



Wandering The Farm

I have been working with Beau, training him to walk off leash. So we go out in the evening, and I let him loose. He does have a zapper collar on because there are so many jack rabbits and squirrels and I don't want him running off, at least not too far. He's been doing really well. He walks ahead or lags behind a bit but after a minute or two he



wandering around on our property. This was blatantly obvious when we got to the far end of the farm and found this pile of empty beer bottles on the ground under one of our Bay trees. A stark reminder that people who do not belong here come out to party and sometimes steal things.



snaps are flowering, but at this time no sign of peas

looks up to check in with me. It is really important that Beau is completely connected to me, that is a sign that our training together is moving along perfectly.

He loves walking out there with me and honestly it is comforting knowing he is by my side. You never know who might be

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All around the farm are signs of a very wet winter. Deep ruts caused by the trucks and tractors heading out to the fields have made a mess of our farm roads. It makes for tricky walking. The ruts in this photo aren't even that deep, some come half way to my knees! Winter really slowed all plant growth. Thankfully things like favas are finally growing to a more normal size, but the beans are very late, as are our sugar snap peas. Some of our fava plantings have beans but they are still very small, while the sugar



too! A couple of months back I ordered loads and loads of seeds with the hope we would get some breaks and be able to plant. How wrong I was! Thank goodness we got the greenhouse up and running. Roberto did an amazing job starting beets, lettuces, chard, peppers, tomatoes, zucchini's, cucumbers etc.

But, as life goes around here, both of our tractors are down at the moment. This could not have happened at a worse time!! It is finally dry and we should be out furiously mowing, prepping beds and planting what's in the green house, instead we are kind of stuck. One tractor is in the shop still, but they are hopefully getting that job finished this week. One of the tractor mechanics is coming down later today to look at the other one, keep your fingers crossed!

In the meantime, we have some really gorgeous little radishes popping out of the ground and small broccoli heading up. And I was very excited to spot the Celeriac is finally starting to form its bulbs. Our celeriac was incredibly popular with the chefs in SF last year, especially now that we leave the tops on. It's going to be a bumpy few weeks, but favas grow fast, so I am looking forward to those. And if all goes well, the peas will be right behind



RECIPES AND IDEAS FROM LORRAINE

Ian's Chive Pesto

Last week my nephew Ian texted me about a Chive Pesto he made up and has fallen in love with.

Since Chives are coming in strong I have to share his recipe with you. His words were "Forever changed the way I think about chives now!"

1 bunch of Chives, you can include the flowers if you have some on your bunch

1/3 to 1/2 cup Olive Oil

1 tsp Salt

1/4 tsp Black Pepper

1/8th cup Walnuts, more or less

1/8th cup Parmesan, more or less

A couple of squeezes of Meyer Or Eureka Lemon Juice

1 clove Garlic, or use a few stalks of

Green Garlic

Blitz it all in the blender or food processor.

British Sausage Rolls

Recipe from The Spruce Eats

by Elaine Lemm

When you just don't know what to do with Mustard Greens, I blanch and dry them. Remove the stems and save those for stock. Then I make English Sausage Rolls! I put the greens and eggs into the food let it whirl. I add this to the sausage meat and onions. The mustard greens add a really delightful mild mustard flavor. and this is an awesome way to hide extra veg. This is the original recipe, just follow the adjustments I make. You may want to add one less egg since they are calling for mediums AND we are adding mustard greens.

2 lb Sausage Meat

3 medium Eggs, divided

Ground Black Pepper, to taste

Salt, to taste

2 TB Flour, for rolling out pastry

25 oz Puff Pastry OR Shortcrust Pastry

Gather the ingredients. In a large mixing bowl, add the sausage meat, cooked onion, and 2 of the eggs.

Season with a couple of pinches of black pepper and a good sprinkling of salt. Mix well until all the ingredients are thoroughly and evenly combined.

Preheat the oven to 400. On a lightly floured surface, roll out the pastry into two 8" by 10" rectan-

gles. Cut each rectangle into 2 long strips, 4 in total, and rest them in the fridge for at least 10 minutes. Place the cold pastry onto 2 lightly greased baking pans. In the center of each pastry, form the sausage meat into long sausage the length of the pastry strip. Beat the remaining egg in a small bowl and lightly brush the edges of the pastry.

Fold the pastry over the meat filling to form long rolls. Flip the sausage roll over so the seam is underneath. Lightly brush to the top surface with egg. Cut the rolls into 1 1/2" lengths, or to whatever length you prefer. Cook in the preheated oven for 20 minutes or until golden brown.

Black Quinoa, Fennel and Celery Salad

Recipe by Martha Rose Shulman
NYT Cooking

Our celery is quite flavorful, I hope you enjoy it! I find I don't need as much in my soups and stews because a small amount imparts a good amount of celery flavor. I thought this recipe would be an excellent way

to put it center stage alongside the fennel.

1 medium-size Fennel bulb (about 10 ounces), quartered, cored and very thinly sliced

2 shorter Celery sticks, very thinly sliced

2 cups cooked Black Quinoa (about 3/4 cup uncooked)

1/4 cup chopped Flat-leaf Parsley

2 TB chopped Chives

2 TB freshly squeezed lemon juice

1 small Garlic Clove, puréed

Salt and freshly ground pepper to taste

5 TB Extra Virgin Olive Oil

In a salad bowl, combine the sliced fennel and celery, the quinoa, parsley and chives. In a small bowl or measuring cup, whisk together the lemon juice, garlic, salt, pepper and olive oil. Toss with the salad and serve.

Just a note for the Box For 2 Folks. This week I bought some leeks from Terra Firma and added those to you box. This is an extra item not listed, just a little something extra.

This Week's Box

*Chives

*Chard

*Mustard

*Green Garlic

*Fennel

*Mandarins

*Celery

Thyme

Radishes OR Broccoli

Cabbage

Red Russian Kale

* = Items in Box for 2