



WEEK OF JULY 8TH, 2019 #28/52

Strawberries Have Bounced Back

It appears strawberry production is back in full swing. I was out there this morning (Saturday) and they are loaded with juicy red fruit. A few weeks back Andrew and Cory put up some light shade cloth over a few rows. I remember Nigel shading our berries years ago so I thought we would try it out again. Although it looks like all of the plants have a lot of fruit the plants under the shade look very green and vibrant. It will be interesting to see if it makes much of a difference as we move through the hot summer months. For now, I hope you enjoy the fruit. Personally I prefer strawberries in the summer, over what we pick in Spring; I think the summer sun makes for sweeter berries. We do have flats available, and this is a great way to put up for later, either by jamming or freezing.



Grapes

Sweet table grapes enjoy a little more sun than wine grapes. This morning Papa Ramon was thinning the leaves, this is called leafing. Ideally, the clusters should have dappled light, and perhaps you do more leafing a little later in the season as the sun exposure shifts. Our grape vines have gotten quite bushy which would keep the clusters from ripening properly. Our grapes were planted the summer of 2008 with a group of members who came up to help us get them in the ground. It took a couple of years of training the vines, pruning a particular way to get just the right growth. This is what Nigel wrote back in 2009 about how he did that:

“Our work this year is to make sure that the grape vines are properly trained onto the wire work that we have set up for them. The system we are using is called Geneva Double Curtain. At the top of the stake the shoot is pinched to stimulate two shoots to grow on each side arm. Once they reach the wires they are each pinched again to send two new shoots in each direction. We end up with four 'arms' on each vine.”

Tomato Sauce Parties

OK, I know I have really waited until the last minute to set dates, but honestly, with as strange as the weather has been I didn't want to set dates and then have to cancel and change them. We are scheduling 3 for now, if we have a high response, I will add one more: #1 August 17th/18th, #2 August 24th/25th and #3 September 7th/8th. This year I would like to try something different, and invite everyone to come up on Friday to set up camp. I have been listening to folks talk about how bad the traffic is mid Saturday mornings. So if you would like to come up, any time on Friday, and spend the night, you are welcome to do so. If you want to make a day of it, I highly recommend a little trip into Winters for some wine or beer tasting. There are some great restaurants in Winters, and here in Dixon, our friend Wyatt over at Dawson's is an amazing chef! Or maybe we could have a big dinner in the farm house? If you don't want to come up Friday, I am inviting everyone to come up early Saturday morning. FYI, coming in early doesn't mean you start cooking earlier. Our crew still needs time to go out and pick. Every year we lower the number of attendees but it seems like we still go through the same amount of tomatoes! And because most of you have bigger setups, I am lowering the total number of attendees again this year, to 60 people per weekend. I want everyone to be safe and have fun, with enough space to get your sauce made. This is a uniquely Eatwell experience, and I hope many of you will make it up this year.



RECIPES AND IDEAS FROM LORRAINE

Braised Collards in Tomato-Onion Gravy

Recipe by Virginia Willis

4 ripe, medium Roma tomatoes, cored
2 teaspoons canola oil
1 sweet onion, chopped
3 garlic cloves
Coarse kosher salt and freshly ground black pepper
16 cups chopped collard greens (1 pound)

Heat a medium skillet over high heat. Add the cored tomatoes and cook until they are charred on all sides, about 5 minutes. Remove to the bowl of a food processor fitted with the metal blade. Let the skillet cool slightly by taking it off the heat or decreasing the heat, depending on how smoking-hot your skillet is. Have the heat at low and add the oil (the skillet will still hold a great deal of heat). Add the onion and garlic, and saute, stirring occasionally, until both are a deep golden-brown, 8 to 10 minutes. Remove from the heat and let them cool slightly. Transfer to the food processor bowl containing the reserved charred tomato, and process until smooth. Transfer the mixture to a large saucepan. Cook over medium-low heat until thickened, 5 to 7 minutes. Season with salt and pepper. Add the chopped collards and cook until just tender, 15 to 20 minutes. Taste and adjust for seasoning with salt and pepper. Serve warm.

Turnip Latkes with Chermoula

If you have turnips in your box this week here is what CSA member Jenny did with her's last week:

6-8 turnips
3 eggs
1/4 c flour
small onion

salt and pepper to taste

"I just mixed it all together at once. I skipped straining the turnips and my mix was a little runny, but turned out all right. I bet it would be crispier if that step was to skipped. Oil in a pan, brown both sides, and you are done! I topped it with my lazy girl's turnip top chermoula. I had the turnip tops, I added parsley and garlic chives to round out the greens. Two cloves of garlic, 1 TBSP Harissa from Oaktown spices (dry mix), 1 TBSP Cumin, good bit of salt, 2 garlic cloves, 1/2 a lemon, and Meyer lemon olive oil (1/4 cup). I just blitzed it in the food processor (the lazy part). I use that dip on oven baked sweet potatoes, toast, and now these latkes.

Potato and Swiss Chard Gratin

Recipe by Elaine Louie from NYT Cooking

You will need to buy some extra potatoes to have enough for this recipe.

Salt

1 pound Swiss chard leaves and slender stems, stems cut into 1/4-inch cubes

2 1/2 cups heavy cream

1 garlic clove, smashed

1 small shallot, sliced

2 thyme sprigs OR replace the plain salt and fresh thyme and use Eatwell Thyme Salt

1 bay leaf

1/4 teaspoon freshly grated nutmeg

3 pounds (6 to 8 medium) Yukon Gold potatoes, peeled

1 tablespoon butter, at room temperature

Pepper

6 ounces grated Gruyère

Heat the oven to 350 degrees, and place rack in the center. Bring a large pot of lightly salted water to a boil; set a bowl of ice water on the side. Boil the chard leaves until tender, 3 to 5 minutes, then transfer with a slotted spoon to the ice water. Squeeze them dry and chop roughly. Boil the diced

stems until tender, 3 to 5 minutes. Drain well and add to chopped chard leaves. In a small saucepan, bring the heavy cream, garlic, shallot, thyme and bay leaf to a simmer. Cook until reduced by half, about 25 minutes. Strain out the solids and add the nutmeg. Meanwhile, slice the potatoes into 1/8-inch-thick rounds with a mandoline or sharp knife. Butter a 12- to 14-inch gratin dish. Assemble the gratin by layering the ingredients in this order: a single, slightly overlapping layer of one-third of the potato slices, a sprinkling of salt and pepper, one-third of the Gruyère, half the Swiss chard and one-third of the reduced cream. Repeat once, and then top with one more layer of potato, salt and pepper, and the rest of the Gruyère and cream. Bake until the top is browned and the potatoes are fork-tender, about 45 minutes.

More Recipes:

- [Ye'abesha Gomen by African Bites](#)
- [Cumin-Scented Potatoes With Tomatoes \(Ghurma Aloo\) by Epicurious](#)
- [Sheet Pan Roast Chicken and Cabbage on Food52](#)
- [Pork Chops with Gremolata and Swiss Chard from Delish](#)

This Week's Box List

Basil

* Cabbage

* Chard

* Dino Kale or Collards

* Onions, Spring

Parsley

* Plums

* Potatoes

Strawberries

* Tomatoes

Turnips

* = Items in Box for 2