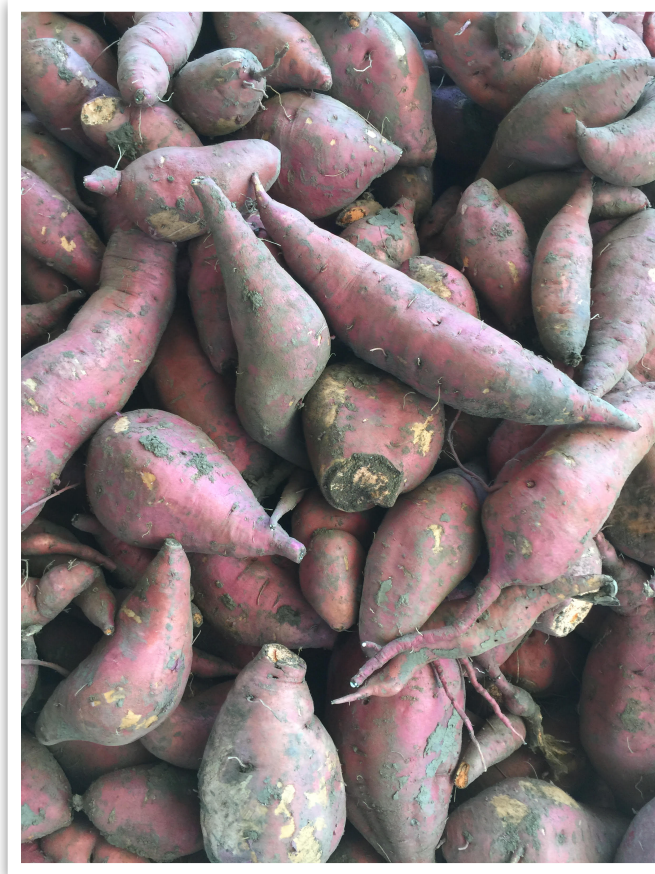




WEEK OF SEPTEMBER 6TH, 2021 #36/52

### Changing Seasons

The air smells just a little different these days (when it isn't filled with smoke). And when you drive down our road toward the farm, you can see some of our poplar trees are starting to show a hint of yellow. The nights are getting cooler, a blessed relief from the unrelenting heat and sun. When I was first dating Nigel he told me most of the summer was in the lower to mid 90's here. Whether that was him being a bit "economical with the truth" or fact, it certainly is no longer the case. We do get a nice breeze in the evenings compared to Winters or Davis. Really interesting though, I have noticed the air is much cooler just 3 miles down the road at Ruhstaller's hop farm and brewery. So getting off the farm for a little music and beer in the evenings has become a nice break, in many ways.



Besides the air and the trees, we are seeing how the season is changing in the field. San Marzanos are finally ripening up. I have no idea how much we will get but will keep you posted as we hear from Jose. Chard is in the family box this week, and at the market we have been bringing the first of our sweet potatoes, and a couple butternuts. Surrounding us, big commercial growers are harvesting tomatoes and nuts, which is extremely dusty work, making for poor air quality. All of us on the farm are growing tired of the dust, the heat, and the long days.

In addition to nature's changes, lots of other changes are happening. Our driver Aaron, who drove the East Bay Wednesday and East Bay home delivery routes has left us to attend aeronautical school, with the goal of becoming a pilot. We wish him the best of luck in his pursuit of fulfilling a life long dream. To fill the Wednesday slot, we have hired Jason, who comes to us from SF, via Marin and is quite familiar with the bay area. He is a trained chef and has worked at some great restaurants, primarily in Marin. He and I drove the route together last week and we had so much to talk about and share that we missed many turns, and got lost a couple of times because we were so deep in sharing our love of food. I have great hopes for the things Jason can be a part of on the farm, including farm dinners and classes.

At the market this past weekend we had a completely new crew working with me. A bit challenging doing

the market only with people who had never been there before, but they did a great job and I am very excited to have their fresh eyes and enthusiasm. I would still like to find just a couple more folks who would be interested in occasionally helping us out at our stand because as back up. Let me know if you are interested.

Elise is back from her vacation. It sounds like she had a wonderful trip visiting family and seeing lots of new places. While in Kentucky and Tennessee she took the opportunity to look around for a new home. And so over the next couple of months we will be making that transition in the office, finding and training a new CSA manager. For now I hope to work a little more closely with her to become more proficient at that job. She has been an extremely efficient CSA manager, and it has been such a pleasure and comfort knowing she is there and I can rely on her

managing all the aspects of this complicated CSA.

Since we are making so many changes here, Cory has asked that we find a driver to relieve him of his driving responsibilities. Driving around the Bay Area is a taxing, stressful job, and I can really appreciate that after all these years, he is reaching his limit. It is hard for me to quickly put into words all that Cory is and has been to this farm. So I am actually going to save that for another newsletter, because I have a lot to say.

And one last new thing to add to this week's list, a flock of 800 chicks is coming in tomorrow. I have already noticed our egg production is dropping a bit along with the hours of daylight. So I am happy to have this flock arrive, and look forward to pullets in about 4 months. This is about as late in the season as I would like to get chicks. If we waited much longer, they would require lights on 24 hours a day to keep them warm until they get bigger. That does a number on our PGE bill :). At this point in the summer season, they won't be in their house during the hottest time, but it is still hot enough during the day to keep them warm. They will start laying eggs right about the time our egg production drops to its lowest point. Having the pullets to supplement the needs of the CSA and farmers market is really helpful.

Well, that's it for this week. I hope everyone has had a great Labor Day weekend.

