



WEEK OF APRIL 19, 2021 #16/52



Contigo - With You

This past Sunday, after the last of the members went home, I took a few moments to sit in my car and just breathe, windows down, breeze blowing through moving the hot air out. I was listening to the Chavela Vargas Pandora Station; there is something about Ranchera Music that touches my heart even though I don't understand the words. Sipping on a Softer, looking out over the fields, thinking about how much this land has become a part of me and slowly I am becoming a part of it. My thoughts naturally turn to my memories of Nigel and how I wish I could be doing this work "with you," and as that thought was going through my mind from the music I heard the word Contigo, *with you*. Musical synchronicity, and in a language I don't speak. A tiny, touching moment to stop and cherish, to feel the feelings and think the thoughts. So I took another few minutes admiring the work, the plants, the land. It is really some kind of crazy when I think about where my life has brought me, I can assure you not anywhere I would have ever imagined. Or maybe I did and I simply didn't pay attention? But here I am, on this farm, speaking to all of you. In these newsletters I am blessed with this opportunity to share with you my love of food, and my love for following the seasons in all of its manifestations. I am grateful Nigel brought me to this place where I can spend my weekend mornings and afternoons with our members, pulling weeds and cleaning up our strawberries. It gives me a chance to have real conversations with you and play a little with your kids. I am sure the crew got a great laugh watching me sweep the furrows between the strawberries with one of our younger members, Milo, whom I had tasked with raking up the debris we had pulled out of the vines. Was it necessary to do that work? No, it wasn't, but it gave him a task and me something to do with him. Who knows, maybe 20 years from now he will tell his kids about that Saturday he spent on a farm raking out the strawberries, and just how tasty those berries were. This is the work Nigel and I did together, and I continue to do, not on my own, but Contigo en mi corazon.

Daisy



Agustin told me last Wednesday, when he went out to feed the chickens he found Daisy, our chicken dog, had died sometime during the night. Recently it had occurred to me that she was really getting up in age,

trying to remember when it was we got her, how old was she now? 2008, so she was about 13. I have been thinking her retirement age must be coming soon, but not ready to take that on quite yet. It's not easy training a stock dog, they are working animals, not pets. And this process, like so much of what we do on the farm, is something I have never done before. But I will research and learn, and look for a new puppy. With all the coyotes in our "neighborhood" we can't leave the chickens alone, but it will take a while to replace Daisy. And she is one more link to Nigel's time on the farm that is now forever gone, and that makes it a little more emotional. Daisy was an Akbash Pyrenees mix. They are rather large dogs and quite fierce when it comes to chasing coyotes and other livestock predators. Nigel was taught that the way you train them is to keep them out with the chickens immediately and make no eye contact with them because they are supposed to bond with the chickens. However, it did occur to me, that as with so many things in life, what we thought was the way to do something we might feel differently today. And my initial research I read that you should start your puppy out in the house but give them a lot of time out with the livestock. This was just the first information I have found, so still very much in the early stages of research. Losing Daisy is very sad and it is hard to remember that she was a working dog and not a pet. Will that be a big challenge for me with our next chicken dog? Time will tell.

Stress Reliever

Our Sprinter vans were really old. Both had over 500,000 miles on them and over the past few years I dumped loads of money into their upkeep. The reasonable thing would be to buy new vans, but I need two of them, and they have to be the big ones, extra tall and extra long. While we were transitioning we rented a van, then eventually two. I



rent through Enterprise and although I pay a pretty penny, today is one of those days when the reason is clear. I have a lot on my plate here, and fussing over vehicle repair is expensive and time consuming, really time consuming. With Enterprise I call when it is time for an oil change, make an appointment bring it in and sign a piece of paper. Need brakes done or a new tire? Same thing, phone call, have it done and sign. It is all covered. Yesterday morning Cory was making a trip to Pescadero to pick up some things for the farm but found the van wouldn't start. We tried jumping it, nothing. This morning I called Enterprise told them what was happening, they said they would send a tow truck out, it delivered a new van and is taking the broken one back. Done, that's it, and the amount of stress that our vehicles caused me is gone. So rather than paying two van payments, I pay rental fee, and never worry about having problems with the vans. My little piece of mind.

RECIPES AND IDEAS FROM LORRAINE

Roberta's Parsley Cake (Yes you read that right)
Recipe from Food52 originally found in Roberta's Cookbook
12 to 14 Servings

I love our CSA members, someone asked for suggestions for using up parsley and this was one of the many recipes shared on our Eatweller's Slack Page. (If you aren't on there but you would like to be here is the [link](#)

4 cups tightly packed Parsley leaves
1 cup tightly packed Mint leaves
3/4 cup good Olive Oil, plus more for the pan
2 cups plus 1 tablespoon All-purpose Flour
1 TB plus 2 tps Cornstarch
2 1/4 tps Salt
1 1/2 tps Baking Powder
4 large Eggs, at room temperature
1 2/3 cups Sugar

