



WEEK OF NOVEMBER 2ND, 2020 #45/52

Who We Are

I have been going through the piles of paperwork sitting on my desk. This pile seems to grow and grow, no matter how much time I spend on it. I came across several sheets of paper with the lists of members who wanted to come up for Tomato Saucing. It was sad finding them, knowing I was never able to make it work for anyone to come up and sauce. And then we never really had enough tomatoes for folks to order to sauce at home. So many hours spent this year trying to make opportunities for members to come out to the farm, either early in the COVID season for strawberry picking or later for the sauce parties, that could never be. As sad as this all is, I also have to give us all credit because we normally are a group that gathers here on the land. Eatwell, this bit of space on our planet, has become a very special place to so many members. I get to watch your kids grow up, and your kids get to grow up visiting a farm at least once a year. It is etched in the memories of their childhood, hopefully something they will want to do with their children someday. I call that success and I congratulate ALL of us for this. Who we are is a group of people who cares about this planet and the world we are creating. We care about the food we eat. We care about the folks who work so hard everyday to make sure we get that food. We are people who cook; that alone makes us a pretty rare breed. I am writing this on Wednesday evening, the week before our newsletter will go out, knowing that many of us are extremely anxious about what next week will bring. I write this now because at this moment, thinking about all of our amazing CSA members, you have momentarily displaced all that angst with so much gratitude, pride and joy. The love



and support you all send us—me—is a true blessing. So today, while the gratitude is in the front of my brain and filling my heart, I just have to say, HOORAY for who we are!

Olives, Olives, Olives

I am reluctant to throw this out there, because we aren't safe from fire season yet, and even though

the sky is clear and it is gorgeous out today, that could change with the gusts of one windy day. BUT the olive trees are loaded. If anyone wants to come up to the farm to pick, they are waiting for you. The olive trees are adjacent to the farmhouse, so any time, any day, anyone wants to come out is fine. You are welcome to use the pizza oven, or bring a picnic and enjoy the garden area. Just let me know so we can get you scheduled. Olives are easy to pick, and you can brine them at home. There are a few options for doing that,

here is one that is a water/salt water brining process that does not use lye. Your own home cured olives for holiday gifts? I think friends and family would very much appreciate this gift. Or keep them for yourselves to enjoy throughout the year! Let us know if you want to come for olive picking, starting this coming Sunday November 8th.

A Sign of Summer's Passing

I was out walking this morning and found Roberto in our summer squash rolling up the drip tape. Almost all of the summer veg is irrigated by drip rather than



overhead sprinklers. As the season is coming to its natural end it is time to put things up for the winter, especially the drip tape. Roberto uses his tractor to roll the tape up onto spools which we then store in one of the domes. Drip tape is kind of one of those plastic necessities we have mixed feelings about. On the one hand it is a great way to conserve water, and most summer veggies don't like water falling on them. The squirrels also love to nibble through them, and then you have plastic that you have throw away. As far as I know you cannot recycle drip tape. If you look at this photo closely, take a look on the right, midway down, you can see that nearly full moon, what a glorious morning we had today!

Broccoli

The broccoli is coming in strong right now. I love broccoli season because it is such an easy vegetable to make when you are hungry and want to make sure you are eating something green. I just quick steam it and enjoy it with butter. Quite often I enjoy leftovers for lunch so adding a bit of broccoli means my lunch isn't too heavy on the carb or protein. The variety we are growing right now is Emerald Crown. This variety typically has a shorter stem and nice tight, round heads. That makes it a perfect choice for the box, as we look for broccoli that is not too stemmy.



RECIPES AND IDEAS FROM LORRAINE

Balsamic Caramelized Onion Pizza with Arugula and Maple Drizzle

Recipe by Katie Webster from splendidtable.org

There is a recipe for the Maple Wheat Pizza Dough which you can find on their site, which I have linked above.

1 TB organic Canola Oil
1 large Onion, sliced
2 TB Balsamic Vinegar
1/2 tsp chopped fresh Thyme leaves
2 TB Cornmeal
All-purpose Flour for dusting
Maple Wheat Pizza Dough, or your favorite store-bought dough (recipe follows)
1 cup shredded sharp Cheddar (4 ounces)
2 ounces crumbled Feta
2 tablespoons Pepitas (pumpkin seeds)
1/4 tsp Salt
Freshly ground Black Pepper, to taste
3 cups loosely packed Arugula (2 ounces)

2 TB dark pure Maple Syrup
Place oil in a medium saucepan. Add onion, cover, and place over medium heat. Cook, stirring occasionally, 12 to 15 minutes, until onion is soft and starts to brown. Reduce heat to medium-low if they are browning too much before softening. Stir in vinegar and thyme, cover, remove from heat, and set aside while you prepare the pizza. Place a rack in the bottom position of the oven. Preheat oven to 450°F. Coat a large rimmed baking sheet with nonstick cooking spray and sprinkle with cornmeal. Dust clean work surface with flour. Roll out dough to the size of the baking sheet and transfer to the sheet. Spread caramelized onions over dough. Top with cheddar and feta. Sprinkle with pepitas, salt, and pepper. Bake, rotating once halfway through, 13 to 16 minutes, until crust is crispy and cheese is bubbling and just starting to turn golden. Remove from oven. Scatter arugula over pizza and drizzle with syrup. Cut into 8 pieces and serve.

