



WEEK OF JULY 5TH, 2021 #27/52

### I Fell In Love

Actually, we *all* fell in love with Beau, our new “chicken dog” puppy. I fell so hard, I regretted not getting two pups so I could keep him for myself. Fortunately for me, when I spoke with Sean from Channa Ranch, asking when Beau’s Birthday was, I told him I wished I had gotten two, and his response was “well, the last person backed out so I have one more left.” Fate played in my favor, and now I have two puppies :)



Meet Belle, our new “chicken dog” for real this time. She is a bit smaller than Beau, and definitely takes after the Pyrenees side of their parentage. Belle’s fur is all white and much shorter than Beau’s. I think that will be an advantage for her when she is living out with our flocks. Belle is also amazingly sweet, but in a slightly different way. She has more of an independent spirit about her, whereas Beau is the type of pup who would be happy to sit on your lap most of the day.

Was it impulsive to get a second puppy? Maybe, but honestly years ago Nigel and I talked about getting a dog for the house. Obviously, with his illness, a puppy was out of the question. And after he passed away, Cameron and Lilly moved in and brought Monty with them. Monty is one of the most amazing dogs I have ever known and I knew it would be hard to find a dog who would capture my heart the same way Monty did. Although I have been half heartedly looking for a while now, the right puppy never presented itself, until now.

These two are just 3 months old. I gave Beau about a week here to acclimate to his new home before I started training him, and I am doing the same with Belle. Training starts with her this week, however, she has already been going out daily with Agustin to the chickens, riding along in the truck. Agustin is quite impressed with her, she seems to have no interest in chasing chickens at all. That is a great start for such a young puppy. When I bring Beau out to the chickens he is the same, no interest, no chasing., such a critical trait for these dogs to have. Beau is learning quite quickly, but so far I have only worked on come, sit and now stay. This week I will work on training him to “look at me” on command. When I was researching the best way to train a stock dog, I read that command is really quite important. Often there can be situations out on the farm that will capture your dog’s attention, and you really need to be able to bring their attention back to you right away. We have packs of dogs come onto the farm snagging chickens, killing many of them and our geese. Packs of domestic dogs will act differently from coyotes, who will most often head off in another direction if they hear a big dog or humans, whereas packs of dogs can easily turn on your dog and potentially cause great harm. So proper training is really important. It’s also really important when you have such large dogs. One of Beau’s favorite things is to come running at me full steam and run right into me. When he is full grown, and probably well over 100 lbs, that would be a very dangerous situation for anyone. So now we are working on running to me, stopping short of a crash landing and coming to a proper sit. Belle does the same thing, we will work on that next week.



### Tomato Update

With the draught we are having nearly devastating problems with ground squirrels eating our crops. I am pretty sure they wiped out all of our melons.

Now they are doing a number on the summer squash, tomatoes and cucumbers. They also go after irrigation drip tape. I bring this up because at the moment I don’t have a good sense of how soon we will have loads of tomatoes for saucing. I did spot some of the first San Marzanos forming, but it will be a while before they are ready, if the squirrels don’t get to them first. We will keep you posted.

This past week I have been having such a great time taking them to the far end of the field next to the house to let them run around and play. Rolling, tumbling balls of fur and fluff. Keep an eye on our IG feed for short clips of these two having a bit too much fun out there. When I am out there with the two of them, or when Beau comes to sit on my lap and puts his head on my shoulder, I just can’t believe how lucky I am to have these two in my life! I can’t wait for you to come to the farm to meet them.



# RECIPES AND IDEAS FROM ELISE

## Miso Charred Turnips and Eggplant

Recipe from *Abundance Acres*

2 eggplants  
2 turnips  
1 tbsp honey  
1 tbsp miso (try [Aedan's](#) from our webstore if you haven't yet!)  
2 tbsp sesame oil

In a small mixing bowl, combine the miso, honey, and sesame oil and whisk to combine. Slice the eggplant and turnips into 1/4in thick slices. Score each side of eggplant with criss-cross pattern. Marinate in miso, honey, and sesame paste-sauce, and rub gently. Preheat the oven to 425 degrees F and place an oven rack near the top. Line a large baking tray with parchment paper and spread the sliced eggplants and turnips out evenly. Once preheated, roast for 12-16 minutes until soft and charred.

