



WEEK OF MAY 30, 2022 WEEK 22/52



Family Celebrations On The Farm

This past Saturday, Jose’s oldest daughter, Yessenia, graduated from Dixon High School. The pride just radiated in Jose and Lupe’s faces. Jose’s mamma came from Mexico, his brother and family came out from Missouri, and Lupe’s sister and niece came from Michigan. When Martin, Jose’s brother, comes out, you know the party will be good, because he and his son host the margarita bar. Agustin and Victor manned the taco grill. They make the best tacos. I went back twice and ate 4 of them!



One of the biggest challenges I face on this farm is the language barrier between me and the crew. I am slowly learning, and thank goodness for Google Translate, which I find has been the best teacher

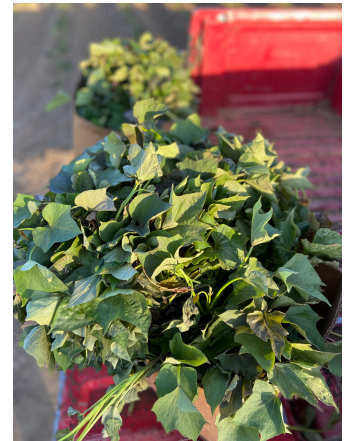
so far, because I learn the words I actually need. Even though my Spanish is a mere handful of phrases and a bag of words, we still communicate, and at these parties I always feel like I am part of the family. I love seeing the proud abuelas playing with their grandchildren.

I am very proud of my crew. They work hard and care so much for the farm. When I see them all come together at these celebrations here, I know they think of this as their home too. We are a true community. For those of you who are new to our farm, when I talk of the crew family, here is what I am talking about: Agustin, Josesito, Luis, Jesus, Victor, and Ramon, are all brothers. Their mom and one of the wives work in the pack house, and their dad, Papa Ramon, works in the fields hoeing. And if I have this correctly, their mom is Jose’s mom’s cousin, so you see, they really are a giant family.

Sweet Potatoes

Last week, Zach made the 5 hour round trip to pick up our sweet potato slips. The guys got out there early the next morning to get about 18,000 little plants in the ground. And they had that done in just over 2

hours. Pretty incredible. There is a fair amount of orchestrating with the sweet potato order each year. We place a large order and a few small local farms tag on. Since we do the drive anyway, their orders come back with us, and those farmers come rolling in that evening to get their precious little plants. This year, after our guys got everything planted we had a few boxes left over, so I



reached out to Andrew and Eric and they came out to grab a couple of boxes. There are about 1,000 plants per box. The boys were pretty excited too. This year we planted Vermillion because there was a problem with the Diane’s, which is the variety we usually plant. Hopefully they are just as good. Our sweet potatoes aren’t as beautiful as most because they are usually grown in sandier soil, but our mineral rich earth gives them the best flavor!

Lavender Harvest

I have been giving this a lot of thought, and have decided to cancel the Lavender Harvest this year. We only have 6 people signed up. But the bigger issue is I am too short handed at the market that weekend, and I can’t be in both places at the same time:). Lavender Harvest is always a lot of fun, but a very exhausting weekend. I have tried to figure out how to make it work, but am realizing that maybe I just need to step back this year. I also think COVID is kicking up pretty aggressively in the Bay Area, and perhaps I need to stop pushing this. Hopefully next year it will be the right time.

Apricots From Good Humus

Good Humus should have more apricots next week. I have created a 2 lb bag option which you can order [here](#). If you are interested in a 12 lb case, please let me know via email. I am keeping a list. If they have enough I will contact you and do my best to make it happen.

RECIPES AND IDEAS FROM LORRAINE

The Best Turnip Au Gratin

Recipe from Whole Lifestyle Nutrition by Halle Cottis
This recipe was sent to me by CSA Member Michele H.
You should check out the photos, it looks so delicious.

3 large Turnips
1 cup Cheddar Cheese
1 cup shaved Parmesan
4 tbsp Butter
1/4 cup whole Milk
fresh Thyme
Salt and Pepper

Preheat oven to 375F. Peel, trim and slice the turnips very thinly. If you have a mandoline use that. In a cast iron skillet, melt 2 tbsp butter. Put a layer of turnips on the bottom of the skillet on top of the butter. Season lightly with salt and pepper and add 1/3 cup cheddar cheese and 1/3 cup parmesan cheese. Add a tbsp of butter, cut into small pieces and place on top of this layer. Drizzle 2 tbsp milk over the turnips, top with some fresh thyme. Repeat steps 4-7 until a total of 3 layers are formed. Finish with a cheesy top. Bake for 25-30 minute until bubbly and brown.

Creamy Chive Pasta With Lemon

Recipe by Ali Slagle found on NYT Cooking
Not too often do you find recipes featuring chives this way. It sounds delicious and I am such a sucker for pasta with a cream sauce I definitely will be giving this one a try!

