



WEEK OF APRIL 04, 2022 WEEK 14/52

My mother passed away last Friday afternoon. And let me tell you, it is really hard watching someone die. I spent most of Friday afternoon with her in her room, even though she really hadn't responded to anything in several days. As fate would have it, I ran out to the cooler to check on what we were sending to the market; I was gone only for a few minutes, but that was the time she decided to take her last breath. Even though I didn't see that final breath, it was hard watching the process that last week.

To be completely honest, I feel a great sense of relief, not just for myself, but also for her. My mom was 98 years old, and most of her life had been a really good one. We had many great years in San Francisco, living in a beautiful part of the City, at a time when kids still played outside in the streets, the museums were free, and we could ride our bikes all over the place.

My mother was the person who taught me to cook, albeit reluctantly. She was from Germany, and my parents were on the older side of parenting, and she didn't like the mess I made in the kitchen. That German sensibility. But she finally had to relent after years of me sneaking into the kitchen to make breakfast before she got out of bed. I still picture the electric griddle I would use to make pancakes. I grew up with her special German Christmas Cookies, out of the world Cheese Cake, Streusel Kuchen, Potato Dumplings, Potato Pancakes, Gulyash, Sauer Kraut, Mashed Potatoes & Roast Pork and so much more. All of those were a part of her before moving to the US. But she also taught me to be adventurous in the kitchen. Even though she was "fresh off the boat" German, she was always game to try new foods. Teriyaki Chicken was made marinating chicken with Kikoman's Teriyaki sauce. And my mom's little twist was to pour the cooked sauce/juices onto the rice. It was soooo good. I remember a few times she decided to try her hand at homemade bagels, they were delicious. And for a good while she really got into making Blintzes. We weren't Jewish, so I'm not quite sure where all of that came from, but it was yummy! And you have to remember this was the 70's when so many other parents were turning to frozen and packaged foods, she was making everything from scratch. She was quite unique.

All of this was a big step away from the life she left behind in Germany, and what she left behind was a lot. She was a proud nurse in the hospital in Mainz, the city where she grew up. She always said it was the best time of her life. She loved being a nurse, and was highly regarded. But she came to California

to spend a few months with her sister, brother-in-law and niece, met my father, and the rest was history.

Germany was always present in my childhood. German radio programs on Saturday and Sunday mornings. I was sent to German School starting at age 4, every Saturday morning over at Marina Middle School. I was not happy to miss out on Saturday morning cartoons! She taught me German, and between what we did at home and what I learned at German School, much of the culture was woven into my upbringing. I am grateful to have grown up in a dual cultural home, always having family and friends visiting from other parts of the world.

That included her brother's family who moved to Australia, and her sister's friends from Japan. We were exposed to a lot, and between that and my trips to Germany and beyond, it really shaped who I became. I have always loved embracing and sharing experiences with people from other countries. And I am sure it is why I was so comfortable opening my home in Cotati as a host to many foreign exchange interns from all around the world.

It was in my childhood home that I discovered my love for gathering people around the table; something I still love to do today. My mom had really good dinner parties. I don't actually know how much she enjoyed doing it, but she was good at it. She always set a beautiful table, and everyone enjoyed their meal. We lived a couple of blocks from Laguna Honda Hospital, and I remember several Thanksgivings and Christmases when we would go pick up a patient and bring them to our house for a holiday meal. Looking back on that, I know it had a great impact on my life. Sharing the table with strangers was a normal thing in our house, and what a beautiful thing that was.

I am very grateful that during the past 2 years, I was able to keep her safe from COVID. And that she never broke any bones, and she was able to die at home. Small blessings, or maybe they are actually huge blessings. I am also very grateful she got to spend a lot of time with her great grandson David. He loved his Omi and she loved him.

Thank you for all the kind emails and condolences.



RECIPES AND IDEAS FROM LORRAINE

I am taking this week off from the recipes. But I did want to use a bit of this space to share with you a great project happening at Harvey Milk School in SF. One of our CSA members Joyce has spearheaded the "Breakfast Project" for years now. It is an amazing thing they are doing at that school. Perhaps this might inspire some of you to help your kids schools start up a bit of cooking. And if you are in SF and would like to order one of their Brunch Boxes, well that would be amazing! We are once again donating eggs.

We've brought back our Brunch Around the World boxes this year with a DIY component so you can prepare the meal together with loved ones over Mother's Day weekend. This year's box features some of our favorite recipes from our four years of serving students at Harvey Milk.

Proceeds will support the building out of our new outdoor teaching kitchen, which has allowed us to continue to deliver our program safely and joyfully during the COVID pandemic, and scholarships for our first ever Breakfast Around the World summer camp in June.

*Boxes will be distributed at Harvey Milk on Friday, May 6 and limited delivery within San Francisco will also be available. Please **contact us** with any questions. We look forward to feeding you!*

Here is a [link](#) to the full page where you can order a box if you like.

I also wanted to take a moment to mention our Care Share program. Our Care Shares are free CSA boxes for those who are battling serious illness, or have fallen on really hard times. As many of you probably read months back, we have donated many boxes each week to CSU Maritime Academy. The farm committed years ago to donating 10 boxes each week, and almost all of those go to The Family House at UCSF. And we have several individuals who are receiving boxes at the moment. We have had members get off Care Shares and become paying members because they made it into remission, always the best! And sadly we have lost several too.

Recently, I have had several members reach out about cancelling their subscription due to a drastic

change in their finances. I want to be able to help everyone we can, so I am asking for a bit of help from you. If you are in a place where it is comfortable to donate to our Care Share fund, you can do so [here](#). I am doing everything possible to keep the price of our boxes where they are now, but it is getting tough, just due to the cost of fuel. Donations that we can turn into boxes or donated eggs, really helps us tremendously. We are not a non-profit, so these are not tax deductible donations.

Thank you all for being you and supporting the work we do!

Lorraine

This Week's Box List

*Carrots, TF Small Box Only

*Green Garlic

*Fennel

*Stir Fry Mix

*Strawberries

*Eatwell Oranges

*Turnips

Spring Onions OR Romanesco

Mustard

Sage

Radish

Sugar Snap Peas

* = Items in Box for 2