



WEEK OF JANUARY 31, 2022 WEEK 6/52

### Farmhouse Shuffle

Life is all about change, and we certainly have been making a lot of them the past year or so. The latest has been a shuffle in the office. After doing the CSA Manager's job for a couple of weeks while Zach was out for the holidays, I realized it made more sense for me to continue sitting in this chair. During that time we also had a driver move on and needed to fill that position. Zach is already driving to the market on Saturdays, so I thought why not have him fill the other two days, and give him other tasks on the farm. So now instead of me fueling vans, filling empty gas cans, loading and unloading the market stuff and running errands, he has taken those chores off my to do list. I also wanted to give him the opportunity to do more farm stuff, and take advantage of his previous experiences. A few years back Zach worked for our friends Dan and Joann at Little Apple Treats & Flatland Flower Farm, where he worked in their greenhouse sowing seeds and taking care of seedlings. I want to move in the direction of doing more of our own vegetable starts, but needed someone who can focus attention on that job, and Zach came to us with that experience.

Last year we successfully got things set up and prepped to really get going this year. We created a mini-green house out of one of our old chicken tractors and set it up in front of the farmhouse. We also cleared out our existing green house, fixed it up, rebuilt the tables, fixed the covering, cleaned the ground and brought in gravel. It is my plan to rely on Headstart Nursery for the bulk of what we need, but to add variety with plants we start here on the farm. Additionally I need someone out in the field staying on top of what is planted where and when, and entering all of that information into Tend. So making these shifts will give Zach the opportunity to expand his farming experience, and get away from sitting in front of the computer 3 days a week. And it gives me a chance to be better connected with all of you, and

really learn, inside and out, the CSA manager's job.

Zach has already gotten started, first by weeding our mini-greenhouse and tidying up and organizing things. He has sown two



varieties of artichokes and several trays of San Marzano tomatoes. I really hope to get some in the ground earlier than years past. We shall see. And it



is possible we might get a fall crop of artichokes if all goes well.

### Potatoes & COVID

It is that time of year again, our seed potatoes have arrived. And I am so happy they had the Desiree variety back this year. They have always been one of my favorites and the first potatoes to come out of the ground. They have a red skin, with yellow flesh. The flavor is fantastic and the texture is pure silk. For all of our new members, I can't wait for you to try them, we just have to be patient over the next few months while they grow. Besides the Desirees, I brought back the Golden Globe, Yellow Finn and the Bintjes. We grew all three of them last year, and I thought they were all incredibly delicious. Our yield was also really great. I ordered a bit more of each variety this year because I love potatoes!

The truck came in from CO at 6 am Monday morning. Too early to borrow the forklift from our neighbors, so we had to off load by hand. I went out to meet our guys right as they were coming in at 6 so we could get the truck unloaded first thing. 4 of us hustled and got 4,000 lbs of potatoes off the back of that giant semi and onto these pallets, in just a few minutes. As I walked back to the house I felt so much gratitude for our crew. Not just because we got this done quickly, but because they are getting everything done this week, and we are 4 men down. Agustin and Roberto are on their annual vacations in Mexico, and Jose and Josesito both tested positive for COVID Saturday morning. We literally have a crew of 3 guys working the chickens and picking. Alicia and Lupe got right to work bagging citrus in the pack house and as soon as there was some light in the sky, I saw them heading out to the fields to help pick. Today it is cold, really cold and the wind is howling, blowing at about 40 mph. It is awful out there, seriously yuck. They are shorthanded and working in rough conditions, but getting the job done. Jose is checking in and coordinating via text. He told me yesterday he is feeling much better, thankfully. So, when you open your boxes this week, send out a special little thank you to our crew, it is a rough week. Stay healthy y'all!



# RECIPES AND IDEAS FROM LORRAINE

## Cabbage Taco with Celeriac & Date Barbecue Sauce

Recipe from *Flavor* by Ottolenghi

I was intrigued by this recipe and the fact that they claim it was the first vegetarian dish accepted into Meatopia, a barbecue festival in London. I know it is a long one, but it is so different from our usual fare and it has me thinking outside the box and simpler variations.

16 whole Cabbage leaves, base trimmed

1 whole Roasted Celeriac

\*instructions below

4 oz soft rindless Goat's Cheese, roughly broken into small chunks

2 Limes, cut into wedges to serve  
Salt

### Date Barbecue Sauce

6 TB Olive Oil

1 small Shallot, finely chopped OR use the Spring Onions

2 Garlic cloves, crushed

1/4 tsp Red Chili Flakes

2 oz Balsamic Vinegar

1/4 tsp Smoked Paprika

1/2 tsp ground Cumin

3 to 4 oz pitted Dates

10 cloves Black Garlic\*\*

### Aromatic Oil

3 oz Olive Oil

2 Red Chillies, finely sliced into rounds

2 Garlic cloves, finely chopped -not crushed

2 tsp Chives, finely chopped

For the barbecue sauce, put 2 TB of oil, the shallot and garlic into a small saucepan on a medium heat. Fry for about 6 minutes, stirring often, until the shallot is soft and golden. Add all the rest of the sauce ingredients except the remaining oil. Along with 1/2 cup water and 1/2 tsp of salt. Bring to gentle simmer, then turn the heat to medium-low and cook for 8 minutes, or until the dates have softened completely. Leave to cool for 10 minutes, then transfer to a spice grinder or the small bowl of a food processor with the remaining 2 oz olive oil and blitz until a smooth sauce.

