



WEEK OF DECEMBER 14TH, 2020 #51/52

### Eggs

I walked into our egg cooler the other day and was kind of blown away by the amount of pullet eggs we have. The reality is, in order for us to get to the large eggs, we have to have pullets beforehand. And we need to make sure that we can sell those pullets, otherwise



those large eggs become really unaffordable for us. Keep in mind, all hens require the same amount of work and food, whether they are young

layers, old layers, or girls in their prime. With no CSA deliveries for a week our inventory will really get high, which means I have to find a way to deal with them. We will keep the special pricing on pullets until our inventory goes down. I know we have a week off, but it would really be helpful if you placed orders this week for your next deliveries, that way we will know how many we have available to sell elsewhere. If you have never tried the pullets, you really should. They are my favorite egg, the flavor and texture are wonderful. If you are baking and you need 4 large eggs, add one extra pullet. If you are a fan of poached or soft boiled eggs, these are the BEST!

### Have Yourself A Merry Little Christmas

Last Thursday, Christie and I were working at our warehouse. While we were filling essential oil bottles, making lavender sugar scrub and massage balms, we were singing away to the Christmas carols on Pandora. *Have Yourself A Merry Little Christmas* came on, and it struck me how appropriate the song is for this year's holiday season.

*Someday soon we all will be together  
If the fates allow  
Until then, we'll have to muddle  
through somehow*

*Have Yourself A Merry Little Christmas* was first sung in the Judy Garland movie "Meet Me In St. Louis". The original lyrics "It may be your last - Next year we may all be living in the past" were so depressing that Judy Garland, her co-star, and the director asked Hugh Martin to change it up a bit to the more hopeful concept of getting together "again somehow, if the fates allow". While listening I had a memory

that this song was really popular with the soldiers during WWII. I couldn't help but think about all those who gave their lives during that terrible war, during a horrible time in history. As for today, there are different hardships, many in our communities are really struggling, jobs lost, businesses closing, and I'm sure many folks are disappointed because we won't have the chance to see many of our loved one's this holiday season. This year we are sheltering in place, praying COVID won't get much worse. However, as all things do, COVID too will come to an end, we just need to find our way to muddle through.

### Happy Birthday Nigel

I can't write this Christmas Newsletter without mentioning Nigel was a Christmas Eve baby. He kind of struggled with Christmas, really with his birthday, because of course it would always get lumped into Christmas celebrations. But he did love the holidays, the tree, the pressies, and of course the food. The time off was always appreciated. Losing him was like losing the pod for my pea, so you can imagine the holidays have been hard the past few years. For those of you who have suffered tremendous loss you know that grief is not something you get over or work your way through, it is a companion you learn to live with. So I have learned to live with my companion, and living is what I choose to focus on. This year, for the first time since his passing, I got an actual tree, and it is beautiful. In some ways I am grateful we are forced to isolate and only celebrate with our very small group, because for me it is a good first step back into celebrating the holidays. Watching Cameron and Lilly's baby grow, knowing that next year we will have

a young one to share a first Christmas with, makes this year all the more exciting. I will find some time for quiet contemplation, some time for my memories, but most importantly some time to let this year come to a quiet end. Rest, good food, and time to read a book are all on my list of things to do, and I am really looking forward to it. Oh and loads of baking and cooking, and a few glasses of good Champagne! Thank you all for being the kind of people who choose to support a local farm, we could not be a CSA without CSA members. Thank you for your generosity, and for your concern for all of us here on the farm. Thank you for your patience while we figured out how to grow our business by more than 50% in just a week's time. We learned so much this year. I hope to continue learning even more next year. Happy Holidays Y'all!



# RECIPES AND IDEAS FROM LORRAINE

## Seafood, Fennel and Lime Salad, Serves 4

*Recipe from Ottolenghi, The Cookbook by Yotam Ottolenghi*

This looks like a delicious, special dish that might help make a special holiday meal particularly festive. The recipe calls for pomegranate seeds as a garnish, but as citrus and fennel go so well together, I wonder if small mandarin segments might not work just as well? Also, I would add some thinly sliced radishes and use a bit of the arugula as a base for this salad.

2 small Fennel Bulbs  
1/2 Red Onion, very thinly sliced  
Juice and Zest of 1 Lime  
2 Garlic cloves, crushed  
2 TB chopped Dill  
2 TB chopped flat-leaf Parsley  
1 mild Chili, seeded and finely chopped  
4 TB Olive Oil  
8 Tiger Prawns, peeled and deveined  
3/4 lb cleaned baby Squid  
1 TB Sumac  
2 TB chopped Cilantro  
Coarse Sea Salt  
Pomegranate Seeds, to garnish

Trim the bases and tops of the fennel bulbs, then slice widthwise as thinly as you can. A mandolin would be useful here. In a large bowl, mix the fennel and red onion with the lime juice and zest, garlic, dill, parsley, chili, 2 TB of the olive oil and 1/2 tsp of salt. Set aside.