Butter Lettuce, Persimmon, Feta and Hazelnut Salad

Recipe from *Bon Appetit*, 4 Servings

This recipe calls for butter or Boston lettuce, our Salanova butter and baby romaines would be delicious.

2 TB Sherry Wine vinegar
1 TB minced Shallot, or use finely chopped Garlic Chives
1 1/2 tsp Dijon Mustard
1/3 cup Olive Oil
Salt and Pepper, to taste
1 large head of butter lettuce or Boston lettuce, torn into bite-size pieces
2 firm but ripe Fuyu persimmons, peeled, halved, sliced
1/2 cup crumbled Feta Cheese
1/4 cup chopped toasted Hazelnuts
Combine vinegar, shallot, and mustard in small bowl. Gradually whisk in oil. Season dressing with salt and pepper. Place lettuce in large bowl; toss with dressing. Gently toss in persimmons, cheese, and nuts. Season salad to taste with salt and pepper.

One-Skillet roasted Butternut Squash with Spiced Chickpeas

Recipe from *Bon Appetit*

1 small Butternut Squash (about 1½ pounds)
½ cup plain whole-milk Greek yogurt
5 Garlic cloves, 1 finely grated, 4 chopped

2 TB fresh Lemon juice, divided
Kosher Salt, freshly ground pepper
4 TB Olive Oil, divided, plus more for drizzling
1 15-ounce can Chickpeas, rinsed, patted dry
1 medium Onion, chopped
2 TB Vadouvan or Curry powder
2 Radishes (or Turnips), trimmed, very thinly sliced
1 cup Parsley, Mint, and/or Cilantro leaves
2 TB Pomegranate Seeds (optional)
Preheat oven to 425°. Roast squash directly on oven rack until a paring knife poked through skin easily slides through flesh, 50–65 minutes. Let squash cool until you can handle. Trim ends, halve lengthwise, and scoop out seeds. Tear or cut squash into large pieces; discard skin (it will come off easily as you tear).

Meanwhile, mix yogurt, grated garlic, and 1 Tbsp. lemon juice in a medium bowl; season with salt and pepper. Heat 2 Tbsp. oil in a large skillet, preferably cast iron, over medium-high. Cook chickpeas, shaking skillet often, until starting to brown and crisp, about 5 minutes. Add onion and chopped garlic and cook, stirring often, until onion is translucent, about 5 minutes. Sprinkle in vadouvan and cook, stirring, until chickpeas and onion are coated and mixture is fragrant, about 1 minute. Season with salt and pepper and transfer to a medium bowl. Wipe out skillet. Heat 2 Tbsp. oil in same skillet over medium-high. Cook squash pieces, cut side down, undisturbed, until browned and caramelized, about 5 minutes. Turn pieces over, remove from heat, and season with salt and pepper.

Spoon chickpea mixture over squash, then dollop reserved lemon-garlic yogurt around. Toss radishes, herbs, and pomegranate seeds, if using, with remaining 1 Tbsp. lemon juice in a small bowl; drizzle with a splash of oil and season with salt and pepper. Scatter over squash and chickpeas. Finish with a grind or two of pepper. Preheat oven to 425°. Roast squash directly on oven rack until a paring knife poked through skin easily slides through flesh, 50–65 minutes. Let squash cool until you can handle. Trim ends, halve lengthwise, and scoop out seeds. Tear or cut squash into large pieces; discard skin (it will come off easily as you tear). Meanwhile, mix yogurt, grated garlic, and 1 Tbsp. lemon juice in a medium bowl; season with salt and pepper. Heat 2 Tbsp. oil in a large skillet, preferably cast iron, over medium-high. Cook chickpeas, shaking skillet often, until starting to brown and crisp, about 5 minutes. Add onion and chopped garlic and cook, stirring often, until onion is translucent, about 5 minutes. Sprinkle in vadouvan and cook, stirring, until chickpeas and onion are coated and mixture is fragrant, about 1 minute. Season with salt and pepper and transfer to a medium bowl. Wipe out skillet. Heat 2 Tbsp. oil in same skillet over medium-high. Cook squash pieces, cut side down, undisturbed, until browned and caramelized, about 5 minutes. Turn pieces over, remove from heat, and season with salt and pepper. Spoon chickpea mixture over squash, then dollop reserved lemon-garlic yogurt around. Toss radishes, herbs, and pomegranate seeds, if using, with remaining 1 Tbsp. lemon juice in a small bowl; drizzle with a splash of oil and season with salt and pepper. Scatter over squash and chickpeas. Finish with a grind or two of pepper.

This Week's Box List

*Onions
Leeks
Broccoli
*Lettuce
*Winter Squash
*Arugula or Bok Choy
*Turnips or Radishes
Serrano Peppers
Cabbage
Fennel
*Garlic Chives
*Fuyu Persimmons from Vacaville
Persimmon

**indicates Box for 2*