



WEEK OF SEPTEMBER

12, 2022 WEEK

This Is A Wild Ride

Well, happy Thursday everyone. I finally found a moment to sit down and write this week's newsletter. Thank you for all the kind words last week, it really meant so much to all of us. The heat really was something else and has done a bit of a number on everyone's crops up here. I am hearing from a lot of farmers who have lost livestock, crops, late plantings etc etc.

For us, the additional stress of not having our cooler functioning has been quite the challenge. Jan did come up last Sunday to do the repairs, but then it went down again on Monday. So one more week without a cooler. This has made me realize that we need to add some redundancies, like a couple of back up coolers. That is a project we will be working on in the near future. Elianna Friedman has started a GoFundMe to help us raise money to get us closer to that goal. If you are interested here is the [link](#)

Heat and broken coolers have only added to an overtaxed workload here. A couple of weeks back Mama Lupe went back to Mexico for 6 months. This has left us 50% short in the pack house. Keri and I have jumped in to help as much as we can. I am so thankful to have someone as flexible as Keri is with her work here, to be able to pull her from one project to go help out there has been a complete lifesaver. But I am not doing the work I need to be doing, so if I don't respond to emails quickly, just know that Monday through Wednesday we are pumping hard to help in the pack house and get all the extras packed.

These days it is really hard to find help, nearly impossible, actually. I have restaurant friends who literally have closed a couple of days here and there because they are short staffed. Right now we need help in the pack house, and in the warehouse and in the office. I have been acting CSA manager for a few months now, which has been amazing because I finally learned our software inside and out! But I am also the production person who makes salves, balms, sugars, salts etc and now a pack house helper. It is impossible for me to get all the work done that I am supposed to do because I have been pulled to help with all these other

jobs. So I am putting it out there, while we are looking for a new employee, would any one be interested in volunteering some time on a Monday, Tuesday or Wednesday? Even four hours could be really helpful, it doesn't take much to get us over the hump. If you are interested/available, please text me at 530-554-3971.

Last Saturday one of our younger CSA members joined our farmers market team, and what an amazing ambassador she is! Crystal and her family have been members since 2015 and Crystal has been coming to the farm since then. She was also one of the Bay Leaf Kitchen Cooking Campers years ago when Elianna was doing that.

Her knowledge of the farm, at just 15 years old, is inspiring. It is inspiring because it shows me the impact we have on the lives of some of our "farm kids". This place matters to them. This is Crystal at one of our Solstice/Garlic Braiding events. I am not sure how old this photo is but probably at least 10 years ago.



There is a lot more to talk about, but saving that for next week. If you have some time you could give us, let me know. We would really appreciate the help!

Lorraine

RECIPES AND IDEAS FROM KENDAL

Sauteed Dandelion Greens with Eggs

Recipe found on "A Beautiful Plate," by Laura. I think that adding bacon or even maybe some garlic would be a great way to offset the bitterness of the dandelion greens!

4 c dandelion greens, chopped, thick stems removed and discarded
2 Tbsp unsalted butter, or ghee
1 large leek, white and green parts only, sliced lengthwise and finely chopped
4 large eggs
¼ c feta cheese, crumbled
Bring a large pot of salted water to a boil. Add the chopped dandelion greens and blanch for 1 to 2 minutes. Drain the greens thoroughly, using a wooden spoon to drain and press out as much liquid as possible.
Melt the butter or ghee in a 10 inch saute or cast iron pan set over medium heat. Saute the leeks until tender, about 5 minutes, stirring occasionally. Add the drained dandelion greens one handful at a time. Cook each handful until wilted, then add more. When the greens are wilted, use a spoon to create several shallow nests in the greens and crack eggs into each one. Top with feta cheese and cook uncovered until the whites of the eggs are set, about 5 minutes. Serve immediately with toasted slices of crusty bread, if desired.

