



WEEK OF JULY 4, 2022 WEEK 27/52

5 Years Now

I love this picture of Nigel, doing what he was so good at, flirting with a camera. This is a shot of him on top of our house, obviously while it was under construction. The videographer is our good friend and long time CSA member Jamie. Nigel loved building this house and he loved sharing his life experiences and knowledge with anyone who was interested in listening. Which, to be fair, was a lot of people. It is hard to believe that July 1st marked the 5 year anniversary of his passing. What a force of nature that man was, and such an inspiration. He brought me into this community, and I will forever be grateful. This life I now live is nothing I could have ever imagined. And even though the world seems so crazy, and there are just so many challenges we have to face in today's world that we didn't even a mere 5 years ago, I still love this life I live. Being a part of our community, playing an important role in feeding you all and connecting you a step or two closer to that food, is amazing work. Had it not been for many of us would never know what a truly amazing tomato or strawberry even tastes like. His love for bringing people to the land was unprecedented in the CSA world. And together we always looked for more opportunities to get y'all out here. There is so much I could say about him and I could literally go on and on, but I am going to keep this as just a simple reminder for those of you who were lucky enough to have known him. You are so missed my love.



they did last year. As a diverse farm with a year round growing season, they can eat their fill for as long as they like. And we are a low-till farm so we do not destroy their tunnels. As an organic farm our options are extremely limited, trapping, hunting and flooding. Trapping doesn't work well because we always have plenty of delicious food for them, there is no reason to go into the traps. And with the amount of squirrels we have

we would need hundreds of traps, which would require time to bait each day, and of course, someone would then have to deal with the trapped squirrels. It is not a very effective option and honestly I don't have the spare manpower to pursue it. The other option CCOF has given me is to flood irrigate, but in the middle of a severe drought, that does not seem like an option we can pursue. The water allotted to us is limited and I can't risk wasting it like that. That leaves us with the final option, which is shooting them. I understand that the idea of killing cute little squirrels might be really offensive to some of you, but we are in an unbalanced situation right now. And it is literally coming down to whether or not we can remain a viable farm, producing enough food to keep us going or are we growing and mostly feeding an overwhelming population of squirrels. I know that we do have members who enjoy hunting, and if you are interested in coming up to help us out, please reach out. There is one other option, and that is to give up our organic certification and drop poison down into their tunnels. Ground squirrels almost always go into their tunnels to die, and if the poison was in their tunnels, there is little to no risk of other animals getting to it. Obviously this is **not** an option I want to take. I keep talking to other farmers, hoping I will find someone who has some old time, long forgotten trick, but I haven't found any pearly words of wisdom. Mostly I get looks of shock and horror when I show them pictures of the squirrel holes. It was recommended that I reach out to the County Ag Dept which I will do later today. I am hoping they will be able to offer some assistance. *This photo shows you just how out of control the squirrels are, those holes are entrances to their tunnels.*

It's Not Just The Heat Or The Drought

Several weeks ago I was reading Terra Firma's newsletter, in which Paul wrote about the weather, specifically about the abnormal cold snaps. He was pointing out that so much of our focus is on rising temps and abnormally hot/dry weather conditions. But the fact is we are also experiencing abnormal cold snaps. This past spring we had a few different cold spells that brought with it a hard frost. A frost may not seem like such a big deal, but at the wrong time of year it can be devastating. For instance, one of the cold spells came right when the almond trees were blooming and it did extensive damage to the blossoms, which in turn can cause crop loss. Overall, California's almonds are doing ok because so many more acres have been planted, but this hits individual farmers really hard. We had frost in mid-May, which was very late indeed. Shortly after, when looking at our basil planting I almost couldn't find the plants, the damage was so great. Fortunately they bounced back but that has delayed our harvest significantly.



Another aspect of climate problems has been with these dry winters allowing the squirrel population to explode. Now one of the biggest problems we are facing on our farm is a complete over infestation of these pests. They are eating our crops, this problem is quickly becoming quite devastating. They have done serious damage to our sweet potatoes, again this year, as

Office Update

Last week I wrote about my new office sidekick Kendal. She is the answer to my prayers, for finding someone who is looking for a few hours a week to help me in the office. Zach has taken off on an adventure in Africa with his partner Marie, so I have been thinking about what kind of help I would like to have. And once I figured it out Kendal stepped right in. She is quick on the computer, has great typing skills, and immediately grasped all the intricacies of the processes we have to go through to make the CSA boxes and extras happen. The last two weeks, she has done just about all of the

Monday work on her own. For now Kendal is taking over the recipe side of the newsletter. That is very exciting because I have been doing it for years, and I know having some fresh eyes and tastebuds will be

RECIPES AND IDEAS FROM LORRAINE

Leek & Potato Quiche

This recipe is from "Joy the Baker," and is the perfect summer brunch! I can already see the colors in this quiche from the Eatwell eggs I definitely recommend you use, wink wink. Lasts for so long in the fridge and can be served warmed or chilled, I'm not sure how much more you can ask for! The original recipe doesn't call for it, but I added chives.