For the aromatic oil, put all the ingredients (except the chives) and 1/4 tsp of salt into a small saucepan on a medium-low heat and gently fry for 8 minutes, until the garlic is soft and fragrant. You may need to turn the heat down if the garlic is coloring too much.

Remove from the heat and stir in the chives.

Bring a large pot of salted water to the boil. Blanch the cabbage leaves for 30 seconds to 1 minute, until just cooked but still crunchy, then drain very well, transfer to a clean tea towel and carefully pat dry - you don't want the leave to be wet. When you're ready to serve, turn the oven to the highest setting. Place the cleric wedges, spaced apart, on a very large, parchment-lined baking tray, making sure there is no overhanging parchment to burn. They should have been brushed with their cooking oil and celeriac caramel by this point, but if not, brush with some olive oil and a little maple syrup or honey. Broil on the top shelf of the oven for 6 minutes, until golden-brown. Remove from the oven and brush the wedges with 6 TB of the barbecue sauce, carefully smothering all sides. To assemble, place a celeriac wedge on each cabbage leaf. Top with the goat's cheese, then drizzle over some the aromatic oil. Serve hot, with the lime wedges and more sauce.

\*Roasting Celeriac, preheat oven to 350F. Remove hairy roots, and scrub well. Do not peel. With a fork poke about 40 times. Mix 2 oz of olive oil with 1 1/2 tsp of flaked salt, then rub the celeriac generous with the oil mixture. Roast for of 2 1/4 hours, basting every 20 minutes or so. This recipe uses a 2 lb celeriac, I have no idea how big our's are this week, so you will probably have to adjust cooking time.

Since you are basting you will be keeping an eye on it. It is done when it is deeply brown and soft all the way through and oozes a celeriac caramel. Leave to rest for 15 minute, then cut into the wedges, brushing each h cut side with the oil and caramel left on the tray. \*\*I don't have Black Garlic but I read that you can substitute roasted garlic seasoned with a few drops of balsamic vinegar.

## PARMESAN PISTACHIO KALE SALAD

Recipe from How Sweet Eats

I love Lacinato Kale raw in salads so I had to include this recipe. We made

a Kale Caesar at Christmas and it was perfect with our spaghetti and meatballs. The original recipe calls fro 2 bunches of kale so I have adjusted the kale portion, but left the dressing. It's always great to have leftover dressing!). And some finely shaved raw fennel would be an excellent addition. I would also add some parsley to the salad dressing. A little extra vitamin A never hurts 1 bunch Lacinato Kale, leaves removed from stems and chopped

A splash of Olive Oil

2 TB roasted Pistachios, chopped

2 TB Parmesan Cheese

### For the Parm Dressing

1/2 cup finely grated Parmesan

3 TB Greek Yogurt

1 Garlic clove

1 TB freshly snipped Chives

1/2 TB Dijon Mustard

2 tsp Red Wine Vinegar

1/4 tsp Salt

1/4 tsp Pepper

12 Lemon, juiced

1/2 cup Olive Oil

Place the kale leaves in a large bowl. Drizzle with the olive oil and massage the oil into the leaves. Let the kale sit while you make the dressing. In a food processor, combine the cheese, yogurt, garlic, mustard, vinegar, lemon juice, salt and pepper. Blend until pureed. With the processor still on, stream in the olive oil until a creamy dressing forms. [This will make more dressing than needed, but you can store it sealed in the fridge for about 3-4 days and stir well before using.] Drizzle a few tablespoons of the dressing over the kale and toss it well. I like to toss this for a good 1 to 2 minutes so the dressing is evenly dispersed. Cover with the chopped pistachios and shaved parmesan. Serve!

Tuscan Kale Soup is another of my favorites, and I have included that recipe many times over the past several years. There are tons of versions on the interwebs, so if you are wanting something warm to heat your bones this windy week, give it a try!

### This Week's Box List

\*Dino Kale from TF

\*Celeriac

\*Fennel

\*Rosemary

\*Tangelo

\*Parsley

\*Gold Oak Mandarins

Cabbage

Spring Onions

Spinach

Purple Turnips

\* = Items in Box for 2