# RECIPES & IDEAS FROM ELISE

## Garlic Home Fries

Recipe adapted from the Food Network

S&P to taste  
2lb yellow **potatoes**  
2 tbsp unsalted butter  
2 tbsp olive oil  
1/2 onion, chopped  
1/2 tsp paprika  
1-2 cloves garlic  
1/4 cup fresh **parsley**  
(I think adding a little rosemary to this recipe would also be pretty darn good!!)

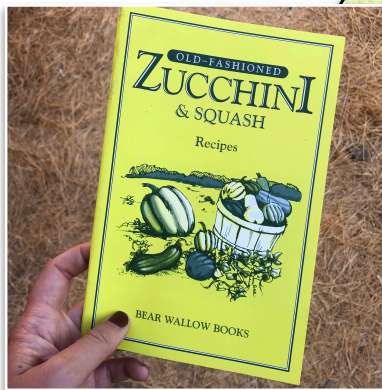
Bring large pot of salted water to a boil. Add potatoes, cover and cook over medium-high heat until just tender, about 6 minutes. Drain. Heat the butter & olive oil in a large cast iron skillet over medium heat. Add the potatoes and spread into a single later. Cook, undisturbed, until they start browning not he bottom, about 5 minutes. Add the onion and sprinkle with the paprika. Flip the potatoes and cook 5 more minutes. Stir once, then continue cooking until the potatoes are mostly golden brown, about 5 more minutes. Meanwhile, roughly chop the garlic, pile the parsley on top and sprinkle with 1 teaspoon salt. Chop and mash together until finely minced. When the potatoes are done, add garlic mixture to the skillet and toss to coat; cook until heated through, about 2 minutes. Season with salt and pepper.

## Tomato Tartare with Fresh Basil

Recipe adapted from June Darville

1 1/3 lbs fresh **tomatoes**, very ripe preferred  
A handful of fresh **basil**, chopped  
1 tbsp onion, chopped  
Olive oil  
Red wine vinegar (*have you tried Little Apple Treats?*)  
1 tbsp capers in brine, chopped  
1 clove garlic  
S&P to taste  
(Can add some finely diced **Serranos** to this dish to make it spicy)

Set 2 tomatoes to the side. For the rest of the tomatoes, make a little cross incision on the bottom of each tomato. Bring a pan of water to a boil, then add the tomatoes to the hot water. Turn off the heat and let tomatoes poach in the water for 25 to 30 seconds. With a slotted spoon, remove the tomatoes and refresh them under cold running water until cooled down fully. With a sharp knife, peel the tomatoes, starting where you made the little cross. Chop them into quarters, remove seeds if possible. Divide the meat of the tomato into chunks. Pour a little olive oil in a non-stick pan, add garlic, S&P and place the pan over medium heat. Add roughly chopped tomato and cook until soft, almost paste-like. Take the pan off the heat and let the tomato cool. Dice remaining fresh tomatoes you had set to the side and add to the tomato-paste when it is cool. Add chopped onion, capers, and basil, along with approx 2 tbsp olive oil and 1 tsp of vinegar. Stir and add extra S&P if desired. Put mixture into the fridge in a small dish to chill for an hour Right before serving, drain any water that has formed around tartare and drizzle with olive oil. Tartare should hold the shape of the dish it was chilled in. Serve chilled with a few fresh basil leaves on top, with a spread of small toasts or crackers, and your favorite cheese!



Last week, I picked up this booklet from a bookstore in North Carolina that was focused on Appalachian culture and history. If I could've come home with every cook book they had, I would've! Below is one of the recipes featured in the booklet. I'm trying to enjoy the summer squash as much as possible before the season is over!

## This Week's Box List

\*Potatoes  
\*Cherry Tomatoes  
\*Basil  
\*Grapes  
\*Plums  
Slicer Tomatoes  
\*Serrano Peppers  
Sage  
Eggplant  
Summer Squash or Cucumbers  
Chard  
\*Parsley

\* = Items in Box for 2

## Dark Moist Squash Bread

Recipe adapted from Bear Wallow's *Old-Fashioned Zucchini & Squash Recipes*

2 cups grated raw **summer squash** (any summer squash)  
1 cup vegetable oil  
2 eggs, beaten  
1 tsp vanilla  
3/4 cup honey  
3 cups whole wheat flour  
1 1/2 tsp baking powder  
1 tsp salt  
2 tsp cinnamon  
1/2 tsp ground cloves  
1 cup raisins (*Capay Valley Ranch's are the best!*)  
1 cup nuts, chopped (*I suggest Old Dog Ranch's walnuts, but also, sometimes I like these kinds of breads without nuts, so let's call them optional*)

Squeeze and drain moisture from the grated squash. In a large mixing bowl, combine oil, eggs, vanilla, and honey. In separate bowl sift together dry ingredients. Stir dry ingredients into first mixture until blended. Stir in grated squash, raisins, and nuts. Pour batter into two 9x5 greased loaf pans. Bake in preheated 350 degree oven for one hour.

## Swiss Chard Tart

Recipe from David Lebovitz

*This recipe is a little long (but looks incredible—David Lebovitz is a good one) and I won't have enough room for it, so I'll just include the ingredient lists and you can find the directions here.*

For the dough:

2 1/3 c flour  
1/3 c sugar  
1 1/2 tsp baking powder  
1/2 tsp salt  
1/4 c olive oil  
2 large eggs  
2 to 3 tbsp whole milk

For the filling:

1 1/2 lb chard leaves  
Salt  
1/3 c raisins (recipe calls for 'golden' raisins but you can use standard raisins)  
Eau-de-vie or brandy  
1/4 c pine nuts, toasted  
1/2 tsp ground cinnamon  
1 oz parmesan cheese, grated  
1/2 c granulated cane sugar  
2 large eggs  
2 apples  
Powdered sugar