



If Only Words Were Enough

If they were, this newsletter would make you feel all the feelings I am still reveling in after this past weekend's Lavender Harvest; what a glorious weekend! Between the kitchen crew and the lavender crew we landed at about 25 people. Some had met before, some came with friends, one is the sister of a CSA member who is staying in SF for the summer, and a few were people I met at the farmers market a couple of weeks ago. One of them even flew in from Colorado! We had a couple of veterans who have been to several Lavender Harvests, but for many it was their first time.



was a perfect example of the world I dream of, a community. We had kittens to play with, an hour long song and dance performance by 2 1/2 year old Adina, who had the entire group cheering, only to be followed by an impromptu Hamilton sing along, thank you Mike and Sky! People came together as strangers, many left as friends. Connections were made, and many memories traveled down the road back to the homes of those who participated.

This year we were able to go back out to the field to work. The past few years, because of COVID and extreme weather, folks did the bunching out in front of the house. But my veteran Lavender bundlers really prefer working in the field, following the crew, who started cutting at 6 am.

Saturday morning we gathered in the house for a greens & grits plus eggs breakfast and got to work by 8. I think that was the first time we made it out there that early. The weather was perfect, the air was fresh and cool, a little cloud cover helped keep those temps very comfortable. Looking out toward the hills of Lake Berryessa you could see the pillowy fog hugging the tops of the mountains, and the hot air balloons flying our way. We even had one balloon land in the field next to where we were harvesting! The bundlers stopped for a morning yoga break right there in the middle of the lavender. How I wish I had been there to snap a photo of that scene, but I think this picture of Sky perfectly shows the bliss we all felt.

I am thrilled we got so much lavender hung in the drying room; thank you Ian and Greg for driving the van back and forth! Those bunches will



the table. And that food doesn't happen without a lot of hours of fun work and the generous help of Elianna and Laura. They come every year and honestly, I don't know how I would do this without them. We literally run a restaurant for the full weekend, cooking enough to easily feed



50, cause I just can't help but over cook! These two women know my kitchen, and bring their hearts and smiles with them along with their culinary skills. After all, Eatwell is really all about the food, and even though we are in a rough gap in crops at the moment, we made amazing meals from what the farm gives us. It was an excellent reminder of making do and seeing how incredible that truly can be. I will share some of our recipes on the next page, I hope you will give them a try, because everything we made this weekend was delicious.



be sold throughout the year, plus we use the buds to make lavender salt, sachets, and infuse them in olive oil for sugar scrub, balms and salves. A full drying room has a tremendous monetary value, but that doesn't come close to the value of gathering with a purpose, in love and care for this

Gathering here on the farm is what this CSA is all about. Yes, you get vegetables in a box, but until you let your feet walk this land, you will not understand the importance of the work we do, or how important your participation as a member truly is. Whether you support our farm, or a different local to you farm, that choice is so much more impactful than you can ever imagine until you get your feet in the dirt. So, please try to make it up. If you have a group who would like to come out, let me know. Tomato saucing won't happen until probably late August, although, we did spot the first tomatoes on the vines! And I am hoping to do a dinner in the Lavender Field before the season ends. It will be a full lavender experience, pick your own bundle, plus lavender treats to take home. And of course a lavender inspired meal! I hope you will join us for our first ever dinner in the field experience, July 15th, 4:30 until???

land and this farm and each other. This past weekend

RECIPES AND IDEAS FROM LORRAINE

I hope by next week we will have enough summer squash for everyone. As I mentioned on the flip side, we did spot the first tomatoes growing quite nicely. No color yet, but they are there. And there are tons of flowers so we should have a lot of tomatoes coming, hopefully sooner than later. I also hope our cucumbers will come in soon.



Reading the newsletters from some of the other farms in the area, we are not the only ones.

For Saturday's lunch we served Pesto Calzones and on the side we had pickled veggies, daikon, turnips and a little beets. I have always loved Pesto/Ricotta Calzones and these were amazingly delicious! We made the dough using 50% Capay Mills Sonora Wheat flour, which gave it such a great taste. The best thing about Calzones is you can make them and freeze before baking. Then you have a quick meal to bake up anytime you want one.

