



**Filling The Greenhouse**

With the ground as wet as it is we just can't get out there to sow seeds or plant plants. Normally we would already be working on direct seed summer squash and cucumbers, and we would have gotten loads of transplants from Headstart. We all have been hoping for a decent break between rain days, but the Mother is just not cutting us any slack, only a day or two of teasing. Certainly not enough to dry out so we can get out there. Because we are so far behind Jose asked if we could start the cucumbers and summer squash, this at least gets us going, and hopefully they will sprout quickly and grow strong, so as soon as there is a break we can plant them.



squash, 3 types of cucumbers, beets, lettuce and more. In just a week the beets have already sprouted and the lettuces are also starting. You can see the little red beets sprouts in this photo to the left here. It is always so exciting watching life happen right in front of your eyes.

One of the concerns with using our greenhouse is the damage chickens can do. Our young flock is still living up close to the house, because, you know, it's too wet to move them out to the fields with the other hens. Quite a few of them are pretty rambunctious and constantly jump the 8 ft fence. Trays of little seedlings would be an irresistible delicacy for them. Before we could use the greenhouse we had to secure it. So weekend before last, on one of the many rainy days, Jose and the guys put up a door on one end and a wall dividing the green house into two halves. Last week

Roberto got to work on sowing seeds, lots of them.

Roberto has already sown seeds for several types of tomatoes, including heirlooms cherries. Also in the lineup are several varieties of peppers, 3 or 4 types summer

Working with Headstart for transplants is great, but the cost goes way up if you only need 1200 or even 2000 plants has a very high per plant price. The price doesn't really come down much until we hit the 5001+ plants. 5000 plants cost as much as 2000, but we just don't need 5,000 of every variety we grow. Utilizing the greenhouse and Roberto's free time will allow us to plant 1-2,000 plants of veggies we would like to have to available to improve our options. We can rely on Headstart for the bigger plantings like the thousands of New Girls, San Marzano's and Super Sweet 100 tomato plants, our basic globe eggplant, basil etc.

To jazz things up in tomato land, Fred Hempel from Artisan Seeds gifted me trays of tomato starts of several varieties he has developed. They don't number in the thousands, but they are a decent size already, so hopefully we can get them planted sooner than later!



Seed potatoes finally arrived! They are so late this year, and who knows when we will be able to get them planted, it will be quite some time before we have any of those delicious spuds! Just spoke with the Chris, our Sweet Potato guy, and he said the starts are running about a month late with those too. This is because it has been so cold this year. It's going to be a rough spring and early summer, no doubt.



# RECIPES AND IDEAS FROM LORRAINE

## Quinoa Salad With Chard & Goat Cheese

Recipe found on NYT Cooking by Florence Fabricant

1 bunch Chard, about 1 lb  
4 TB Extra-Virgin Olive Oil  
1 medium Red Onion, chopped  
3 large cloves Garlic, slivered  
1 cup Quinoa  
1 tsp dry Mustard  
2 cups Vegetable Broth  
Salt and ground Black Pepper  
12 oz small Cremini Mushrooms, stems trimmed, halved  
4 oz plain Goat Cheese, chilled  
Remove stems from Swiss chard and chop in ½-inch pieces. Chop leaves and set aside. Heat 2 tablespoons oil in a 3-quart saucepan on medium. Add onion, garlic and chard stems. Sauté until vegetables are tender, about 5 minutes. Stir in quinoa and mustard. Add broth, stir, and season with salt and pepper. Bring to a boil, cover and cook on low 15 to 20 minutes, until the liquid is absorbed. Remove from heat, uncover and let sit 20 minutes. Meanwhile, heat remaining oil on medium-high in a large skillet. Add mushrooms and sauté, stirring, until lightly browned, about 10 minutes. Add chard leaves and continue cooking until greens have wilted and no more liquid remains in the skillet. Fluff quinoa with a fork. Fold mushrooms and leaves into it. The cooked quinoa can be set aside at room temperature for several hours and then served, or reheated to warm or hot. Crumble goat cheese and scatter on top just before serving.

