



**A Moment To Remember**

Between my wedding anniversary, June 18th and July 1st, the day I lost Nigel to cancer, these few weeks of June/July are always a little rough. But in the middle of it we always have the Lavender Harvest, and that is one of the best reminders of the work Nigel and I loved to do together, bringing people to the farm and giving them a chance to really be a part of it all.

He was a truly great man; kind and gentle, but if you crossed him his strength and resolve were unstoppable. He taught me that doing nothing meant you would almost never do the right thing. But I also learned from him, that sometimes taking time to sit with something or even set it aside for a time, can bring clarity and often the answers come from very unexpected places. Nigel was a doer, if you had a crazy idea, he was almost always game. I guess that's how I came to the conclusion that I don't always have to follow rules or do things the way everyone else does them. Nigel was strong and it still breaks my heart to think that awful disease was able to take him. To me he was a man who could do just about anything, just not beat cancer.

Yes, he taught me many things, probably the most important was how good food really could be. He introduced me to really good butter and the best cupcakes that he brought home from the market. I learned what a difference it made to eat seasonally; how much better strawberries taste when you pick them yourself and eat them straight from the plant, warm from the sun and tasting like jam. I have so many memories of him teaching children (and many adults) that ripe strawberries are not half white. Watching little kids run up to him to find out if their strawberry was ripe enough, their tiny hands in his very large ones. He loved a good campfire. Little brought him more joy than sitting out there with his CSA members, adults chatting away, kids making s'mores, if we were lucky, someone might have a guitar and would be playing for us that night. I remember after one overnight on the farm, someone had gotten up early for coffee and had to get it at McDonald's. From that point on, coffee is now the first thing we start in the morning. Before I go to bed the night before, I make sure all the presses are ready, the air pots clean and prepped, water filter filled. Those words of his still echo in my mind, "I can't have my members going to McDonald's for coffee!"



He was the type of man who often turned adversity into something special. The Med Fly situation was probably the best example of that. When we heard that we were in the Mediterranean Fruit Fly quarantine zone and would not be able to take anything off the farm, no tomatoes, eggplants, pepper, summer squash and stone fruit, he was devastated. It was a really big deal, but one of his first thoughts was to gather as many members as possible and have a party, a tomato throwing party. Fortunately for all of us, I was just a little more clear headed at that moment and suggested a saucing party. And here we are so many years later, looking forward to this year's tomato sauce parties! I remember standing with him the evening of that first gathering, the two of us looking out at all of you who were here saucing away, and he said to me, "This is exactly what I have always dreamed of, a real community around the farm". What would have been a complete disaster for most, turned into one of the greatest affirmations of the work he dedicated his life to.

There are so many things I could say about him. We had many amazing adventures together, but the times I cherish the most were our quiet evenings together. Enjoying a great meal, his favorite was steak, potatoes and creamed spinach. His twins, Andrew and Eric, no doubt would think of SpagBol, which was a Nigel classic dinner. He was so proud of all of his children, the twins, who are now farming in Winters and Eleanor who is working in London at one of the universities. I wish he could see who they are today, I know he would have the biggest smile, and would want to celebrate them with something yummy from Miette and of course a cuppa. Ahhh tea, the ritual I still follow each and every morning, a cup of tea in bed, just like he used to bring me every morning. I will get up extra early on Saturday mornings to have at least one cup of tea in bed before starting the market day. Tea time is 3:20 am:). I am drinking my PG tips as I write this!

I know that many of our members today never had the chance to meet him. But I ask when you open your boxes and eat your veggies this week, think about a man who loved this farm, his CSA community and our crew with all his heart. There really is so much more to our CSA than just getting a box. I hope you will make it up to the farm this season for one of the events, it really changes things. And if you have kids, I guarantee it will REALLY make a difference for them.

Oh my love, you are so very missed.

# RECIPES AND IDEAS FROM LORRAINE

## Burnt Green Onion Dip with Kale

Recipe by Yotam Ottolenghi & Ramael Scully

From the Nopi Cookbook found on [Food52](#)

Years ago I had the pleasure of going to a lunch and book signing for one for this actual cookbook. They served this dip and I will never forget it! Our onions are getting a little large and forming nice bulb, but I have made this dip using our young spring onions and it was delicious! You will want to cut the bulbs to make them a bit thinner, but not too thin. Also, this dip would be amazing on top of roasted cabbage!

