



Feeling Really Grateful

At the market this past Saturday, the buzz was all about the weather, rain, water, floods, etc. I was speaking with Bill from Everything Under the Sun, who farms just down the road from us, and we looked at each other and both said how grateful we are to farm in this area. Yes, it is hard having week after week of rain. It is really rough on our guys who are out there right now harvesting veggies for today's boxes. And yes, I am pretty concerned with what we will have available in a month or two because we have not been able to plant anything. Fortunately, I did some crazy things and had plants come back in December and early January, which we were able to get into the ground. But we aren't flooding. The roads to our farm are passable, maybe not all of them, but you can get to us and we can get out.

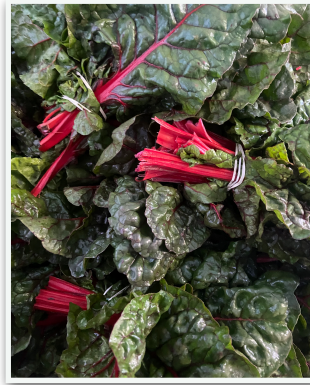
Dirty Girl, whose stand is just a few stalls down from us at the Ferry Plaza Market, lost 1/2 an acre when the dry creek turned into a rushing river and jumped the banks. It took



out rows of leeks and a farm road and created a new creek. The picture here is from SF Chronicle's article March 18th. Bill told me, Dirty Girl is selling straw-

berry plants because they have them but can't plant. Another farm at the market Yrena, has been pumping water out of their fields since early January. They have already lost early strawberries, and other farms have had similar losses.

So I am grateful, grateful that we farm the way we do. Nigel worked very hard to build up our soil and reduce compaction so we can handle a lot of water. The water soaks in and disappears as soon as we get a break in the rain. Our fields have not been under water for months. I am grateful my crew is flexible, and rolls



with the punches. Because we are too small for a lot of equipment, we can pivot and make things happen because we do all of our harvesting by hand. I am thankful we don't have a creek running through our property to flood our fields, but we do have an excellent source of water in Lake Berryessa. Speaking of Berryessa, here is your weekly update, we are now at 15' below the Glory Hole. When I wrote last week's newsletter it was at 20'. I think we are going to hit that hole this year, who knows maybe this week!

I am so grateful for all of you, and the opportunity to help put delicious food on your tables each week. What an honor it is to be a part of your lives this way. Food has always been so important to me, long before I got into "natural & organic". Cooking and eating good food has been my passion for as long as I can remember. I know it is rough eating the same things week after week, and this year is going to be a real challenge, but look at the color of that chard coming out of the fields! All of the things we love about summer will be late. We are still waiting on our potato seed order, which is now weeks late because there is a trucking backlog and winter storms are not ending. Nothing we can do but wait for those potato seeds from CO.

It was gorgeous here on the farm yesterday, I literally forgot about the rain. When I woke up this morning and saw the steady rain, I just had to laugh, because what else can you do? Yesterday was a blessing, and today is too! Speaking of today's blessings, this little guy, my grandson David, is 2 today. What joy he brings to us all. You see, I have much to be grateful for! Thank you for being a part of it.
Lorraine



RECIPES AND IDEAS FROM LORRAINE

Spinach and Feta Borek

Recipe by David Tannis from NYT Cooking
Years ago, Nigel and I visited my son Cameron in Bulgaria while he was in there as a Peace Corp Volunteer. One of my favorite things for breakfast was Borek. This is similar to Spanakopita, and very popular in Bulgaria and Turkey. You won't have enough spinach on its own, but you can add other greens from the box and use some chives and green garlic too.

