



WEEK OF APRIL 13TH, 2020 #16/52

### Passover And Easter

It does seem that no matter your belief, we would all love a *Passover* right now. Let this virus pass over our homes and loved ones. I know many of us had plans of celebration this past week, whether it was for Easter or Passover. I was planning a trip to LA to spend Passover with my friends Elianna and Jesse. Last year, I was at their house and celebrated my first Passover. It was a beautiful and a touching experience for me. I was raised Lutheran so this time of year was always about celebratory church services, and of course, Easter's colored eggs and chocolate. Here on the farm, Sabrina, Ian (my god-daughter and nephew, early escapees from the Bay Area) and I spent Easter morning out hunting red strawberries rather than Easter Eggs.

### Sunday Farm Walk

Sundays are quiet on the farm, so the birdsong is crystal clear. Out here it is hard to remember all that is going on in this world. On our way out to the strawberries, we passed by the peas and gleefully grabbed handfuls, which we ate immediately. I was excited to see how lush the potatoes look, they are definitely bushing up. I shared with Ian and Sabrina my stories of Nigel and I enjoying freshly dug potatoes, lightly steamed. We wouldn't even bring them to the table, we stood at the stove and ate them right out of the pot. I am happy to say the collards are growing sturdy and look like it won't be too much longer before some will be ready for the boxes. Cabbages are starting to curl in on themselves, a site that always makes me feel like I am witnessing one of life's secrets. Those leaves literally just curl up tight and grow round and round upon themselves, and in the end? Cabbage! Oh, and the garlic is looking fantastic. Clearly the guys have done a great job of staying on top of the weeds. In years past, we held a Solstice Party and it was our tradition for everyone to make garlic braids. But over the years, with the changes in our



seasons/climate, the garlic is always far too dry to braid at that point. And Solstice is right about the time we are looking to harvest lavender, so the past couple of years we have given up on this event on the farm. This year, who knows when we will be able to hold events, so perhaps we will offer up large bunches of garlic for you to braid at home. Would there be any interest? We will have a lot of garlic, and if you braid it, it holds for months and months. It is one of the best ways to store it.



### A Different Kind Of Market

Coronavirus has forced us all to make many changes. One of our biggest has been how we set up and run the farmers market. Gone are the days of folks coming in and picking through the produce, choosing exactly what they want. Now we have a display table in front, with one of each item and folks just point to what they want. We are down to 3 people working the market, one who is a dedicated money handler and two to grab produce for people. So far it is working well, and we are able to keep providing fresh produce to folks. But, as the weeks go by and information changes or new information emerges, we must constantly update what we are doing. The first few weeks we decided to discontinue using our table cloths, because it is easy to clean the tables. But now we have learned the virus lives longest on hard surfaces. I can wash all the table cloths every week, so we are switching back to using them. Also making sure we only have enough aprons in our tote for just the crew working, and providing a garbage bag to deposit them into at the end of the market, so they can come straight back to the farm for washing on sanitary mode. I keep ordering gloves because the thought of running out of gloves puts me into a near panic. Now I realize I should have done the same thing with paper towels. How I wish I had always kept a better supply of bleach on hand. It is hard to think or even remember everything, particularly as this is an ever evolving situation. This week one of our hosts sent us face masks, so I suppose those need to get added to the market supplies. And speaking of masks, if more of you are feeling crafty we could use more. Thank you Kirsty for sending us this first batch! A few other items we could use if you see them in the store are paper towels, bleach and isopropyl alcohol.

# RECIPES AND IDEAS FROM LORRAINE

## Pasta With Chard Sauce

My god-daughter Sabrina made this for dinner last week and it was so delicious. The original recipe is from River Cottage, Hugh Fearnley Whittingstall

1 bunch Chard

2 cloves Garlic, peeled, we used 2 stalks of Green Garlic

Rosemary and Thyme, to taste

Chop the whole bunch, including stalks, and put in

a pot of well salted water with the

garlic. Boil until everything is

soft. Keep going, it will take

about 15 to 20 minutes. Strain

and put into a high speed

blender or food processor, with

enough olive oil to make it into

a smooth sauce. Cook your pasta

in well salted water, according to

package instructions. Save 1 cup

of the pasta water and add it to

your sauce. Mix the sauce in to

the pasta and serve with grated

parmesan.