Kosher salt and black pepper
1 lb long Noodles, like linguine or spaghetti
3/4 cup Crème Fraîche, heavy cream or ricotta
3/4 cup freshly grated Parmesan (1 3/4 ounces), plus more for serving
1 TB fresh Lemon Zest plus 3 TB Lemon Juice (from 1 to 2 lemons)
1/4 to 1 1/2 ounces Chives, cut into 1-inch pieces
Bring a large pot of salted water to a boil. Add the pasta and cook according to package instructions until al dente. Reserve 1 cup pasta cooking water, then drain the pasta. In the same pot, make the sauce: Stir together the crème fraîche, 1/2 cup reserved pasta water, Parmesan, lemon zest and juice, and a pinch of salt and pepper. Add the pasta, return to medium heat, and cook, tossing vigorously, until the noodles are well coated, 1 to 2 minutes. Add more pasta water as needed to gloss the noodles. Add the chives and stir until evenly distributed and slightly wilted. Season to taste with salt and pepper. Eat with more grated Parmesan and black pepper on top.

Quinoa and Chard Cakes

Recipe by Martha Rose Shulman
1 1/2 pounds Swiss chard, washed and stemmed do not discard the stems
2 TB Extra Virgin Olive Oil
2 plump Garlic cloves, minced,
2 tsp Cumin seeds, lightly toasted and ground
Salt
freshly ground Pepper
1 cup cooked Quinoa
1/3 cup freshly grated Parmesan (1 1/2 ounces)
1 egg, beaten
1 TB Oil for frying cakes
FOR THE SERVING
1/2 cup plain Yogurt

1 Garlic clove, puréed with a generous pinch of salt
Fill a bowl with ice water. Bring a large pot of water to a boil, salt generously and add the chard leaves. Blanch for two to three minutes until tender, then transfer to the ice water. Drain, squeeze out excess water and chop medium-fine. Add the chard stems to the water, and cook four to five minutes until tender. Transfer to the ice water, then drain and cut in 1/4-inch dice. Measure out 3/4 cup of the stems, and reserve the rest for another purpose. Alternatively, steam the chard leaves, then the stems, above an inch of boiling water until tender. The leaves will take three to four minutes, the stems five minutes. Heat 1 tablespoon of the olive oil over medium heat in a medium or large skillet. Add the garlic. When it is fragrant, in 30 seconds to a minute, stir in the chard leaves and stems and the cumin. Stir together for about a minute, and season to taste with salt and pepper. Transfer to a large bowl, and add the quinoa, Parmesan and egg.

Stir together. Heat the remaining tablespoon of olive oil and the canola oil together over medium-high heat in a large, heavy skillet. Moisten your hands, and shape the quinoa and chard mixture into four hamburger-size patties (or make smaller, fritter-ish patties). Carefully place the patties in the hot oil, taking care not to crowd them in the pan. Press down on the tops of the patties with the bottom of your spatula to prevent them from falling apart; if they are thick enough, they should stay together. Cook for four to five minutes on each side until nicely browned. Remove from the heat and serve.

Harissa Salmon With Potatoes & Citrus

Recipe by Cold Henry NYT Cooking
4 (6-ounce) skin-on salmon fillets, about 1- to 1 1/2" thick
Kosher Salt and Black Pepper
2 to 3 TB mild or spicy Harissa paste
2 teaspoons grated fresh Ginger
1 Garlic clove, grated
1/2 tsp Orange zest
1/4 cup Orange juice (from about 1/2 orange)
1 lb small Potatoes
1 small Red Onion, peeled, quartered, cut into 1/2" wedges
2 TB Olive Oil
1/4 cup Cilantro, roughly chopped
3 TB Scallions, thinly sliced on an angle, both white and green parts
Flaky salt, for serving
Heat oven to 450 degrees. Lay salmon on a plate, and season with salt and pepper. In a shallow bowl, whisk together harissa, ginger, garlic, orange zest and juice. Spoon the mixture over the flesh and sides of the fish, and let marinate at room temperature. Meanwhile, line a sheet pan with parchment paper (or use a nonstick sheet pan). In a large bowl, toss together the potatoes and onion with the olive oil, and season well with salt and pepper. Arrange them on the sheet pan in 1 layer, leaving 4 spaces for the salmon fillets to be added later. Roast until the potatoes are beginning to brown and are almost cooked through, about 20 minutes. Add the salmon to the sheet pan skin-side down, and roast until the fish is opaque and cooked through and the potatoes are crisp, about 8 minutes more. Scatter cilantro and scallions over everything, and season with flaky salt.

This Week's Box

*Chives
*Turnips
*Potatoes 2 lb
*Chard
*Nectarines
*Collards
*Onions
Green Cabbage OR
Broccoli
Mustard Greens
Peaches OR Apricots
Arugula
* = Items in Box for 2