



WEEK OF NOVEMBER 21ST, 2022 47TH WEEK

### GIVING THANKS

Well here we are, the day before Thanksgiving. As an adult, Thanksgiving became my favorite holiday because it was a time to gather around the table, hopefully reflect on things we are all grateful for, and enjoy the bounty of the season. I have come to make it my day/time for sharing gratitude with my loved ones. And my favorite way of expressing that is to organize and partake in the cooking of the feast.

With COVID we had to keep our celebrations small. But to be honest, what we discovered in that forced minimizing, we actually really enjoyed it. Don't get me wrong, I have loved all of the Thanksgiving Feasts we have celebrated here in the farm house. We will still be 11 people so not too small!), just a far cry from 22. And of course, all holidays are more special now that David, my grandson, is in our lives. It is amazing how a cheeky little smile, on



such a little face, can make everything right in the world. And seeing how much he enjoys food and is already showing a keen interest in cooking, well you know he has me wrapped around his little fingers.

And speaking of kids and food and cooking, we donate a box each week to the John Sloan School in Sacramento. Seanne, the class teacher has been teaching kids about food, nutrition, better eating and cooking. Having fresh veggies to work with is great, but having a box fresh from the farm introduces them to an entirely new world. One thing I learned a long time ago, when kids are on the farm they are definitely more open to trying something new, like raw chard and kale:) They are so much smarter than we give them credit for, they taste the difference. John Sloan's boxes are pulled from the Care Share Funds, which includes the boxes you donate when you are out of town. Do you have a class that might be able to use a box each week? Please let me know and let's get that set up. Having an opportunity to expose children to real food is one of the most gratifying aspects of my

life. I hope in the coming year I will have a chance to visit some classes and share farm fresh with more kids.

Once the newsletter is posted and sent out to y'all, I am taking the rest of the day to cook, bake and clean. I am making the Collard Green Gratin, however, I have decided to switch it up a bit and use a variety of greens from the extra boxes that came back after the deliveries this week. I am always saying recipes are guides to help us use what we have on hand, so that's what I am doing this year. I know it will be delicious. I am going to roast some butternut and turnips for a little extra veg dish, maybe top that with some pomegranate seeds from old pomegranates leftover from a few weeks back and serve it on a bit of wilted arugula. I will use all the random odd



ball leftover apples for apple pies, and might even juice a few for some sparkling cider. The pulp from the juicer I save to make an apple loaf. One of the dishes I am most excited about is the "Pumpkin" pie. I tested this out the other day using our butternut, and it was out of this world delicious. Really light, and flavorful. I know I had a recipe in the newsletter for this last week, but mine was a bit simpler; 2 cups of butternut puree, 2 eggs, one can of evaporated milk (not sweetened), 1/4 cup of brown sugar and 2 TB maple syrup, 1/4 tsp salt, 1+ tsp cinnamon, 1/8 tsp cardamom, a good grating of nutmeg and of fresh ginger. Mix with immersion blender then pour it into a pie shell and baked at 350 for about 50 minutes, turning halfway. Check with a knife in the center to make sure it is cooked all the way through. I had filling leftover too. I am baking 2 and think I will try one with 1/2 roasted sweet potato and 1/2 butternut. I think it will give it a slightly richer, deeper flavor. I know they will be delicious, especially since all the main ingredients are coming from the farm.

As it is each year, Thanksgiving week is quite the push for us on the farm. The organizing and timing of getting it all done a day early is not a simple task, but requires a fair amount of mind bending, list checking, and hustling by everyone here. My crew is really pretty amazing and they are certainly one of the aspects of my life that I am most grateful for, as are all of you. It is an honor to be a part of your meals each week, to share this land with you and the children you bring here. I feel I have close connection with so many of you and hope to bring more of you into that circle over this coming year. Thank you all for being a part of the farm. Happy Thanksgiving



# RECIPES AND IDEAS FROM LORRAINE

## Garden Greens Vichyssoise

Recipe from NYT Cooking by Mark Bittman  
This recipe calls for potatoes, but at this time I year, I typically substitute Turnips for potatoes in stews and soups. Don't forget the tops of turnips and radishes are delicious too. This might be a nice thing to snack on pre-Thanksgiving dinner.

2 TB Butter in a large pot  
3 peeled and cubed Potatoes  
2 cups fresh Spinach and/or other greens  
4 cups Stock  
Chopped chives  
½ cup or more Cream  
Olive Oil

Melt 2 tablespoons butter in a large pot. Add 3 peeled and cubed potatoes and 2 cups fresh spinach or other greens. Cook for about 3 minutes, stirring, until softened. Add 4 cups stock. Boil, cover, lower the heat and simmer until vegetables are tender, about 20 minutes. Purée, then let cool. Stir in ½ cup or more cream before serving. Garnish with Olive Oil.