To make the herb-oil mixture, put a fourth of the parsley and mint in a strong blender or food processor, and blend it on low speed. Use a blender stick to help crush the herbs while the blade is spinning (or stop the machine from time to time to push the herbs back down toward the blade). Slowly increase the speed to medium (or a steady puree, in a food processor) and continue adding the rest of the herbs until you have added all of them. In a steady stream, add half of the olive oil. Mix on medium-low speed (or pulsing, if using a food processor) until all is combined. Add the remaining olive oil and blend for no longer than 10 seconds. The mixture will look loose and stringy. Scrape out the blender to get all of the parsley mixture, transfer it to a bowl, and refrigerate until ready to use. In a bowl, combine the flour, cornstarch, salt, and baking powder and set aside. In a stand mixer fitted with the paddle attachment, whip the eggs for about 30 seconds. Add the sugar and mix on high speed until the mixture is very thick and turns a pale yellow color, about 3 minutes. Turn the mixer speed down to low and add the herb-oil mixture. With the machine still running, add the flour mixture and mix until just combined. Do not over mix. Pour the batter into a container and refrigerate it for at least 6 and up to 24 hours (the cake will turn out much greener than it would if you baked it right away). When you're ready to bake, preheat the oven to 340°F and lightly oil a sheet pan -- ideally a 13- x 18-inch for a thin cake but 11 3/4- x 16 1/2-inch will work with a slightly longer baking time (at Food52, we used a 10- x 15-inch jelly roll pan). Line the bottom of the pan with parchment paper and lightly oil the paper. Pour the batter into the sheet pan and smooth out the top with a spatula. Bake for 12 to 18 minutes, rotating the cake halfway through. If the top begins to brown before the inside of the cake is done, turn the heat down to 330° and let it cook a couple of minutes longer. When a cake tester inserted in the center of the cake comes out clean, it's done. Let it cool in the pan. To serve, tear serving-size squares of cake into a few larger pieces and divide them among individual plates. If desired, serve with vanilla ice cream and lemon zest. Alternately, eat warm with butter for breakfast.

Spring Tart with Bacon, Leeks, Green Garlic, and Gruyere
Recipe by Pinch&Swirl

I found this recipe on Food52 as well. It is linked so if you would like to read the additional notes and suggestions you can check those out there!

For the Crust:
1 cup White Whole Wheat Flour
1/2 cup Unbleached, All-purpose Flour
1/4 tsp Fine Sea Salt
10 TBS very cold, unsalted Butter (5 ounces, 1 cube plus 2 tablespoons), cut into 10 or 12 pieces
1 Egg, beaten
For the filling:
3 strips Bacon, diced

2 large Leeks (white parts), sliced in half lengthwise, then across into 1/8" strips
2 TB chopped Green Garlic
1 pinch fine Sea Salt
3 Eggs
1/2 cup Sour Cream
1/2 tsp fresh Thyme leaves, plus sprigs for garnish
1/4 tsp freshly ground Black Pepper
3 ozs Gruyere Cheese, shredded

To make the tart crust, add both flours and salt to the bowl of a food processor; pulse a few times to combine. Sprinkle butter over top and pulse several times until the largest butter pieces you see are a bit larger than a pea. Pour egg over flour mixture and pulse several times, until clumps begin to form. Turn mixture out onto a work surface. Quickly gather the dough together into a ball, knead it just enough so that you can form it into a 6"

disc. Wrap in plastic and refrigerate for 30 minutes. After 30 minutes, transfer the tart dough to a work surface lightly sprinkled with flour. Roll dough into a 12 inch round; lift and turn the dough often to keep it from sticking. Place your rolling pin over one end of the dough round and roll it up. Unroll the dough over a 9" tart pan with a removable bottom, doing your best to center it. Gently press dough on bottom and sides of pan (patch any torn or short areas); trim dough to 1/2 inch overhang. Fold overhang to create a double-thick edge and pierce all over with a fork. Cover with plastic wrap and freeze for at least 1/2 an hour, preferably longer (see headnote). When you're ready to bake the crust, preheat oven to 400 degrees. Trim a piece of foil to fit and place on bottom crust. Cover foil with pie weights (whole beans that you don't plan to cook work well too). Bake for 10 minutes. Remove foil and weights. Return crust to oven and reduce heat to 375 degrees; bake 20 minutes more. Remove from oven and set aside. (If your filling is ready, you can pour it right in and bake.). For the filling, heat a large skillet over medium heat. Add bacon; cook and stir until fat begins to render, about 3 minutes. Add leeks, green garlic, and a pinch of salt. Cook and stir about 10 minutes more, until leeks and garlic are soft and bacon is cooked through. Set aside. In a medium bowl, whisk together eggs, sour cream, thyme, and pepper. Stir in Gruyere and bacon mixture. Pour into crust and bake at 375 degrees for 15 to 20 minutes, or until set in the center. Remove from oven; transfer to serving platter and garnish with thyme sprigs. Slice into wedges and serve warm or at room temperature.

This Week's Box List

*Turnips or Radishes
*Leeks
*Green Garlic
Fennel
Bok Choy or Red Kale
Spring Onions
*Chives
*Strawberries or Oranges
Snap Peas
*Parsley or Mizuna
*Beets from Terra Firma

* indicates Box for 2