



## RAINING CHERRIES

Last week Jose told me cherries were ready. We didn't think we would have enough for all the boxes this week, so we decided to make them available to order as extras. Each day when the guys went out to pick, they found there were more than Jose had estimated. Every day this week he has texted telling me there are more cherries, more cherries, more cherries! Thank you to all who ordered the many bags that went out this week. Doing these last minute orders, after our system closes out, is a lot of extra work. We have to enter all the orders in individually, process the charges and create the labels. It is really easy to make mistakes, and hopefully we didn't make too many. Through the webstore we sold over 200 1/2 lb bags and 5 10 lb cases, plus all the orders y'all emailed in this week,

which was another 100 lbs or so. Fingers crossed we hope to have enough cherries for the boxes next week.



Cherries have been a very tricky fruit to grow in California for the last many years. Seems like a storm

comes through every year when they are in bloom, and then we skip over spring and jump straight into summer, with really hot weather. This does not make the cherries happy. So even though cherry season is a bit late this year, seems like many of the farmers have a pretty nice crop and the fruit is quite delicious.

## LOOKING TO THE NEAR FUTURE

Jose dug these beauties out of the ground last Friday. Those potatoes are still small, but growing fast!



This year we planted Yellow Finn, Nicola, Desiree & Bintje potatoes. Desiree was always one of Nigel's favorites and usually the first one to pop up. It produces pale purple flowers, a red/pink skin, and yellow flesh. Originally developed in the

Netherlands. New

for us this year is the Nicola, which is an oblong shaped, yellow skinned potato. Also quite versatile, yellow, waxy flesh. If you have never experienced "new potatoes" meaning early season, freshly dug, let me tell you they are heavenly! This is probably my favorite crop we grow, especially at the very beginning. There is almost no skin, so you rinse and gently rub with your fingers to remove the dirt. Then you just need to steam them, and eat with butter straight out of the steamer:). I can not wait!

In the meantime, the favas have come to an end. Some of you got them this week and some are getting beets instead. We had a good run with favas this year, surprising after so many years of losing them to the aphids. Another item running short is the lettuce, some of you are getting collards instead. I love our collards and was talking to a woman at the market just this past weekend about how our's are so much better than what you buy in the store. They definitely aren't as tough and are so flavorful. I like to steam them quickly and use them for a wrap.

# RECIPES AND IDEAS FROM LORRAINE

We are at the place I had been worried about a few months back, back when those rains just wouldn't stop. Most people were concerned with flooding, but for a lot of us farmers, we knew an equally problematic issue would be the fact that we couldn't plant. Once we were able to get into the fields we had to get tomatoes planted. Tomatoes take a long time to grow, set fruit and mature, so those will be quite late this year. And some of the faster growing items we just didn't have time to get in the ground yet. So for the next few weeks, I am afraid the box will be a lot of "this OR that". And even sometimes things like two types of kale, like this week. Fortunately, Dino Kale makes a fantastic salad. Here is a recipe that is a little Caesar salad like. You can also use your favorite Caesar dressing instead.

## Tuscan Kale Salad

Recipe by Melissa Clark NYT Cooking

1 bunch Dino Kale

1 thin slice Country Bread (part whole-wheat or rye is nice), or 1/4 cup homemade bread crumbs (coarse)

1/2 Garlic Clove, finely chopped

1/4 cup finely grated Pecorino Cheese, more for garnish

3 TB Extra Virgin Olive Oil, more for garnish

Freshly squeezed juice of 1 Lemon

1/4 teaspoon Salt

1/8 teaspoon red pepper flakes Freshly ground black pepper, to taste

Trim bottom 2 inches off kale stems and discard.

Slice kale, including ribs, into 3/4-inch-wide ribbons.

You should have 4 to 5 cups. Place kale in a large bowl. If using bread, toast it until golden on both sides. Tear it into small pieces and grind in a food processor until mixture forms coarse crumbs. Using a mortar and pestle, or with the back of a knife, pound garlic into a paste. Transfer garlic to a small bowl. Add 1/4 cup cheese, 3 tablespoons oil, lemon juice, salt, pepper flakes and black pepper, and whisk to combine. Pour dressing over kale and toss very well to thoroughly combine (dressing will be thick and need lots of tossing to coat leaves). Let salad sit for 5 minutes, then serve topped with bread crumbs, additional cheese and a drizzle of oil.

## Mashed Carrots & Turnips

Recipe found on Taste of Home

This recipe calls for 2 lbs of carrots, but you only have 1 lb. You can either cut the recipe in half or add in all of my turnips and balance it out that way.

2 lb Carrots, peeled and sliced

2 medium Turnips, peeled and diced

1/2 cup Butter, cubed

1/4 teaspoon Salt

1/8 teaspoon Pepper

Minced fresh Parsley OR Garlic Chives, optional

Place carrots and turnips in a large saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 15-20 minutes or until tender.

Drain and mash. Add the butter, salt and pepper. Sprinkle with parsley if desired.

### This Week's Box

\*Fava Beans OR Beets

\*Carrots TF

\*Cabbage

\*Green Garlic

\*Turnips

\*Strawberries

\*Lettuce OR Collards

Garlic Chives

Dino Kale

Basil

Red Kale

\* = Items in Box for 2

## Chicken And Cabbage

Recipe from Salt & Lavender

2-3 large Chicken breasts cut into bite-size pieces

1 TB Olive Oil

1 TB Butter

1 medium Onion chopped

1 medium Green Cabbage cored & chopped

2 cloves Carlic minced

1 teaspoon Paprika

Salt & pepper to taste

Add the olive oil and chicken to a skillet. Sprinkle with salt & pepper. Turn the burner to medium-high heat and sauté for about 7 minutes (stirring fairly often), or until the chicken is just cooked through.

Take the chicken out of the pan and set aside.

Add the butter and onion to the pan and sauté for 3 minutes. Add the cabbage to the pan and cook for about 10-15 minutes uncovered, stirring fairly often, until the cabbage is nice and soft (or cooked to desired tenderness). The cabbage at the bottom of the pan will start to wilt after a few minutes and it will become easier to stir. The onions will also start to lightly brown and become more flavorful. Stir in the garlic and paprika. Add the chicken back in, and cook until it's heated through, stirring fairly often.

This should only take a few minutes. Taste and season with salt & pepper as needed (there's a lot of cabbage so I used a fair amount of salt). Serve immediately.