## Radish Taco Topping

Last week, when Mike and I were coming back from the East Bay delivery run, we stopped in Vacaville for lunch at Hank & Hazels Really Good Sausages. The owners Andy and Sarah Harper are the hosts at one of our Vacaville sites. The week before they had ordered radishes from us because their Chef Jay Jay wanted to make a special sausage taco topping. I didn't actually have the special, but I did have the Radish Topping on the side of the sausage I did get, and it was so delicious! Sarah was kind enough to share Jay Jay's recipe with us. If you are ever in Vacaville, and you want a yummy and fast lunch, please go by Hank & Hazels! This recipe makes 2 cups, and if there aren't enough radishes, mix in some turnips, they are so good raw too, and you get to use two items from the box. You will want this topping all kinds of dishes and sandwiches.

2 cups Radish (julienned),  
2 cups Onions (diced)  
1/2 bunch Cilantro (finely chopped)  
1 Lemon (zested & juiced)  
Salt & Pepper (~ 1 large pinch....to taste)

Mix it all ingredients together.

Mache and Endive Salad with Mandarins & Walnuts  
Recipe by Martha Rose Schulman

This recipe calls for Mache and Endive, but I am switching this over to Mizuna, Arugula and or Tatsoi.  
1 bunch Mizuna or Arugula or a mixture of the two  
¼ cup walnuts (1 ounce), lightly toasted if desired  
2 seedless, Mandarins, peeled and broken into sections  
2 TB chopped fresh Tarragon or Mint, or a combination

1 TB Sherry or Champagne Vinegar  
1 TB freshly squeezed Orange Juice  
½ to 1 tsp Dijon Mustard, to taste  
Salt and freshly ground pepper  
4 TB Extra Virgin Olive Oil  
1 TB Walnut Oil

Combine the greens, walnuts, mandarins and fresh herbs in a large bowl. Whisk together the vinegar, orange juice, mustard, salt, pepper, olive oil and walnut oil. Toss with the salad and serve.

## Stuffing Dumpling Soup

Recipe by Sola El-Waylly from NYT Cooking  
I love leftover stuffing, and don't usually have enough left to make something like this, but if you do, this sounds really yummy.

1 Turkey carcass, picked clean (about 4 pounds)  
1 TB Apple Cider vinegar, plus more to taste

2 TB Unsalted Butter  
2 medium Sweet Potatoes (about 1 pound), peeled and cut into bite-size cubes  
1 medium Yellow Onion (10 ounces), chopped  
Kosher salt  
1 Kale, stripped from stems and coarsely chopped  
6 lightly packed cups USE GREENS FROM BOX  
4 Garlic cloves, smashed, peeled and chopped  
½ tsp Red-pepper flakes, plus more to taste  
2 cups cubed leftover Turkey  
2½ cups leftover Stuffing, slightly warmed

2 large Eggs  
½ cup All-purpose Flour  
½ tsp Baking Powder

Prepare the stock: Roughly chop the carcass so you don't have any pieces bigger than your hands. (This is just so the pieces fit more compactly in the pot — don't overthink it.) Place in a pressure cooker. Add the vinegar and cover with 2½ quarts water. Bring to full pressure and cook for 1½ hours. Allow the pressure cooker to cool down naturally, pluck out and discard the larger bones, then strain the stock through a fine-mesh sieve, discarding solids. You should have 9 to 10 cups of stock. (You can also prepare the stock on the stovetop in a large pot, simmering for 3½ to 4 hours, and topping off with water as needed.) Leftover stock can be kept in the refrigerator for 3 days or frozen for up to 3 months. Prepare the soup: In a large Dutch oven or heavy pot over medium-high heat, melt the butter until foamy. Add the sweet potatoes, onion and a big pinch of kosher salt. Cover and cook, stirring occasionally, until the onion is tender and translucent, about 5 minutes. Add the greens, garlic and red-pepper flakes, and season with a big pinch of kosher salt. Cover the pot and cook until the greens are wilted, about 2 minutes. Add 2 quarts of the prepared turkey stock and season with kosher salt to taste. Increase the heat to bring the soup to a boil, then reduce to an active simmer and cook, partly covered, until the greens and sweet potatoes are tender, about 20 minutes. While the soup simmers, prepare the dumplings: In a medium bowl, combine the stuffing and ⅓ cup of the turkey stock, and mash with a potato masher until the stuffing is broken up. Add the eggs, flour, baking powder and a big pinch of kosher salt, and mix until well combined. Taste the soup and adjust the seasoning to taste with more salt, red-pepper flakes and vinegar, if needed. Stir in the turkey. Using two big spoons, plop the stuffing mixture into the soup like big drop biscuits. Cover the pot, reduce heat to low, and gently simmer until dumplings feel set and firm, 15 to 20 minutes. Divide soup across bowls. (If storing leftovers, scoop the dumplings out of the soup and store separately to prevent them from soaking up all the broth as they sit. Dumplings and soup will keep refrigerated for up to 2 days.)

**This Week's Box**  
\*Mandarins Terra Firma  
\*Butternut Squash  
\*Tatsoi  
\*Spinach  
\*Celery  
\*Sweet Potatoes  
\*Turnips  
Arugula  
Mizuna  
Radishes  
Eggplant