



WEEK OF NOVEMBER 8TH, 2021 #45/52

Little Thing

It is with a very sad heart, I am sharing the loss of my Little Thing. Friday, we found him leaning against the front door, not moving. Ian checked him out, looking for any sign of injury, but couldn't find anything. We rushed him to our vet, they did X-rays and an exam, but no cause was evident. By Saturday morning his hind legs were no longer moving and by late that afternoon his front legs weren't moving anymore either.



By that evening he was gone. Little Thing was one of the many farm kittens we find around here, but for some reason he grabbed my heart and I brought him into the farm house and we adopted each other. I called him Little Thing because he was so tiny and so cute, to me he was the Cutest Little Thing. He loved to run out to the field when I would bring Beau out for a romp, teasing him by chasing him around, then standing his ground. I was just saying last week that he has turned into a bit of a chunk, he had put on his "winter coat". As a big boy cat (although he was never a big cat) he would jump into your lap and allow you a couple of minutes of love time, then off he would go. Last week, he was on my lap while I was relaxing on the couch, he was purring away and then all of sudden looked up at me, whacked me in the face, then jumped off. He was a loving, funny, quirky little cat, who really believed he was a big cat dude. I have no idea what happened to him, but his loss is really hard to come to grips with. He brought so much joy to my life and to those who knew him. I will deeply miss my wanna be fierce little kitty.

The Job Of A CSA Manager

Over the years I have jumped into the CSA manager's seat, but only to help with bits and pieces of the job. We thought we would have a little more training time with Elise, but a big move like her's is a tricky thing to plan, and the extra time just didn't work out. So Zach and I have been sitting at the desk together, figuring it out. It is actually really good to be forced into this situation, because when you are a really busy person, it is hard to make time to learn a new job you don't really do, that is, until you have to. What has been really exciting is the both of us are approaching this job with fresh, untrained eyes and we are figuring out ways to simplify and improve. Of course, along the way, you do make mistakes, like the egg count last week. Which we discovered yesterday, was not our fault but a glitch in our software, and the same mistake almost happened again this week. Fortunately, we were so keen on making sure the egg counts were right we discovered where the problem was. I immediately called our software company and

have asked them to fix that for us, so we can eliminate a couple of steps in the egg count process.

This job isn't rocket science, but there are so many little steps to make it all come together. If you hiccup on one, you won't be able to move on to many of the next levels. Throw into the mix, responding to emails from y'all, doing what we can to make last minute changes for you,

plus getting all the pertinent information out to the pack house, Jose, and the drivers, it is impressive how much our CSA managers juggle and I am so appreciative to all of those who sat in this chair over the years. I know Zach is going to be a great CSA manager too. He cares, and he is kind and thoughtful and those traits are so important for this role. The technical stuff, all the steps, he will learn, but it is comforting knowing that we have someone like Zach taking over the helm. This farm has been blessed with some pretty amazing folks handling all the intricacies of our CSA.



Some Other Things

One day last week while out back of the house, I could hear Roberto on the tractor, just on the other side of the trees, in our first field. He was mowing the rows of tomatoes and the basil. Each year, mowing the basil is a marker of time for me, telling me the end of summer has definitely arrived. Gone are the delicious summer fruits and vegetables. As the basil is mowed, the fragrance infuses the air all around this end of the farm; it is pretty incredible. Oddly, it is a moment I look forward to each year. As a native Californian, we don't have many markers signaling the transition from one season to the next, but mowing basil is one of mine. It is an incredible thing observing how my tracking of time has changed since living on the farm. With this early rain, the hills are greening up and so is my house. I am cherishing this season and all the small blessings and awarenesses.

RECIPES AND IDEAS FROM LORRAINE

I am excited to finally have some cabbage! One of my all time favorite dishes is a simple one: chop up a head of cabbage, leeks or onion, a fennel bulb, and garlic. Cook up 1 sausage or 1/2 lb bulk, good, flavorful sausage is key. Cook until it begins to brown, then add the rest of the ingredients until it's all cooked and tender. Along the way you can add water or stock. Season with salt and pepper and serve over rice. Our cabbage is really sweet and will bring a lot of that sweetness to this dish. This is great dish to add any bits of veg you have leftover.

EASY SWISS CHARD PATTIES

Recipe by Veena Azmanov

I chose this recipe because it is one you can get the kids involved in. If they are old enough to use a peeler, have them peel the turnips, and grate them. If they are quite young have them help make the balls and flatten them to make patties.

