



### CATS CATS CATS!

We have a crazy amount of cats running wild around this place. I have written about them a few times recently, but I have a nice update I wanted to share. After we posted pictures of the “farm kittens” on IG a few people reached out offering to help us with our overpopulation issue. There is a group of vet students at UC Davis who contacted me, offering to help get the cats spayed/neutered. They fundraise to pay for the procedures, and best of all, they schedule all the appointments AND take the cats in and bring them back! A week ago Friday “Morris” went in, our first to go under the knife. He spent a week in a large dog cage in our office and during that time I have grown very fond of him. When I was in the office I would let him out to roam around, making sure to keep him and Beau separated. Beau is quite intrigued but Morris is not thrilled by this dog who has a head the size of a full grown cat:), so I couldn’t let Morris roam the house.

He is very obviously not a wild feral farm cat. He came to us several weeks ago, and the first time I saw him, he ran right up to me and was so friendly. I believe Morris is full grown, or at least close to it. He is amazingly sweet and loving, and now fixed. If anyone is looking for a fantastically loving pet, let me know.

### OFF TO THE SHOP!

A few weeks back Jose told me one of our tractors wouldn’t start. It was raining and raining, so not such a big deal at the time. But I called the tractor mechanic and he came out to take a look. Unfortunately, he couldn’t



get it to start either. So he came back a few days later with his giant tow truck, loaded her up and took her to the shop in Woodland. Steene has been working on our tractors for ages, long before I came to Eatwell. He had funny stories he told me about Nigel. It is nice to have people we work with who still remember him:). In any case, there is an electrical issue and a board needs replacing before they can figure out if anything else is going on. Keeping my fingers crossed that might be the only issue. We will need our second tractor pretty soon. Once the ground dries up enough it will be time to get seeds and plants in the ground.

### SQUIRRELS!

I wanted to share this photo

with you; it shows the damage the squirrels do to our crops. Apparently, we are not the only ones who love our cauliflower. The squirrels are a true nightmare, and as an organic farm we don’t have many options to control their population. Hoping all the rain this year will have helped some.



# RECIPES AND IDEAS FROM LORRAINE

## Kale and Bacon Hash Brown Casserole

Recipe by Joanna Gaines adapted by Julia Moskin found on NYT Cooking

I am sharing this recipe to celebrate the fact that our egg production has taken a serious jump in the right direction! We are out of the deepest, darkest time of winter and the hens are working!

1 TB Unsalted Butter, at room temperature

6 slices Bacon

½ Medium Yellow Onion, finely diced

4 cups lightly packed chopped Kale (about 3 ounces)

1 Garlic clove, minced

12 large Eggs

1 cup Whole Milk

1 TB Dijon Mustard

6 OZ shredded Mozzarella (1½ cups)

6 OZ shredded Gruyère (1½ cups)

1 (20-ounce) bag frozen hash browns, thawed and patted dry

Salt and freshly ground Black Pepper

Heat the oven to 350 degrees. Grease a 9-by-13-inch baking dish with the butter.

In a large skillet, cook the bacon over medium-low until crispy, 8 to 10 minutes. Transfer the bacon to a plate lined with paper towels and set aside.

When cool enough to handle, roughly chop bacon.

Pour off all but 2 tablespoons of the bacon grease from the pan. Heat the skillet over medium, add the onion, and sauté until soft and lightly browned, 2 to 4 minutes. Add the kale and garlic and sauté until the garlic is tender and fragrant, another minute.

Remove from the heat and stir in the chopped bacon. In a large bowl, whisk together the eggs, milk and mustard. Add ½ cup mozzarella, ½ cup Gruyère, the hash browns, 1 teaspoon salt and ½ teaspoon pepper; stir to combine. Stir the kale mixture into the eggs, then pour into the buttered dish. Top evenly with the remaining mozzarella and Gruyère. Cover with foil. Bake for 45 minutes.

Remove the foil and bake, uncovered, until the top is lightly browned and bubbly, another 15 minutes. Serve hot. (Cooled casserole will keep, covered, in the refrigerator for 3 to 5 days.)

## Chard-Wrapped Fish W/ Lemon & Olive

Recipe by Adeena Susan found on Epicurious

2 Lemons

⅓ cup pitted mixed Olives, plus 12 whole pitted olives

4 TB Extra-Virgin Olive Oil

3 cups Cilantro leaves, finely chopped (about ¾ cup)

4 Garlic cloves, finely minced (4 teaspoons)

1 tsp dried Red Pepper Flakes

5 very large Swiss chard leaves (or more as needed), tough ends trimmed

1½ lb skinless, center-cut white Fish Fillets, such as Halibut or Cod

1 tsp Salt, plus more for seasoning

¼ tsp freshly ground Black Pepper, plus more for seasoning

1 small Onion, diced

1½ TB All-purpose Flour

1½ cups Chicken Stock

½ cup Cherry Tomatoes, halved

Finely zest and juice both lemons.

Reserve the juice and half the zest.

In a small bowl, combine the remaining zest with the olives, 1 tablespoon of the olive oil, 2 tablespoons of the chopped cilantro leaves, 1 teaspoon garlic, and the red pepper flakes until incorporated.

Bring a small pot of water to a boil over medium-high heat. Use a knife to separate the leaves from the chard stems so you have 2 leaves

from each stem. Thinly slice the stems crosswise.

Dip the chard leaves in the boiling water for 10 seconds to soften; drain, cool slightly, and pat dry.

Cut the fish into 8 equal-sized pieces, season with salt and pepper, and spread 2 teaspoons of the olive mixture on each piece of fish. Place 1 piece of fish on a piece of chard and roll it up; use the extra 2 leaves to patch any parts that need extra wrapping.

Heat the remaining 3 tablespoons olive oil in a large skillet over medium heat. Add the onion and cook, stirring, until tender and lightly golden, 8 to 9 minutes. Add the chard stems with the remaining 3 teaspoons garlic and cook, stirring, until softened, 3 to 4 minutes. Add the flour and cook, stirring, until absorbed, 1 minute. Add the reserved lemon zest and juice with the stock, salt, and pepper and cook, stirring, until the liquid thickens and bubbles, 2 to 3 minutes. Stir in most of the remaining cilantro.

Nestle the fish in the skillet, scatter the tomatoes and whole olives over the fish, reduce the heat to medium-low, cover, and cook until the fish is opaque and the chard can be cut easily, 10 minutes. Serve over the grain of your choice with sauce spooned over the top; garnish with cilantro.

### This Week's Box

\*Beets Terra Firm

\*Red Russian Kale

\* Lettuce

\*Cabbage

\*Spinach

\*Mandarins

\*Turnips

Rosemary

Green Garlic

Chard

Mustard

\* = Items in Box for 2