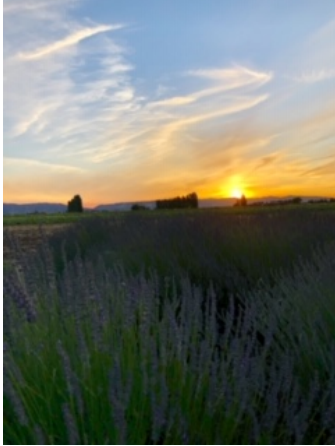




WEEK OF JUNE 10TH, 2019 #24/52



Lavender Is Blooming

Several years back Nigel planted Lavender on the 40 acres we lease. Well, it has popped into full bloom. We brought about 100 bunches to the market at Ferry Plaza this past Saturday and sold out early. That evening, after Andrew had a chance to rest from a long day at the market, he and I went out to harvest a few buckets for the farmers market we do on Sundays here in

Dixon at the Barn and Pantry. The sun was setting, we could see the smoke coming over the Berryessa hills, but it was a gorgeous evening. Harvesting lavender, especially at that time of day is really something quite special. When we were all done we put the buckets into the cooler in the farmhouse. The next morning when I went in to grab something, the scent was overwhelming. It hit me how much I associate that smell with Nigel, particularly fresh lavender, which of course, is more pungent than the dried. I remember the first year we were dating, he shipped me a box filled with fresh lavender bunches, something only a crazy farmer would do. It was such a special treat and of course my co-workers were excited to take some home as well. I would love to share this experience with you, if any of you want to come out some evening to harvest a little for yourselves, please let me know. Texting is best 530-554-3971.

Signs Of Life

I took some Davis members out to the strawberries one evening last week. While I was out there I took a quick look at what is growing across from the berry field. After so many weeks of dark, cold and wet days, life has sprung into high gear! I was really excited to see that our lettuces have popped up and are in the box this week. Plus we have Wakefield Cabbage, which is so sweet it will astound you!



The tomatoes have flowers and look fantastic. This year we planted the cucumbers up right next to the basil where I hope we will have less of an issue with squirrels. And the plants are looking great. So if those pesky squirrels don't get to them we should have a good crop of cucumbers.



We will have some heat this week, though. Today (Monday) they are predicting 103 and tomorrow 104. Keep your fingers crossed it will be brief. Our little lettuces won't be too happy, but Jose has been irrigating like crazy. And thankfully the winds have died down, because that just sucks the life out of everything, especially when it is this hot.

Fire Season

I don't recall fire season starting this early when I was growing up. But apparently early June is now the time. It is hard to sit here on our farm and not think about our friends up in the Capay Valley, particularly David Kaisel from Capay Mills who lost some equipment and Full Belly Farm who lost a field of heirloom wheat. These fires remind us that so much can be lost so quickly. For us we just suffer from a bit of smoke. As of today the Sand fire is 30% contained, and the wind has died down, so that is good news. But it's so dry out, we received a PG&E power shutdown advisory. We wouldn't be able to run our coolers, the water pump for our well, or the egg washing equipment. And of course we have freezers filled with chicken stock! And even if we don't face the threat of fire on our farm, our crew is out there working in the smokey air. So many things to consider and now this to worry about. I can't help but wonder how bad will it be this year?

RECIPES AND IDEAS FROM LORRAINE

Taking the Bite out of Radicchio

That bitter tasting green is Radicchio, not lettuce. If you don't like the taste of Radicchio in salads (have you tried it with cheese or fruit?), there are a couple other easy ways to prepare it.

- 1) Drizzle EVOO, salt and pepper, and roast it at 400 or grill until wilted and browned. Drizzle with balsamic vinegar or lemon juice and serve.
OR
- 2) Chop it up and cook it with onions, slow and low until it's browned. Use it as a topping for risotto, soup or pasta.

Vegan Collard Green

Burrito

Recipe from Minimalist Baker

This is a two-part recipe, the first is for the Walnut Taco filling, followed by the actual Collard Green Burrito instructions. If you aren't attached to eating raw, I would boil a large pot of water, keep the collard greens bunched and holding the stem, swirl them in the boiling water about a minute. Rinse with cold water, shake off as much water as possible. Once cools enough to handle dry the leaves before using.

Go here for **the walnut 'taco meat' filling**: <https://minimalistbaker.com/vegan-collard-green-burritos/>

To Make your Collard Burritos:

4 large Collard Greens leaves
1 cup Sprouts OR use finely chopped Lettuce or Cabbage,
1 cup fresh Cilantro
1/2 small ripe Avocado
1/2 cup pickled Spring Onion
Thinly sliced Radish OR Turnip
Place washed collard green leaves on a cutting board and cut off the large stems at the base. Then use a knife to thinly shave along the remaining stem at the base of the collard green to thin until pliable (this helps ease the rolling process). Place a collard green leaf on a cutting board and top with 1/2 cup raw walnut taco meat, 1/4 cup sprouts, 1/4 cup cilantro, a couple slices of avocado, pickled onion (or radish or turnip), and a few spoonfuls Mexican Cheese Spread and Red Salsa. Roll one end of collard leaf over the fillings lengthwise. Then fold the ends in, roll again, and place wrap seam-side down on a serving plate. Repeat previous step with the remaining collard leaves and fillings. Best when fresh. Leftovers will keep covered in the refrigerator up to 2 days.

I know it has been hot in the Bay Area as well, so I would say it is an excellent week to enjoy some salads! You have lots of options, between the lettuce, radicchio and cabbage, you could add a little marinated spring onion, top with finely chopped chives and parsley. Add a little grapefruit for some citrus freshness. You could even do a grapefruit and cabbage slaw like in the recipe for

Pan Roasted Salmon With Grapefruit-Cabbage Slaw I included below. So many options!

Pan-Roasted Salmon With Grapefruit-Cabbage Slaw

Recipe from Bon Appetite December 2016 by Sara Dickerman

1 large Grapefruit, cut into supremes, juice reserved
1 small Shallot, finely chopped
OR use some of your Spring Onion
5 (4-ounce) Salmon Fillets, skin on, pin bones removed
Fine Sea Salt and freshly ground Black Pepper
2 TB Olive Oil
1 TB plain Greek Yogurt
1/2 ripe Avocado, cut into 1/2-

inch dice

1/2 medium Cabbage head, cored and very thinly sliced

1/4 cup fresh Cilantro leaves, for serving OR garnish with fresh Chives and Parsley

Combine the grapefruit juice and shallot in a small bowl; set aside. Score the skin side of the salmon and season all over with salt and pepper. Heat 1 tablespoon of the oil in a large nonstick skillet over medium-high heat. Place the salmon skin side down in the skillet. Cook until the skin is browned and crisp, about 5 minutes. Flip the fillets, reduce the heat to medium, and cook until the fish is barely opaque at the center of each fillet, about 4 more minutes. Set aside. In a large bowl, whisk together the grapefruit juice-shallot mixture, yogurt, and remaining 1 tablespoon of oil. Add the grapefruit segments, avocado, and cabbage and toss gently to combine; season with salt and pepper. Top the slaw with cilantro and serve alongside the salmon.

This Week's Box List

- Apricots or Plums
- * Cabbage, Wakefield
- * Chard
- Chives
- * Collards
- * Grapefruit (From Terra Firma Farm)
- * Kale, Red Russian
- Lettuce
- * Parsley
- Radicchio
- * Spring Onions
- Turnips

* = Items in Box for 2