1 lb Greens, Spinach, Kale Or Mizuna sliced into 1/2-inch ribbons
1 cup chopped Parsley
1 cup chopped fresh Dill
6 Scallions, thinly sliced
1 tsp dried Oregano
4 Eggs, beaten
Salt and Black Pepper
1/2 Red-Pepper Flakes
8 oz crumbled Feta (about 2 cups)
4oz grated Manchego or other sheep's milk cheese (1 cup)
1/2 cup Extra-Virgin Olive Oil, plus more as needed

6 sheets Phyllo Dough
Heat oven to 350 degrees. Make the filling:
In a large bowl, combine spinach, parsley, dill, scallions, oregano and eggs and stir to incorporate. Season with salt and pepper, then add red pepper, feta and Manchego, and stir well. Brush a 10-inch pie plate or skillet with lightly with olive oil. (You can also use a 9-by-13-inch pan for a rectangular pie.) Line with 1 sheet of phyllo, letting the excess fall over the sides of the pan. Brush phyllo lightly with olive oil, then follow with 2 more sheets, brushing each with oil. Pour the filling into the phyllo-lined pan, spreading it to the edges with the back of a spoon. Top with 3 more sheets of phyllo, brushing each sheet with olive oil before adding the next. Fold the ends of the phyllo back over the top and toward the center of the borek, and brush with oil. With the palm of your hand, press down on top layer to make the pie compact. (Alternatively, roll the excess toward the center to form a rim.) Bake for 30 minutes, until golden. Let rest for a few minutes before cutting into wedges. The borek is also good served at room temperature.

Mandarin Orange Curd

Recipe by Brandie found on [Homecoming Memories](#)
Eggs are coming in strong and as long as it is citrus season, it is an excellent time to make up some curd!
3 large eggs
6 Mandarin Oranges
1/3 cup granulated Sugar

4 TB Unsalted Butter (cut into small pieces, room temperature)
Zest 2-3 Mandarins, if you would like to add zest to your curd. Cut each mandarin in half and juice each one into a measuring cup until you have 1/2 cup of mandarin juice. Over medium heat, begin simmering water in a saucepan that is sized perfectly to support a stainless steel bowl that you will use to mix up your ingredients (bottom of bowl should rest just above your water level). In that stainless steel bowl, whisk together the eggs, sugar, and mandarin juice with a wire whisk, until combined and smooth. When the water is gently simmering, place the stainless steel bowl over the saucepan. Whisk constantly until mixture has thickened, which can take anywhere from 5-10 minutes (about 170 degrees F on a candy thermometer). When thickened, remove from heat and immediately whisk in room temperature butter pieces until they have melted completely and are incorporated with the mixture. Pour mixture into a bowl or containers for storage. Allow to cool completely and then refrigerate until firm and chilled (at least 1 hour, but 3-4 is best).

This Week's Box

*Chives
*Red Russian Kale
*Mizuna
*Green Garlic
*Spinach
*Mandarins
*Alpine Daikon
Arugula
Broccoli Or Cabbage
Chard
Lettuce
* = Items in Box for 2

Green Garlic Aioli

Recipe by Chris Morocco from Bon Appetit
The actual recipe is for a *Grand Aioli* that is typically boiled potatoes, ham, hard boiled eggs, green beans lettuce and tomatoes etc. Maybe try some daikon, lettuce and potatoes with protein.
2 large Egg Yolks
1 tsp. Dijon Mustard
1 bunch Green Garlic, finely minced you can use a good amount of the greens, just make sure the stalks are thoroughly cleaned
Pinch of Salt
3/4 cup Extra-Virgin Olive Oil
2 TB fresh lemon juice
Combine egg yolks, mustard, garlic, and a pinch of salt in a medium bowl set on top of a kitchen towel laid across a small heavy pot (this setup will anchor the bowl while you whisk so you have a free hand for pouring). Whisking constantly, add oil to egg mixture, starting with just a few drops and gradually increasing amount to a fine steady stream. Stop adding if there is any unincorporated oil in the bowl; going slow is key. Keep whisking until emulsified, then whisk in lemon juice. Taste and season aioli with more salt if needed. Serve with vegetables and proteins of choice.