



WEEK OF DECEMBER 16TH, 2019 #51/52

### Happy Holidays

This is the last newsletter of the year, and this decade. As I walked the farm this morning, there were so many feelings that came up and I re-lived countless memories. When I think back on this decade, it is astounding how much has changed. In 2010 I moved to the farm full time, giving up my home in Sonoma County. It was such an exciting time, we were building our house, and getting married in 2011. The 2010's was going to be a decade filled with life long dreams coming true. And believe me so many of them did come true. As a little girl it was my biggest dream to leave San Francisco and live on a farm. My farm would have a swimming pond, and chickens, and a horse, and cows for fresh milk. And we would have strawberries and peaches, two of my favorite foods. As an adult my dreams turned to love, and finding that perfect soul mate, the one person who really understood me. That person I could spend the rest of my life with. Wouldn't you know, the dreams of that little girl AND that young adult all came true.

Walking the farm this morning, I was reminded of the importance of perspective. I looked over to the hills between us and Lake Berryessa and smiled as I saw the fog creeping through the "gap". No matter what point I was on the farm, it always looked like I was just about even with that gap. To keep one's life



somewhat balanced, it is vital to check one's perspective. This time of year is really hard, Nigel's birthday was Christmas Eve, so there is that on top of the rest of it. So I strive to keep my outlook a bit more even, saying goodbye to a decade that gave and took so much, and welcoming in the new with hope that life will be kind to us all and we will continue to move forward, and learn to be the best we possibly can.

What better way to energize that sense of hope for the future than walking the farm? The fields are teeming with assurance of good meals to come. Little broccoli glistening with the frost that blanketed the farm this morning, and even smaller romanesco and cauliflower slowly growing. The cheerful colors of the citrus trees, which are fairly loaded with fruit. Pomelos hanging heavy, still need some time to get bigger before we harvest. Tangerines, mandarins and lemons morphing

from green to bright orange and yellow, promising us sweet and tart in the months to come. Little radish tops popping out of the ground look like holiday decorations. I smiled as I walked by what is left of our San Marzanos, bright red, naked without their vines, thinking of all the delicious sauce I will enjoy over the next few months. How much this farm gives to us all, is really pretty incredible. One of the best sightings was the rows of pea plants sprouting out of the ground, their tendrils giving them away and the sign that I hope shows we are better prepared for a wet winter this year, beds that are ready and waiting to be planted.

At the very end of the farm is where we planted our Bay Laurel trees. Nigel and I bought them many years back when I still lived in Cotati. One of my favorite ways to spend a Sunday morning was taking a drive out to the Tomales Bakery (if you are ever out that way, you really should stop by) and enjoying many of their yummy pastries. Up the street used to be a great little nursery "Mostly Natives" and that is where we bought those trees. How they have grown in these past 10 years, and who would have guessed while we were sitting on the patio of that bakery, that someday the trees we bought that day would go to many homes and restaurants in SF to season thousands of delicious dishes. But that's farming, right? You plant your hopes and dreams and watch them grow.

And with that I will say goodbye 2019. Thank you all for supporting this farm and being a part of our family. I wish you all the very best and happiest of holidays and a peaceful New Year.



#### Important Reminder From Andrew

This is a reminder that we will not be delivering boxes on Christmas week, from 12/22 to 12/29. We will have CSA boxes the following week, but **Wednesday boxes will be delivered on Tuesday 12/31**. Thursday boxes will be delivered on Thursday, 1/2.

If you receive a box every other week and received a box last week 12/9-14, your next box will be on 1/8. If you would like to switch your schedule to receive a box on 12/31 or 1/2, please me know. If you are every other week and get a box 12/16-21, your next box will be 12/30-1/4.

# RECIPES AND IDEAS FROM LORRAINE

I love reading Sam Sifton's notes in the emails he sends out with the current highlight of NYT recipes.

What he wrote this morning regarding the news and how depressing it all can be really touched me:

.....*We at least have the kitchen, a place into which we can retreat either actually or in our minds, to make food we can serve others, and in so doing, improve their lives, fill them with deliciousness. We can serve. Service is, most often, the cure for what ails us, the thing that improves our lot.*

toasted pita if using; dust the yogurt with turmeric if you'd like.

## Sausage Roll Mania - Sweet Squash and cheddar

*Recipe from Jamie Oliver's Christmas Cookbook*

I love a good sausage roll, but this is a great vegetarian option that would make a very special appetizer. Because I love the flavor combo of leeks, fennel and butternut, I would gently sauté leeks and fennel in butter until really tender and sprinkle that over the mix too. Maybe skip the chestnuts to save a trip to store looking for them and utilizing more of what is in this week's share.