For Crust

2 cups of all purpose flour

3/4 tsp salt

1 tsp baking powder

7 tbsp melted butter or olive oil

1/4 cup cold water

For Filling

2 tbsp unsalted butter

2 leeks, trimmed, rinsed and thinly sliced

3-4 small potatoes, sliced 1/2 inch thick

2 tbsp olive oil

A pinch of salt and pepper

6 large eggs

1 cup heavy cream

1- 2 tsp finely chopped chives

1/2 cup whole milk

1/4 tsp garlic powder or finely mince fresh

1/2 tsp kosher salt

Pinch of red pepper flakes *optional

In a medium bowl, whisk together flour, salt, sugar and baking powder. In a small bowl, whisk together melted butter (or olive oil) and water. Pour the wet with the dry ingredients and toss together with a fork until the dry ingredients are moistened. Transfer into a 9 in pie plate and press along the bottom and sides of the pan. Refrigerate until ready to fill. For filling, place a rack in the upper third of the oven and preheat it to 400 degrees. Line a baking sheet with parchment paper, add and toss potatoes in olive oil with salt, pepper or paprika. Roast until softened- 20 mins. Remove from oven and reduce heat to 350. While potatoes cook, melt butter in a medium skillet over medium heat add thinly sliced leeks and cook until softened and almost translucent- about 5 minutes. Remove from heat and set aside. In a medium bowl, whisk together eggs, cream, milk, garlic powder, chives, salt and pepper. To arrange quiche, remove the crust from the refrigerator. Arrange leeks and potatoes in an even layer across crust. Sprinkle with cheese. Pour the egg custard over the ingredients. Place in the oven to bake until golden and puffed across the entire quiche- 45 to 55 mins. The quiche should keep that jello like consistency when you shake it.

Allow to cool and set aside for 20 minutes. Enjoy warm from the oven or chilled! Will last up to four days in the refrigerator.

Kimchi

This recipe was found on "Food & Wine," by Kay Chun. Originally calls for Napa cabbage however, given the similarities between them, I have switched it for the savoy cabbage that you can find in this weeks box!

1 savoy cabbage, chopped

1 lb baby boy chow, trimmed and quartered lengthwise

1/3 cup kosher salt

1/4 cup and 1 tsp sugar

2 tsp finely grated or minced garlic

2 tsp finely grated peeled fresh ginger

1 heaping tbsp Korean red pepper flakes (gochugaru) or

1 tsp crushed red pepper

2 tbsp fish sauce

1 tbsp toasted sesame oil

Toasted sesame seeds, for garnish

In a large bowl, combine the cabbage and bok chop. In a large saucepan, combine the salt and 1/4 cup of sugar with 2 quarts of water and warm over moderate heat until salt is dissolved. Pour the brine over the cabbages and let stand at room temperature for 30 mins. Rinse and drain the cabbages. Transfer to a large bowl and add the garlic, ginger, red pepper flakes, fish sauce, sesame oil and the remaining 1 tsp of sugar; toss well. Let stand for 30 minutes. Serve with sesame seeds!

This Week's Box

*Chives

*Potatoes 2lb

*Chard

*Nectarines

*Daikon

*Onions

*Peaches

Summer Squash

Broccoli OR Brasil

Savoy Cabbage

Green Kale

* = Items in Box for 2

Thai Curry with Turnips and Summer Squash

This recipe was found on "Coffee & Quinoa," by Erica.

1 tbsp coconut oil

2 cloves of garlic, minced

1 tsp minced fresh ginger

3 tbsp green curry paste

1 14oz can light coconut milk

1 stalk lemongrass, outer leaves removed, cut into 2-3 shorter pieces and crushed with the side of a knife

1 large turnip, peeled, chopped 1 inch pieces

1/2lb potatoes, scrubbed and chopped 1 inch pieces

3-4 cups of chopped Summer squash

Heat a large pot or dutch oven over medium heat. Add the coconut oil, once hot, add curry paste. Mash it into the oil with the back of your spatula until they combine to form a paste. Toss in the garlic and ginger, sauté until fragrant- 30 sec to a minute. Add potatoes and turnips, cover and simmer for 10 minutes. Add squash, return to a simmer and cook until all vegetables are tender- 15 to 20 mins. Serve with jasmine rice and fresh chopped cilantro.

Swiss Chard-Tahini Dip

This recipe is from "Epcurious," and did not see a creator of the recipe. Super quick recipe and such a good way to use chard if you're not sure how to cook it! Original recipe does not call for chives.

2 bunches of Swiss chard (about 1 1/2 lb)

2/3 cup extra virgin olive oil

5 garlic cloves, finely chopped

1/2 cup tahini

1/3 cup lemon juice

Kosher salt

Remove ribs and steam from chard leaves and finely chop. Tear leaves into small pieces. Set both aside separately. Heat 1/3 cup oil in a large pot over medium low. Cook reserved ribs and stems, stirring often and adding a splash of water if they start to brown, until tender- 5 to 7 mins. Add garlic, cook until fragrant- about one minute. Add reserved chard leaves by the handful, letting them wilt before adding more; cook, tossing until all the leaves are wilted and tender- 10 to 12 mins total. Let cool. Squeeze excess liquid from mixture into a measuring glass- about 1/2 cup of liquid. Place mixture and 1 tbsp cooking liquid in a food processor and add tahini, lemon juice and 1/3 cup of olive oil. Season with salt and process, adding more cooking liquid if needed, until dip is creamy and only speckles of chard remain- up to 5 mins. Season to taste with salt. Transfer dip into serving bowl and drizzle with more oil. Serve with flatbread or any kind of bread and lemon wedges. Lasts 3 days in fridge.