## What To Do With Stir Fry Mix

I cook it in a pot of boiling salt

water until tender. Then I drain it

and rough chop. Then I throw it

into soups, or the food processor

with my meatloaf mix. In meatloaf

it adds moisture and no one ever

knows it's in there. Such a great way to use up Stir Fry

mix. On our Eatweller's Slack page, Devin suggested

using Stir Fry Mix with Hanger Steak. The original

recipe uses arugula and dandelion greens, so really stir

fry mix is a pretty great substitute. Here is the [Alison](#)

[Roman recipe](#) she based it off of:

1/2 small Red Onion, very thinly sliced into rings

1/2 tsp Asian fish sauce or 2 finely chopped Anchovy

Filletts

1/3 cup Olive Oil

1 bag of Stir Fry Mix

Kosher Salt

Freshly ground Black Pepper

1 1/4 lb Flank Steak, cut into 2 pieces

1 TB Oil

1 TB freshly squeezed Lemon juice, plus wedges for serving

Flaky Sea Salt

1 ounce Grana Padano or Parmesan cheese, for shaving

Place the onion rings in a bowl of cold water and set

aside. Place the fish sauce or chopped anchovies and

olive oil in a small bowl. Finely chop 1/2 cup the stir

fry mix, and add them to the bowl. Season with salt

and pepper and stir to combine; set aside. Season the

steak all over with salt and pepper. Heat the oil in a

large skillet over medium-high until shimmering. Add

the steak and sear until well-browned on both sides

and medium-rare (more rare than medium), 4 to 5

minutes per side. Transfer to a clean cutting board and

set aside to rest while you prepare the greens. Place

the remaining greens in a large bowl. Drizzle with the

lemon juice, season with salt and pepper, and toss to

combine. Drain the onions, add them to the bowl with

the greens, and gently toss to combine. Transfer to a

large serving platter. Slice the steak across the grain.

Arrange the steak on top of the salad, pouring any

cutting board juices over the top. Spoon the chopped

greens mixture over the top of the steak salad. Sprinkle with flaky sea salt and pepper. Shave the cheese over everything and serve with lemon wedges for squeezing.

## Glazed Sugar Snap Peas and Turnips

*Recipe from Food Network*

3/4 lb Sugar Snap Peas

2 bunches thinly sliced Turnips, I am guessing one bunch will be just fine

1 Onion, sliced

1 Garlic clove, choppe

Butter, it doesn't say how much, so

I am guessing a couple of TB

1 TB Sugar

Salt and Pepper

Finely chopped Parsley

Fill medium size sauce pan with salted water and bring to a boil.

Add the sugar snap peas and boil 3

minutes. Add the thinly sliced

turnips; cook 2 minutes, then

drain. Heat butter in a skillet and

add the onion and garlic. Cook

until soft. Add the peas and

turnips, the sugar and salt and

pepper; cook until glazed. Top with

chopped parsley. Serve with lemon

wedges.

## This Week's Box List

\*Chard

\*Parsley or Dill

Turnips

\*Oranges

Fennel

\*Green Garlic

\*Celery or Celeriac

Strawberries

\*Stir Fry Mix

\*Sugar Snap Peas

Mandarins

\* = Items in Box for 2

## Orange Almond Cake

*Original Recipe by Claudia Roden*

If you have not made this cake, stop what you are doing and make it now! It is truly one of the best, easiest, delicious, moist and satisfying cakes ever.

AND IT IS GLUTEN FREE AND DAIRY FREE.

However I do enjoy it with a dollop of yogurt or

whipped cream. The secret to this cake is it is made

with simmered whole oranges, yep peel and all. So you

will want to give yourself some time, wash your

oranges well then put into a pot of boiling water. Turn

the heat down and simmer for about 90 minutes.

Drain and cool enough to handle. Then I cut them in

half to remove the seeds. Put all of it into the food

processor and process until fairly smooth. You will

need 1 cup, if you have extra you can freeze it for

another cake later. You can also do half orange/half

lemon which is also delicious. I reduced the sugar

from the original recipe and think this is plenty sweet.

6 eggs

3/4 cup Sugar

1 1/2 cup Almond Flour

1 tsp Baking Powder

1 tsp Salt

1 cup Orange Puree

Put eggs into a mixer with whip attachment and beat

on low until they break down. Then add the sugar and

whip until nice and fluffy/foamy. I usually let it go for

a good while, 5 minutes or so. Turn the mixer off,

then add the almond flour, baking powder and salt,

which I typically pre-mix to make sure there aren't

any lumps of baking powder. Mix well, then add

orange puree. I bake mine in a springform with

parchment paper wrapped around the bottom insert

piece. Bake at 375 for 30 minutes, turn half way

around and bake for another 30 minutes or so. Test

with toothpick. It can get pretty dark, which is why I

bake it at 375 instead of 400 like the recipe says.