Grilled Pepper and Herb Relish

Recipe found on "Sunset," by Elaine Johnson.
2lbs of Jimmy Nardello peppers, you could also use Cubanelle or Gypsy
¼ c extra virgin olive oil
1 Tbsp sherry vinegar, wine vinegar (red or white) or champagne vinegar
2 Tbsp coarsely chopped fresh oregano or basil leaves
Salt and Pepper to taste
Heat a grill to medium-high (400° to 450°). Grill peppers, covered and turning occasionally, until softened and lightly charred, 7 to 12 minutes, transferring to a medium bowl as done. Let stand until cool enough to handle.
Pull off pepper skins that come off easily (no need to remove all of them), pull off stems, and swipe out seeds with your hand, working in a strainer over a bowl to catch juices.
Finely chop peppers, then return to bowl with juices. Stir in oil, vinegar, and marjoram. Season to taste with salt and black pepper. Lasts up to a week when chilled airtight.

Creamy Zucchini Pasta

Recipe found on "A Couple Cooks," by Sonja Overhiser.
8 ounces spaghetti
1lb zucchini, 2 medium thin zucchini
4 garlic cloves, minced
2 Tbsp olive oil
¼ tsp onion powder
1 tsp kosher salt
2 Tbsp salted butter
2 Tbsp all purpose flour
1 ½ c 2% milk
1 tsp lemon zest
½ c shredded parmesan cheese, plus more to garnish
¼ c shredded pecorino romano cheese
¼ c basil leaves, chopped for garnish

2 Tbsp italian seasoned panko, for garnish
Bring a salt pot of water to a boil and cook the pasta to al dente (taste testing a minute or two before package instructions indicate.) Drain and toss the pasta with a bit of olive oil.

Meanwhile, slice the zucchini and mince the garlic. In a large skillet, heat the olive oil over medium high heat. Add the zucchini slices. Cover the skillet and cook for 1 minute, then uncover and stir, moving the bottom slices as necessary. Cover again for 1 minute then uncover and stir in ½ tsp kosher salt and onion powder, moving slices to the bottom layer as necessary so that they can get browned. Reduce the heat slightly. Keep the pan uncovered and cook about 6 to 8 more minutes until most of the zucchini are tender and browned, continuing to flip the zucchini and move them to the bottom layer so they cook evenly. Add the minced garlic in the last 1 minutes. Then

remove from the heat.

In a small or medium saucepan over medium heat, melt the butter. Add the flour and whisk constantly for 1 minute. Add a splash of milk and whisk it in: the sauce will instantly turn chunky. Constantly whisking, continue to add splashes of milk until the entire quantity is incorporated and smooth. Increase the heat and continue whisking until the sauce starts to bubble and thicken, about 2 to 4 minutes. Stir in the Parmesan and Pecorino cheese, lemon zest and ½ teaspoon of salt.

Add the cooked pasta to the skillet with the zucchini and stir in the sauce. If the sauce is sticky, add a splash of milk and stir in to form a creamy sauce, heating it over medium low heat if necessary. Taste and add the remaining ¼ teaspoon of salt.

To serve, add the garnish, top with chopped basil, breadcrumbs or more grated Parmesan, fresh ground black pepper and optional red pepper flakes. Leftovers store well refrigerated for up to 3 days.

Potato & Ricotta Gnocchi

Recipe found on [Pinch Of Italy](#)

About 14 oz/400 gm of boiled Potatoes
7 oz/200 gm of Ricotta Cheese
3 oz of All Purpose Flour
2 Egg Yolks

A good Pinch of Salt

Wash potatoes and put them into a pot covered in salted water. Bring to a boil, then reduce heat to just barely a simmer and cook until potatoes are tender all the way through. Gently drain, then allow to cool enough to handle. Peel and run through a food mill/potatoe ricers or grate them on the large holes of a box grater. Crumble and sprinkle the ricotta all over the potatoes, add the egg yolks some salt and the flour and gently mix with your hands. Make sure everything is well incorporated but try not to turn it into a mush. Take a portion and roll into a rope of about 3/4" diameter, cut into the size you want. They will expand some but not that much. Bring a pot of salted water to a low boil, then add gnocchi. They are done once they float.

Make sure you do not have a rolling boil. Sauce and enjoy!

This Week's Box
*Potatoes
*Cucumbers
*Onions
*Chives
*Sweet Potato Greens
*Basil
*Dandelion Green
Eggplant OR Zucchini
Radishes
Garlic
Farmboy Peppers
* = Items in Box for 2