Pesto/Ricotta Calzones

Recipe by Anita found on [Wild Thistle Kitchen](#)
For The Dough:

1.5 cups warm Water 100-110 degrees F
1 TB Sugar or Honey
2 ¼ tsp Active Dry Yeast
¼ cup Olive Oil
4.5 cups All Purpose Flour, we used 2 cups Sonora, the rest APF
1 tsp Salt

Add warm water to the bowl of a stand mixer fitted with dough hook. add yeast and sugar or honey. Stir to combine and let sit until foamy - about 5 minutes. Add flour, olive oil, and salt and mix on low speed until dough begins to come together. Turn up to medium speed and allow mixer to run for 7 minutes. Adding extra flour one tablespoon at a time if needed until it pulls away from the sides and is no longer sticky. After 7 minutes, remove dough hook and allow dough to rise in a warm place for one hour. At this point you can proceed with pizza making, or transfer dough to ziploc bags and stash in the freezer for 24-48 hours.

For The Filling you will need one cup of pesto and 2 cups of ricotta. You can add mozzarella, but I personally prefer it without.

Pesto Recipe - NYT Cooking by Florence Fabricant
2 cups Basil

2 TB Walnuts, we used those instead of pine nuts cause they are local
2 cloves Garlic

1/2 cup Extra Virgin Olive Oil

1/2 cup freshly grated Parmesan

Combine in blender or food processor

Mix 1 cup Pesto with 2 cups of Ricotta

Preheat oven to 400 degrees F. On a floured surface, roll dough to about ¼ inch thickness and cut 4 inch rounds using a large biscuit cutter or an overturned large jar or bowl that measures about 4 inches. Place these rounds onto a parchment lined sheet tray and add about a tablespoon of the pesto/ricotta mix, followed by a sprinkle of cheese, if using. Repeat until all are filled.

Next, beat egg with a tablespoon of water and brush just one edge of dough with egg wash. Fold each disc of dough to create the calzone/ half moon shape pressing down to seal the edges tightly. Repeat until all calzones are formed. Next, using the tines of a fork, press around all the edges to really seal them tightly. Use flour if the fork gets too sticky. Once all edges are crimped, brush tops of calzones with egg wash and bake in preheated oven for 15 minutes until golden brown. Serve with a dusting of parmigiano, a sprinkle of fresh herbs, plenty of extra pesto and enjoy!

This Week's Box

*Raisins
*Rosemary
*Cabbage
*Garlic
*Daikon
*Basil
*New Potatoes
Spring Onions
Red Kale OR Chard
Zucchini
* = Items in Box for 2

Quick Pickled Vegetables

The original recipe is by Teal Rao from NYT Cooking but I altered it a fair bit, here is what I did

1 cup Water
1/4 cup Rice Wine Vinegar
1/4 cup Apple Cider Vinegar
1 TB White Sugar - the recipe actually calls for 5 TB but I did not do that and found these pickles were plenty sweet!
2 tsp Salt
2 Whole Star Anise
8 Black Peppercorns
8 whole coriander Seeds
1 Serrano Chile, split in half - I didn't have this at home so I sprinkled in red

pepper flakes

6 to 8 Turnips, scrubbed and cut to an appropriate size
3 to 4 Beets, which I pre cooked in the InstaPot, then cubed

Daikon, cut into bite size pieces I used A LOT, cause you know they are HUGE! I had some Black Radish leftover from the previous week's market so I matchstick some of those. Bring water to a boil, then pour into a large heat proof bowl. Add the vinegars, sugar, salt and spices and stir until sugar is dissolved. Put the cut veggies into a container and pour over the liquid. Refrigerate for a couple of days and enjoy! You could do this recipe with just the daikon which would be a great way to use it up. The original recipe had carrots, so you could add carrot into the mix as well.

Roasted Smashed Potatoes With Garlic & Rosemary

Recipe found on [Feel Good Foodie](#)

1 lb Potatoes
3 TB Olive Oil
2 Garlic cloves, minced
2 tsp fresh chopped Rosemary
¼ cup grated Parmesan
½ tsp Salt
½ tsp Black Pepper

Preheat oven to 425°F. In a large pot of salted boiling water, cook the potatoes until fork tender, about 15-20 minutes. Drain and allow potatoes to cool slightly. Transfer the potatoes to a large rimmed baking sheet. Use a potato masher or the bottom of a measuring cup or glass to press down on the potatoes to smash them. Drizzle the olive oil on top of the potatoes, add the garlic, rosemary, parmesan cheese, salt and pepper, and toss with your hands to combine. Bake for 15 minutes until the bottoms are golden. Use a spatula to flip them and add more salt, pepper and olive oil, if desired. Return to the oven for 12-15 more minutes until the potatoes become crispy.