4 cups (4 cups) Swiss chard, finely chopped

2 cups (2 cups) Turnips or potato finely grated

1/4 cup Onion Or 1/2 cup Leeks, finely chopped

1/2 teaspoon Garlic minced

2 Eatwell Eggs

4 tablespoon (60 g) All Purpose Flour

1/4 cup (25 g) Parmesan grated

1/4 cup (30 g) Cheddar cheese, grated

1/4 cup Parsley, finely chopped

1/2 teaspoon Salt or to taste

1/2 teaspoon Pepper

1/4 cup (60 ml) Oil to shallow fry

Yogurt Dip

1/2 cup (120 ml) Greek yogurt

1 teaspoon Mustard paste

1 teaspoon Honey

1/4 teaspoon Salt

1/4 teaspoon Pepper

Add all ingredients to a bowl, starting with the finely chopped Swiss chard and grated turnip or potato.

Followed by the onion, garlic, herbs, and grated cheese. Next, add in the flour. Season with salt, and pepper. Then, add the eggs. Combine well. Add a

tablespoon of oil to a large frying pan over medium heat. Use oil as needed to help prevent it from sticking. I prefer to use a cast-iron skillet as it ensures nice crisp edges. Using your hands shape small golf size balls with the mixture. Make a ball then flatten it on the palm of your hands. Carefully place them in the hot oiled frying pan. You want to cook them on medium for about 5 to 6 minutes on each side. Remove them on a clean paper hand towel to absorb any excess oil. Keep a close eye on the heat - the veggies are raw so you want to cook them on both sides slowly without getting too brown or brunt. Serve hot with ketchup, yogurt dip, or mayonnaise on the side. For the **Yogurt Dip**, place all ingredients in a bowl and mix well to combine. Keep chilled in the fridge until needed.

Stuffed Butternut Squash

Recipe from *The Moosewood Cookbook* by Mollie Katzen

Every once in a while I have to pull out my ancient copy of Moosewood, which is now well stained and falling apart. The original recipe makes 4 servings, but requires 2 squash. So if you happen to have an extra squash you can do the full recipe, but if you only have the one from this week, cut this in half. I am including 2 of the stuffing options that use another item or two from the box.

To Start:

Split 2 Squash in half, lengthwise down the middle. Remove the seeds and bake, face-down on an oiled tray for 30 minutes, at 350 F or until tender enough to eat.

Both of these options would be quite delicious with an addition of sautéed Fennel.

Mushroom - Cheese Filling:

1/2 lb chopped Mushrooms

1 cup chopped Leeks, original recipe called for onion, so you might want to add a bit more. While we have leeks in season and no onions I sub them all the time

1 clove Garlic, crushed

1 cup Cottage Cheese

1/2 tsp dried Basil

1/4 cup chopped fresh Parsley

Salt & Pepper

3/4 cup Bread Crumbs OR cooked Rice

2 TB dry White Wine

Butter

Saute mushrooms, leek and garlic in butter with salt and pepper until leeks are soft. Drain well, saving liquid,

and combine with remaining ingredients. Fill the squash cavities amply and bake, uncovered 25 to 30 minutes at 350. Baste with liquid from saute while it bakes.

Comprehensive Stuffing

This option makes a nice dish for Thanksgiving

1/2 cup chopped Leeks, same as above, original recipe called for onions, so feel free to use more leeks

1 large clove Garlic, crushed

1/2 tsp rubbed Sage

1/2 tsp Thyme

3-4 TB Butter

1 cup coarsely crumbled

Whole Wheat Breadcrumbs

1/4 cup chopped Walnuts

1/4 cup Sunflower Seeds

1 stalk chopped Celery

Juice from 1/2 Lemon

1/4 cup Raisins, optional

1/2 cup grated Cheddar cheese

Salt and Pepper, to taste

Saute leeks, garlic, celery, nuts and seeds, lightly salted, in butter. Cook over low heat until leeks are soft and nuts are browned, celery is tender. Add remaining ingredients, except cheese. Cook, stirring, over low heat, 5-8 minutes - until everything is acquainted. Remove from heat and mix in the cheese. Pack stuffing into squash cavities. Bake, covered, at 350 F, 25 minutes.

This Week's Box List

*Parsley

*Chard

*Fennel

*Lettuce

*Celery

*Butternut Squash

*Persimmons

Bok Choy

Broccoli OR Cabbage

Leeks

Turnips

Spinach

* = Items in Box for 2

We have a new flavor of Salt, **Sage!** I thought this was the perfect time of year to introduce this one, as it would be wonderful on your turkey, in your stuffing and so much more. All of our salts simplify your cooking steps, you don't need to always have fresh/dried herbs on hand, the salts are the perfect substitution. Dried herbs tend to be rather flavorless, but the salt brings out the flavor components of the herbs and helps preserve them.