### For the Dip

1 head garlic

5 1/4 ounces Green Onions (12 to 14), ends trimmed, then sliced in half lengthwise (3 3/4 ounces)

6 cloves Garlic, thinly sliced

3 large fresh Red Chiles, seeded and thinly sliced

1 1/4 pounds curly kale, washed, tough stems removed, cut widthwise into 1 1/2-inch slices (1 pound)

2 tablespoons olive oil

1 1/2 tablespoons sunflower oil (or other neutral oil)

6 tablespoons olive oil

2 tablespoons lemon juice

2/3 cup cream cheese

1/2 cup sour cream

Coarse sea salt and black pepper

### For the kale:

6 TB Olive Oil

6 cloves Garlic, thinly sliced

3 large fresh Red chiles, seeded and thinly sliced

1 1/4 lb Kale, washed, tough stems removed, cut widthwise into 1 1/2-inch slices (1 pound)

2 TB Lemon juice

### For the green onion dip:

Heat the oven to 425F/390 for convection. Slice off the top quarter of the head of garlic with a serrated knife and discard. Place the garlic in the center of a square of foil with 1 tablespoon of the olive oil and a sprinkle of salt. Wrap up the garlic, place it on a baking sheet, and roast for 30 minutes, until soft. Set aside and, when cool enough to touch, squeeze out the garlic cloves, discard the skin, and, using the flat side of a sharp knife, crush to form a purée. Set aside until ready to use. Place the green onions in a bowl and brush with the sunflower oil. Sprinkle over 1/4 teaspoon of salt and a good grind of black pepper. Place a small grill pan over high heat and ventilate your kitchen. When the pan is smoking hot, add the green onions and grill for 5 to 6 minutes, turning halfway through, until black and burnt all over. (Alternately, you can broil the scallions or use a gas or charcoal grill.) Set aside to cool, then finely chop. Transfer the onions to a bowl and add the cream cheese, sour cream, the remaining tablespoon of olive oil, the roasted garlic purée, and 1/4 teaspoon of salt. Mix well and set aside until ready to use.

### For the Kale:

Put the oil for the kale into a large sauté pan and place over medium-high heat. Add the garlic and chile slices and fry for 4 to 6 minutes, stirring constantly, until crisp and golden brown. (The frying chiles can make you cough, so it's helpful to turn on a fan!) Add the kale, along with 1 1/2 teaspoons of salt and a good grind of black pepper, and cook for 3 minutes—you might need to do this in two or three batches, depending on

the size of your pan—stirring often, until the kale is cooked but still retains a bite. Remove from the heat, add the lemon juice, and serve warm on a large platter or individual starter plates, with dollops of the green onion dip spooned on top.

## Lemongrass Chicken Banh Mi

Recipe found on The Woks of Life

I haven't had breakfast yet, but this sounds so delicious

I want to run to the store to get the extra ingredients and make it right now!

### For the pickled Daikon and Carrots

2 medium Carrots (julienned)

1 cup Daikon radish (julienned)

2 TB Sugar

1/2 teaspoon Salt

3 TB Rice Wine Vinegar

2 tsp Sesame Oil

### For the chicken & marinade:

4 TB Vegetable oil (divided)

2 TB Fish Sauce

1 TB Oyster Sauce

1/2 tsp Red Pepper flakes

2 tsp Sugar

2 Shallots (peeled)

3 cloves Garlic

2 stalks fresh Lemongrass (cut into

pieces)

2 tsp Lime zest

1 1/2 lb boneless, skinless Chicken Thighs

### To assemble the sandwiches:

1/4 cup Mayonnaise

2 tsp Sriracha

1 TB Lime juice

1 Baguette (cut into 4 equal pieces, each cut in half)

1 Jalapeño (de-seeded and thinly sliced)

1 cup Cilantro

Start by preparing the carrot and daikon. Add the julienned carrots and daikon to a large bowl and toss in the sugar, salt, vinegar and sesame oil. Set aside for 1 hour, stirring occasionally. Then prepare the chicken. In the bowl of a food processor, add 2 tablespoons oil, the fish sauce, oyster sauce, pepper flakes, sugar, shallots, garlic, lemongrass, and lime zest. Process until smooth. Add to a bowl, along with the chicken, and toss to coat the chicken in the marinade. Cover, transfer to the fridge, and marinate for 1-4 hours. Heat the remaining 2 tablespoons oil in a 12-inch ovenproof skillet over medium-high heat. Sear the chicken for about 5 minutes on each side, or until cooked through. Set aside on a plate. To assemble the sandwiches, combine the mayonnaise, Sriracha, and lime juice. Open up each piece of bread, and spread the sriracha mayonnaise on each side. Fill with the pickled carrots and daikon. Slice the cooked chicken, and add it to the sandwiches, along with sliced jalapeños and cilantro. Serve!

## Roasted Potatoes & Fennel

Recipe from The Food Network Magazine

Here is a quick and simple recipe for the fennel and potatoes!

Toss 1 pound halved fingerling potatoes with 1 sliced fennel bulb, 1 sliced white onion, 6 sliced garlic cloves, 8 sage leaves, 3 tablespoons olive oil, and salt and pepper on a baking sheet. Roast at 425 degrees F until golden and crisp, 35 to 40 minutes, tossing halfway through. Season with salt and drizzle with olive oil.

### This Week's Box

\*Raisins Box for 2 only

\*Onions

\*Cabbage

\*Carrots

\*Daikon

\*Basil

\*New Potatoes

\*Fennel

Strawberries

Red Kale OR Chard

Zucchini

Chives

\* = Items in Box for 2