1 packet frozen Puff Pastry  
Butternut Squash (2 1/2 lb), washed and left whole  
1 Egg, beaten  
6 pre-peeled and cooked Chestnuts  
1 TB dried Cranberries  
4 oz Cheddar cheese, use a good tasting, well aged, sharp cheese  
Salt and Pepper, for seasoning  
1 sprig fresh Rosemary  
1 TB or so Olive Oil

## Spiced Chickpea Stew With Coconut and Turmeric Recipe from NYT Cooking by Alison Roman

makes 4 to 6 servings

1/4 cup Olive oil, plus more for serving

4 Garlic cloves, chopped

1 large yellow Onion, chopped

1 (2-inch) piece Ginger, finely chopped

Salt and Black Pepper

1 1/2 tsp ground Turmeric, plus more for serving

1 tsp Red-Pepper Flakes, plus more for serving

2 (15-ounce) cans Chickpeas, drained and rinsed OR cook up some Rancho Gordo chickpeas

2 (15-ounce) cans full-fat Coconut Milk

2 cups Vegetable or Chicken stock

1 bunch Chard, Kale or Collard Greens, stems removed, torn into bite-size pieces

1 cup Mint leaves, for serving

Yogurt, for serving (optional)

Toasted Pita, Lavash or other Flatbread, for serving (optional)

Heat oil in a large pot over medium heat. Add garlic, onion and ginger. Season with salt and pepper and cook, stirring occasionally until onion is translucent and starts to brown a little around the edges, 3 to 5 minutes. Add turmeric, red-pepper flakes and chickpeas, and season with salt and pepper. Cook, stirring frequently, so the chickpeas sizzle and fry a bit in the spices and oil, until they've started to break down and get a little browned and crisp, 8 to 10 minutes. Remove about a cup of chickpeas and set aside for garnish. Using a wooden spoon or spatula, further crush the remaining chickpeas slightly to release their starchy insides (this will help thicken the stew). Add coconut milk and stock to the pot, and season with salt and pepper. Bring to a simmer, scraping up any bits that have formed on the bottom of the pot. Cook, stirring occasionally, until stew has thickened and flavors have started to come together, 30 to 35 minutes. (Taste a chickpea or two, not just the liquid, to make sure they have simmered long enough to taste as delicious as possible.) If after 30 to 35 minutes you want the stew a bit thicker, keep simmering until you've reached your desired consistency. Determining perfect stew thickness is a personal journey! Add greens and stir, making sure they're submerged in the liquid. Cook a few minutes so they wilt and soften, 3 to 7 minutes, depending on what you're using. (Swiss chard and spinach will wilt and soften much faster than kale or collard greens.) Season again with salt and pepper. Divide among bowls and top with mint, reserved chickpeas, a sprinkle of red-pepper flakes and a good drizzle of olive oil. Serve alongside yogurt and

## This Week's Box List

\*Broccoli

\*Cilantro

\*Red Russian Kale

\*Leeks

\*Sweet Potatoes

\*Butternut Squash

\*Fennel

\*Mandarins

Arugula

Bok Choy

Cabbage

Rainbow Chard

Lettuce

\* = Items in Box for 2

Preheat the oven to 350 F. Roast butternut squash whole for 1 hour 30 minutes, or until soft. Leave to cool, then halve lengthways and remove the seeds and skin. Roll out puff pastry to about an 8 x 20" size, brush all over with a beaten egg. Crumble over chestnuts and sprinkle with dried Cranberries, gently pressing them into the pastry. Finely grate over 2 oz of cheddar Cheese, evenly fork over the squash, leaving a 1" border at one long edge, then season and roll up. Brush with more egg, the slice 1" thick and lay on a non-stick tray, or use a regular tray and line with parchment paper brushed with a little butter. Grate over more cheese, then toss the leaves from 1 sprig of fresh rosemary in a little olive oil and sprinkle over. Bake now or freeze for another day. Bake in preheated oven at 350 F for 30 minutes, turn, then bake for 10 minutes more, or until golden.

## Creamy Cilantro Cucumber Dip

*Recipe from Peas and Crayons*

6 oz plain Greek yogurt

4 oz cream cheese

1/4 cup chopped cucumber

1 cup fresh cilantro leaves (approx 1/3 bunch)

2-3 stalks green onion

1 clove garlic

1/4 tsp salt

Combine yogurt, softened cream cheese, cucumber, cilantro, green onion, garlic and salt in a food processor and blend. Dunk a cracker to taste and add more of your favorites, if desired or keep the dip as is -- the ratio in this recipe had me swooning! Garnish with fresh cilantro and dive in with crackers and veggies!