## Chicken Salad With Fennel, Daikon & Scallions

Recipe by Myra Chanin found on NYT Cooking  
1½ lb skinless boneless Chicken Breasts or 4 cups cooked skinless boneless Chicken  
1 cup White Wine  
1 cup no-salt-added Chicken Stock  
1 medium Fennel bulb, to yield 1 cup thinly sliced  
1 Daikon Radish, to yield 1½ cups thinly sliced  
1 8-oz Red Pepper, to yield 1 cup thinly sliced  
1 large bunch scallions, to yield 1 cup sliced  
4 TB Mayonnaise  
6 TB Yogurt  
2 TB Cider Vinegar  
2 TB Soy sauce  
1 TB Green Peppercorn or Dijon Mustard  
2 tsp Sugar  
2 tsp Lime Juice  
½ tsp Five-Spice powder  
½ tsp ground White Pepper  
1 large clove Garlic  
2 teaspoons fresh Ginger, coarsely grated

Simmer the chicken breasts in white wine and chicken stock until they are cooked, about 15 minutes. Wash and trim the fennel. Wash and peel the radish. Wash, trim and seed the red pepper. Using the slicing blade of a food processor, slice the fennel, radish and pepper. Wash, trim and chop scallions. In a large bowl, mix mayonnaise, yogurt, vinegar, soy, mustard, sugar, lime juice, five-spice powder and pepper. Mince the garlic, grate the ginger and add them to the dressing with the vegetables. Drain cooked chicken, cut into cubes and stir into dressing. An additional cup of chicken stock can be used instead of the wine.

### This Week's Box

\*Chives  
\*Chard  
\*Frills Mustard  
\*Green Garlic  
\*Fennel  
\*Mandarins  
\*Alpine Daikon  
Lettuce Or Spinach  
Cabbage  
Thyme  
Red Russian Kale  
\* = Items in Box for 2

## Green Garlic, Chive and Red Pepper Frittata

Recipe by Martha Rose Shulman NYT Cook  
2 TB Extra Virgin Olive Oil  
1 lg Red Bell Pepper, seeded, small diced  
2 bulbs Green Garlic, trimmed & sliced  
Salt  
6 Eggs  
1 cup Whole-Milk Ricotta  
¼ cup minced or snipped Chives  
Freshly ground Pepper  
Heat 1 tablespoon of the olive oil over medium heat in a heavy 10-inch nonstick skillet and add the bell pepper. Cook, stirring often, until it is tender, 5 to 8 minutes. Add the garlic and salt to taste and cook, stirring often, until tender, 2 to 3 minutes. Remove from the heat and set aside. Beat the eggs in a large bowl. Whisk in the ricotta, salt (about ½ teaspoon) and freshly ground pepper to taste. Stir in the chives and red pepper and garlic mixture. Clean and dry the pan and return to the burner, set on medium-high. Heat the remaining tablespoon of olive oil in the skillet. Hold your hand above it; it should feel hot. Drop a bit of egg into the pan, and if it sizzles and cooks at once, the pan is ready. Pour in the egg mixture. Swirl the pan to distribute the eggs and filling evenly over the surface. Shake the pan gently, tilting it slightly with one hand while lifting up the edges of the frittata with a spatula in your other hand, to let the eggs run underneath during the first few minutes of cooking. Turn the heat down to low, cover and cook 10 minutes, shaking the pan gently every once in a while. From time to time remove the lid and loosen the bottom of the frittata with a wooden or heatproof spatula, tilting the pan, so that the bottom doesn't burn. The eggs should be just about set on the bottom; cook a few minutes longer if they're not. Meanwhile, heat the broiler. Uncover the pan and place under the broiler, not too close to the heat, for 1 to 3 minutes, watching very carefully to make sure the top doesn't burn (at most, it should brown very slightly and puff under the broiler). Remove from the heat, shake the pan to make sure the frittata isn't sticking and allow it to cool for at least 5 minutes and for up to 15. Loosen the edges with a wooden or plastic spatula. Carefully slide from the pan onto a large round platter. Cut into wedges or into smaller bite-size diamonds. Serve hot, warm, at room temperature or cold.