



WEEK OF NOVEMBER 22ND, 2021 #48/52

## Holiday Shopping Suggestions

Many of you will start your holiday shopping this Friday. Your choices can be so impactful and make a big difference when you choose to support local, handcrafted, small businesses. Consider visiting the Ferry Building this Saturday. Inside and outside, at the farmers market, there are many lovely gift items. Maybe you know a young artist you could support and the bonus is you will be gifting something unique. If you have a business you would like us to promote, please let us know, we would love to let our community know about you!

### Happy Thanksgiving

My favorite holiday; a day focused on gathering family and friends around the table. For many, it is a day of cooking old family favorites, traditions shared around the table. Long ago I set the story of this holiday aside, and turned it into a day of Thanks for all the blessings in my life. In my life, and hopefully for many of you, that includes recognition for the bounty of delicious nourishing food this farm and many others have brought to your table.

Part of my yearly giving of thanks is acknowledging my immense gratitude for our “guys” and ladies who work so hard every day. They tend our fields, our chickens and the produce as it comes into the pack house, and they do this in the blistering heat of summer, the



pouring rain and cold of winter. They never cease to amaze me. If you could see the way they work, all that goes into bringing you a seemingly simple box of fruit and veggies, I think you would be impressed. When I help out on the pack line, which is only when they are really desperate for extra hands, I see the smiles, hear them joking and laughing, and wish my Spanish was so much more than it is. You can really see they are a big family, brothers, wives, mother, father, cousins,

and they have fun together. Of course there are times when I know things are not great, but really, for the most part, our guys seem pretty happy.

Topping my gratitude list is living a life that is fulfilling, surrounded by amazing people. I am blessed to live in a beautiful little piece of this world, surrounded by wonders of nature, like this majestic hawk that Kendal Hickman photographed while she was out here. As I go through my years, I find joy comes from the simple things, like a quiet day on the farm with no one around, my puppy, who is just a giant bundle of love. AND I have a beautiful, happy, healthy grandson David. His entire face shines when he smiles, and that makes the whole world a better place. I have all of you, who truly give meaning to the work we do on this farm. There is just so much to be thankful. Happy Thanksgiving Y'all!



### GARLIC PLANTING

This past Saturday, Jose sent me this photo. He was so excited to let me know that the garlic they planted about a week and a half ago has sprouted and is growing ‘muy rapido!’ It is pretty amazing to see. The rain we had a few weeks back really did a nice job of rehydrating the soil, making the condition for growing just perfect, especially with some of the sunshine we have had, in between the drippy fog. I think we will have a great garlic crop next spring. We already have so much to look forward to!





# RECIPES AND IDEAS FROM LORRAINE

## Little Bits of Info:

**Our celery has a very strong flavor. Sometimes I often reduce the quantity in a recipe by about 25% But I definitely do not add extra. Fennel, leeks and cubed butternut roasted, is always a delicious side. I love it sprinkled with our Smoked Chili OR Rosemary Salt. And if you have turnips in your box this week, cut those in halves or quarters and toss them into the roasting dish along with the rest of it. I always toss with a bit of olive oil and then roast pretty high temp, 400, until things get a touch of brown.**

## Butternut Squash Gratin With Black Walnut Crip

Molly O'Neill NYT Cooking

Last weekend NOPA posted a photo of their Butternut Gratin and it looked incredible, so I decided I need to try one too! Hopefully will add this one to our Day of Thankfulness feast.

2 small (about 2 pounds each) butternut squashes, peeled and cut into 1/2-inch dice (about 8 cups)

1 red onion, peeled and thinly sliced

3/4 cup heavy cream

1 1/2 cups grated fontina cheese

2 tsp kosher salt

1/2 teaspoon black pepper

4 tablespoons chopped parsley

6 strips smoked bacon, diced

1 cup chopped black walnuts

1 cup bread crumbs

Preheat the oven to 375 degrees. In a large bowl, toss the squashes, onion, cream, cheese, salt, pepper and 2 tablespoons of the parsley. Scrape into a gratin dish or a medium-size baking dish. Set aside. In a skillet set over medium heat, cook the bacon, stirring, until it is browned and crisp. Add the walnuts and cook, stirring, until they are lightly toasted. Add the bread crumbs and cook for another minute. Remove from the heat and stir in the remaining 2 tablespoons of parsley. Sprinkle the mixture evenly over the squash in the gratin dish. Bake until the squash is very tender and the topping is browned, about 40 minutes. Allow to cool slightly before serving.

## Persimmon Chutney

Molly O'Neill NYT Cooking

Something a little different from Cranberry Sauce that could be a nice addition to your Thanksgiving meal.

4 persimmons, preferably Fuyu, peeled and diced

1/4 cup honey

2 tablespoons lemon juice

1 tablespoon seeded, finely diced jalapeño pepper

1 tablespoon peeled, minced ginger

1/4 teaspoon almond extract

1/4 cup sliced almonds

In a medium saucepan, combine the persimmons, honey, lemon juice, jalapeño pepper and ginger and bring to a boil over medium heat. Cook, stirring, for 2 minutes. Remove from the heat and stir in the almond extract and almonds.

## Chard, Lemon, Fennel & Parmigiano

Recipe by Nancy Oakes from Fine Cooking This recipe calls for 4 bunches of chard, but also gives the weight. I would weigh one of our bunches and see how close you get, then figure out the recipe amounts from there.

4 large bunches rainbow or Swiss chard (about 3-1/2 lb.)

Kosher salt

2 cups thinly sliced fennel bulb, plus 1/2 cup chopped fronds (fronds optional)

2 medium lemons

6 Tbs. extra-virgin olive oil

6 medium cloves garlic, peeled and thinly sliced

Freshly ground black pepper

1/2 cup freshly shaved

Parmigiano-Reggiano (shave with a vegetable peeler)

Cut the chard stalks off just below each leaf and thinly slice the stalks. Chop the chard

leaves into large pieces. Keep the stalks and leaves separate. Bring a large, wide pot of salted water to a boil over high heat. Add the sliced fennel and chard stalks and cook for 3 minutes. Add the chard leaves and cook until tender, 3 to 5 minutes. Drain well in a colander. (The chard can be cooked to this point up to 3 hours ahead.) Rinse and dry the pot. Finely grate the zest from the lemons and set aside. Cut the top and bottom ends off the lemons, then stand each on a cut end and slice off the peel to expose the flesh. (Try to remove all of the bitter white pith.) Cut the lemon segments from the membranes, letting them drop into a small bowl. Heat the oil and garlic in the pot over medium heat. When the garlic begins to sizzle, add the fennel fronds (if using) and the lemon segments and cook, stirring often, for 1 minute. Add the chard leaves and stems and fennel and cook, stirring, until heated through. Stir in the lemon zest and season to taste with salt and pepper. Serve, sprinkled with the Parmigiano.

### This Week's Box List

\*Fennel

\*Chard

\*Lettuce

\*Persimmons Vacaville

\*Celery

\*Butternut Squash

\*Broccoli

Bok Choy or Spinach

Radishes or Turnips

Mustard OR Arugula

Leeks

Parsley

\* = Items in Box for 2