## Parmesan-Roasted Basil Broccoli

Recipe adapted from *Ina Garten on Food Network*

2lbs broccoli  
2-4 garlic cloves, peeled and thinly sliced  
Quality olive oil  
S&P to taste  
1 tsp grated lemon zest  
1 tbsp squeezed lemon juice  
1-2 tbsp pine nuts, toasted  
1/4 c fresh grated parmesan cheese  
Handful of basil leaves, julienned (approx 6-8)

Preheat oven to 425 degrees F. Cut the broccoli florets from the thick stalks, leaving an inch or two of stalk attached to the florets, discarding the rest of the stalks. Cut the larger pieces through the base of the head with a small knife, pulling the florets apart. You should have about 8 cups of florets. Place the broccoli florets on a sheet pan large enough to hold them in a single layer. Toss the garlic on the broccoli and drizzle with 5 tablespoons olive oil. Sprinkle with the salt and pepper. Roast for 20 to 25 minutes, until crisp-tender and the tips of some of the florets are browned. Remove the broccoli from the oven and immediately toss with 1 1/2 tablespoons olive oil, the lemon zest, lemon juice, pine nuts, parmesan, and basil. Serve hot.

## Caldo Verde (Portuguese Green Soup)

Recipe from *Olivia Cuisine*

*My mother is mostly Portuguese with a dash of Spanish, and even though she's never liked cooking very much (a trait she did not pass on to me!), I find myself drawn often to the comforting flavors of Portuguese and Spanish dishes, and this hearty recipe uses several items from the box this week!*

2lbs potatoes, peeled  
1 onion, peeled and quartered  
3 cloves garlic, minced  
1/2 c olive oil  
1lb sausage (linguica is traditional but chorizo or another spicy sausage could work)  
1 bu collard greens  
4 slices bacon, roughly chopped

## This Week's Box List

\*Parsley  
\*Collards  
\*Turnips or Radishes  
\*Red Kale or Bok Choy  
\*Potatoes  
Basil  
Onions  
Eggplant  
Garlic  
\*Tomatoes or Strawberries  
\*Nectarines  
Broccoli or Cabbage

\* = Items in Box for 2

8 c broth  
S & P to taste

Start by cutting the collard greens. Just stack three leaves at a time and roll them like cigars. Cut them crosswise into very thin strips. Proceed with the rest of the leaves until all the collard greens are done. Reserve. In a heavy bottomed pot, add the peeled potatoes, the quartered onion, the minced cloves of garlic, the olive oil and the chicken broth. Bring it to a boil over high heat and then lower the heat to medium low and cook until the potatoes are tender and ready to be mashed (about 20 min). Mash the potatoes and bring them back to the pot. Using a hand blender, blend the

soup until smooth. You can also use a regular blender and blend the soup in batches. Add the collard greens, stir, and keep cooking for 15 more minutes. In a large skillet, fry the bacon and the sausage until the bacon is browned. Add the bacon/sausage mixture to the soup and cook until the soup boils again. Season with salt and pepper. Serve hot with extra olive oil.

If you're feeling stuck with several weeks of **parsley** and **basil** and are worn out on pesto, try chimichurri sauce. Here is a link from [The Wicked Noodle](#) to a simple recipe (you can use parsley and/or basil with variations in flavor) AND the article also includes a list of ideas of what to do with it!

## Strawberry-Basil Mojito

Recipe from *The Endless Meal*

*Summer BBQ season is in full swing and after spending yesterday in my brother's backyard with my feet in my niece's kiddie pool and a tasty beverage in hand, I thought I'd include this seasonal pick-me-up. It includes strawberry simple syrup, but, I have an inkling we could use our [rose geranium simple syrup](#) with the strawberries just as garnish for a refreshing, more floral spin as well.*

Strawberry simple syrup: 1 c water, 1/2 c white sugar, 5 sliced **strawberries**. Combine ingredients in a pot and bring to a boil. Removed pot from heat, cover, and let stand until cool. Been strawberries & syrup together in food processor/blender then strain through fine mesh to remove solids.

Mojito:

1oz white rum  
1oz strawberry simple syrup  
1/2 oz fresh lemon juice  
3 **basil** leaves  
2 oz soda water  
Sliced strawberries and basil leaves to garnish

Add the rum, strawberry simple syrup, lemon juice, and basil leaves in a cocktail shake or mason jar filled with ice. Shake then pour into a glass filled with ice and garnished with strawberries and basil. Top with soda water.