg and serve.

With Halloween festivities just around the corner, the recipes below are especially for kids and kids at heart!

- Taken from www.justkidrecipes.com



Caramel Apple Witches

49 Caramels
2 Tbsp Water
5 med Apples
Wooden sticks
Miniature marshmallows
Candy corn
Melt caramels with water in 1 1/2 quart saucepan over low heat, stirring until sauce is smooth. Wash and dry apples; insert stick into stem end of each apple. Dip into hot caramel sauce; turn until coated. Scrape off sauce from bottom of apples. Place on greased waxed paper. Create eyes and mouth with miniature marshmallow halves. Create nose with candy corn. Make hat from construction paper, leaving opening for wooden stick.

Candied Apples

12 red delicious apples
12 wooden skewers
4 1/2 cups sugar
3/4 cup light corn syrup
1 tsp red food coloring
1 1/2 cups water
1 cup chopped peanuts
Grease a large cookie sheet and set aside. Wash and dry apples. Insert a stick through stem, leaving about two inches sticking out. In saucepan over medium heat, combine sugar, corn syrup, food coloring and water. Cook, stirring constantly, until ingredients are dissolved and liquid boils. Set a candy thermometer in mixture and continue cooking, without stirring until temperature reaches 290 degrees, about 20 minutes. Meanwhile place shopped peanuts in a bowl. Remove syrup from heat and dip the apples, one by one, to coat evenly. Work quickly. As you dip each apple roll in peanuts to coat then place on prepared cookie sheet. Let apples cool for at least an hour.

Bat Brew

Grape juice
Lime sherbet
7-up
Fill a glass half full with grape juice. Add a scoop of lime sherbet. Fill the rest of glass with 7-up. Stir slightly to mix.

Eyeball Potion

8 oz Frozen whipped topping thawed
Blueberries or grapes
1 1/2 cup Boiling water
1 lg. pkg. gelatin - any red flavor
1 cup Cold water
Ice cubes
Using a small ice-cream scoop, place 2 scoops whipped topping into each of 10 dessert dishes for "eyeballs." Place a blueberry or grape in each scoop for the "pupil." Freeze 30 minutes, or until firm. Meanwhile, stir boiling water into gelatin in large bowl at least two minutes until completely dissolved. Mix cold water and ice cubes to make 2-1/2 cups. Add to gelatin, stirring until slightly thickened. Remove any remaining ice. Pour about 1/2 cup gelatin around the two "eyeballs" in each dish, leaving the top of the "eyeballs" exposed. Refrigerate 1-1/2 hours, or until firm.

Bobbing Apple Punch

1 1/2 cups orange juice
4 cups apple cider
1 cup pineapple juice
2 tablespoons sugar
4 cups ginger ale, chilled
6 to 8 small red apples
1 orange, sliced
In punch bowl mix orange juice, apple cider, pineapple juice and sugar. Chill of a couple hours. Before serving add ginger ale, apples, orange slices and ice cubes.

WARM CHESTNUT AND APPLE SALAD

6 cups (packed) arugula
6 cups (packed) coarsely torn curly endive
3 tablespoons extra-virgin olive oil, divided
1 1/2 medium Granny Smith apples, peeled, cored, cut into 1/2-inch dice
3/4 cup thinly sliced shallots
1 1/2 cups steamed chestnuts (from two 7.25-ounce jars), coarsely chopped
3 tablespoons red wine vinegar
4 1/2 tablespoons walnut oil

Toss arugula and endive in large bowl. (Can be prepared 6 hours ahead. Cover with damp kitchen towel; chill.)

Heat 1 1/2 tablespoons olive oil

Apple Cider Glaze for Ham

1 cup (240 ml) Apple Cider Jelly
1/4 cup (60 ml) Orange juice
1/4 cup (60 ml) Brown sugar

Mix all ingredients together. When ham has baked for one hour remove from oven. Increase the heat to 400°F (200°C). Spoon the glaze over the ham. Bake another 15-20 minutes, basting often. Makes enough glaze for a 5 lb (2.25 kg) ham.

Baked Apple Bundles

1/4 cup Apple Cider Jelly
1 Tbsp Pecans, chopped
1 Tbsp Angelica, chopped
1/4 cup Calvados or brandy
4 Apples, large
8 sheets Filo pastry
2 Tbsp Butter, melted
2 Tbsp Powdered sugar

Preheat oven to 350°F (175°C). Put Apple Cider Jelly, pecans and angelica into a bowl. Stir in calvados or brandy and let stand 1 hour. Grease a baking sheet. Core apples and place on greased baking sheet. Spoon jelly mixture into apple cavities. Bake in oven for 15 to 20 minutes. Remove and cool. Lay 4 sheets or filo pastry on a flat surface. Brush liberally with melted butter, then cover each greased sheet of filo pastry with another sheet of filo pastry at a 45 degree angle. Place an apple in the center of each filo pile and gather up pastry around the apple to make an 8 pointed bundle. Tie with string and place on baking sheet. Bake 10 to 15 minutes. Remove string, dust with powdered sugar and tie with a ribbon. Serve immediately.

in large skillet over medium-high heat. Add apples and shallots; sauté 5 minutes. Add chestnuts; sauté 1 minute. Stir in vinegar, scraping up any browned bits. Remove from heat; stir in walnut oil and remaining 1 1/2 tablespoons olive oil. Season with salt and pepper. Pour chestnut mixture over arugula mixture; toss. Divide salad among 8 plates.

Make 8 servings.

-Bon Appétit October 2005

Apple Glazed Carrots

2 cups carrots, peeled and sliced
1/4 cup Apple Cider Jelly or Pear Vanilla Bean Butter
3 Tbsp brown sugar
2 Tbsp butter

Preheat oven to 350° F (175° C). Cook carrots in boiling water until tender. Drain and set aside. In the same saucepan, heat the Apple Cider Confiture, brown sugar and butter together until the sugar dissolves, about 5 minutes. Place the carrots in a greased, shallow baking dish. Pour the apple mixture over the carrots. Bake 15 minutes. Serves 4.

Concord Grape Pie

4 1/2 cups concord grapes (2 pounds)
1 cup sugar
1/4 cup all-purpose flour
2 teaspoons lemon juice
1/8 teaspoon salt
1 unbaked pastry shell (9-inches)

STREUSEL

1/2 cup quick-cooking oats
1/2 cup brown sugar, packed
1/4 cup all-purpose flour
1/4 cup butter or margarine

Squeeze the end of each grape opposite the stem to separate skins from pulp. Set skins aside. Place pulp in a medium saucepan; bring to a boil. Boil and stir for 1 minute. Press through a strainer or food mill to remove seeds. Combine pulp, skins, sugar, flour, lemon juice and salt; pour into pastry shell. Combine oats, brown sugar and flour; cut in butter until crumbly. Sprinkle over filling. Cover edges of pastry with foil. Bake at 425° F for 15 minutes. Remove foil; bake 20 minutes more or until golden brown. Cool on a wire rack.