Place a heavy cast iron pan, preferably a griddle pan, over a high heat and leave for a few until piping hot. Meanwhile, mix the prawns and squid with the rest of the oil and a pinch of salt. Grill them small batches, turning them over after 1 minute and continuing until just done (roughly 1 more minute for the squid and 2-3 for the prawns). Transfer to a chopping board and slice the squid into thick rings. You can leave the prawns whole or cut them in half. Add the seafood to the salad bowl and toss together. You can serve immediately or leave it in the fridge for up to 1 day. To serve, stir in the sumac and coriander, then taste and adjust the seasoning. When pomegranate is available, it makes a beautiful garnish.

## Beet and Walnut Hummus, Serves 4

*Recipe from River Cottage, Every Day by Hugh Fearnley Whittingstall*

I have such great memories of Nigel and I at his parents' house in England one year for the holidays, watching episode after episode of River Cottage. We dreamed of someday using the farmhouse kitchen (which at the time was not even under construction) for cooking instructions similar to what we watched on English TV. Ahhh the dreams, I love HFW, and his basic approach to food, starting with quality, fresh ingredients. I made this recipe several years back and absolutely loved it.

1/3 cup Walnuts  
1 TB cumin seeds  
1 space stale Bread, crusts removed  
2 cooked Beets, cut into cubes  
1 TB Tahini  
1 large Garlic clove, crushed  
Juice of 1 Lemon  
Sea Salt and Pepper  
A little Olive Oil, optional  
Preheat the oven to 350. Put the walnuts in a pie pan and toast in the oven for 5 to 7 minutes, until fragrant. Let cool.

Warm a small frying pan over medium heat. Add the cumin seeds and dry-fry them, shaking the pan almost constantly until they start to darken and release their aroma - this should take less than a minute, so be careful not to burn them. Crush the seeds with a mortar and pestle or a spice grinder. Break the bread into small chunks, put in a food processor or blender with the walnuts, and blitz until fine. Add the beets, tahini, most of the garlic and a good pinch of the cumin, half the lemon juice a little salt, and a good

grind of pepper, then blend to a thick paste. Taste the mixture and adjust it by adding a little more cumin, garlic, lemon, salt and or pepper, blending again until you are happy with it. Loosen with a splash of oil if you think it needs it. Refrigerate until you want to eat it, but bring back to room temperature to serve.

## Butternut, Arugula and Goat Cheese Pizza

*Recipe by Valerie Bertinelli*

Makes 1 14" Pizza and takes a total of 45 minutes. I'm not sure about putting the parchment onto your pizza stone. My understanding is paper burns somewhere in the 425 range. The way we do pizza out in the pizza oven is to dust the peel (or cookie sheet) with plenty of cornmeal, put the dough on and top then. You should be able to slide the pizza pretty easily into the oven.

2 cups Butternut Squash chunks, cut

into 1/4-inch thick slices

2 1/2 TB Extra-Virgin Olive Oil  
Salt and freshly ground Black Pepper  
1 large Garlic clove, thinly sliced  
1 tsp finely chopped fresh Rosemary  
1/4 tsp crushed Red Pepper flakes  
Cornmeal or All-Purpose Flour for dusting  
1 pound Pizza Dough  
8 oz Goat Cheese, coarsely crumbled  
3 cups Arugula  
2 tsp Lemon Olive Oil or Extra-Virgin Olive oil mixed with 1/2 teaspoon finely grated Lemon Zest

Preheat the oven to 400 degrees F. Toss the squash with 1/2 tablespoon of the olive oil, 1/4 teaspoon salt, and pepper to taste. Roast until just tender, about 10 minutes. Place a pizza stone in the oven and increase the oven temperature to 500 degrees F. After the oven comes up to temperature, let the stone preheat for 10 minutes. Combine the remaining 2 tablespoons olive oil, the garlic, rosemary, and red pepper flakes in a small, microwave-safe bowl. Warm in the microwave just to infuse the oil, about 15 seconds. Lay out a large square of parchment paper and lightly dust with cornmeal. Place the dough on top and use your hands to stretch the dough out to a 14-inch circle. Spread the infused oil mixture evenly onto the pizza crust, leaving a 1 inch border around the edge. Arrange the butternut squash evenly on top. Slide the pizza onto a pizza peel or a flat cookie sheet. Using the pizza peel or cookie sheet as an aid, slide the parchment paper with the pizza on it onto the pizza stone in the oven. Bake the pizza until the crust is golden brown, about 12 minutes. Carefully sprinkle the goat cheese evenly on top and bake until just warm, about 2 minutes. Remove the pizza from the oven with the peel. Toss the arugula with the lemon olive oil and a pinch of salt. Top the pizza with the arugula and cut the pizza into slices to serve.

## This Week's Box List

\*Arugula  
Broccoli  
\*Butternut Squash  
Chard  
\*Fennel  
Lettuce  
Onions  
\*Radishes  
Spinach  
\*Mandarins  
\*Raisins from Capay Canyon  
\*Beets from Terra Firma

*\*indicates Box for 2*