



What's New On The Farm

700 Baby chicks arrived last Friday! They are such cute little peepers. Our chicks come from just down the road at Vega Farms/Hatchery here in Dixon. It's really great having a local hatchery to work with, because the alternative is, they come in the mail. Inevitably we would lose several in transit, but these little guys are hatched in the early morning hours and usually arrive here by about noon. So when we get them, they are literally just a couple of hours old.

To prepare for the babies, Agustin cleans the house, puts up corrugated walls, and lays out clean shavings. Water containers are cleaned and the heat lamps replaced. Then we just wait for them to arrive and pop them out of their trays when they get here. Off they run happy as can be. Chicks that come in the mail are pretty lethargic and no longer have a natural instinct to drink, so we would take each one out of the box individually and press their little beaks into the water to trigger that desire. Our chicks will stay tucked up in their new house for almost 3 months before we let them outside. Although, getting chicks this time of year, we will probably let them out a bit sooner. In the beginning you keep the fence pretty close to their house, not letting them roam too far. This is to discourage the hawks from coming down and swooping them away. Once they are bigger, the hawks don't bother with them much, there are plenty of other things to eat around here.

As I mentioned in my email yesterday, we are training a new driver. Mike is leaving us to pursue a career working in the kitchen of a local restaurant with his mentor Hank. I am very sad to see him go, however I was kind of the one who pushed him out of the "nest". It has been great watching him grow and learn so much about food, which is clearly a passion for him. Fortunately, he will still help out at the market, doesn't hurt that his sweetie is at the Brokaw stand, right next to our's:)

I did the deliveries with Iann on Tuesday and Mike went with him on Wednesday. One thing I have



learned is having a second person, particularly one you are training, is very distracting and mistakes are easily made. I will be going out with Iann again next Tuesday and I am determined to stay focused and make 0 mistakes!

The weather has been a bit bonkers. Last Saturday's rainstorm was really pretty wild. We seemed to do ok here on the farm, but the farmers market was another story. It poured all day in SF, our sales were about 1/4 of what they were the weekend before, and we were cold and wet. But I am not going to complain much, because I know some farms not far from us, were hit with horrific hail that did a lot of serious damage to their fruit trees. Our friends at K & J orchard posted some very sad photos of young stone fruit pitted by the hail, and holes in the leaves

where the hail literally ripped through. I am grateful it didn't hail here, that would have taken out the berries for sure! But the winds came in night before last and they are pretty intense. This giant poplar came down yesterday morning. Fortunately it did not fall on anyone's car. I do wonder though, if no one was there, did it make a sound?

Lavender Harvest & Another Strawberry Day

In case you missed it last week, I have scheduled the harvest for the weekend of June 21st -23rd. It is an important weekend for us because, with your help, we fill the drying room with thousands of bunches of lavender. I set up "tickets" only as a way to track who is coming. This is not an event for young children, as it is a working weekend, and please no dogs. If you have interest, but want more information you can email or text me 530-554-3971. We'd love to have at least 20 people here, shooting for 30, hope you can make it this year!

I have had a few members ask for another Strawberry Day so I added one more on Sunday June 9th. If you can make it that weekend, here is the link for [tickets](#). We still have space for this coming Sunday as well.

Chard Rice Bowl With Chorizo

Recipe by Jessica Koslow, adapted by Melissa Clark for NYT Cooking

This dish is also great topped with a fried egg, or baked tofu, and you can spruce it up with a bit of grated turnip or radish and or carrots.

1 cup medium- or short-grain Brown Rice
Kosher salt, as needed
2 TB Unsalted Butter
1 bunch Chard, leaves and stems separated
TB Cumin Seeds
6 TB Extra-Virgin Olive Oil, more as needed
2 fresh (uncured) Chorizo Sausages, casings removed, meat formed into patties
2 Garlic cloves, thinly sliced
2 to 3 TB Cider vinegar, as needed
3 TB finely chopped Chives, use the Garlic Chives
1 tsp Smoked Sweet Paprika, more to taste
Black Pepper, as needed
½ cup Parsley leaves, as needed
Fleur de sel, as needed

Lemony Pasta With Prawns

Farmhouse Recipe

Last week, Tamara, my roomie, and I made a spectacularly delicious pasta dish with veggies and topped with prawns. You could top the pasta with chicken or seasoned tofu as well. There is no recipe for this, so I will do my best to guide you through it. Heat some oil and butter in a skillet over medium heat. Add diced carrots, fennel and spring garlic and cook until they are soft. Wash and chop some greens of choice, put about 1/2 cup of water into the skillet and add the greens. Cook until the greens are tender. I added a good splash or white wine too. When it was done, I added more butter, lemon juice and lemon zest. In the meantime, cook your pasta, we used capellini. When the pasta is done, scoop it into the pan with the veggies and toss well. If it seems dry, add a bit of the pasta water. Taste for salt and add more butter if you need to, or more lemon or white wine. Tamara always cooks the prawns in a hot cast iron skillet with oil and some butter and a good amount of our Smoked Chili Salt, plus a bit of chili flakes. Plate up the pasta and top with prawns and a bit of chopped garlic chives. This was so good we didn't even need cheese!

Kale & Quinoa Patties

Recipe from BBC Good Food

As this is an English recipe, the measurements are all in metric. I did my best to give you the equivalent measurements.

140g, about 1 cup Quinoa

500g, about 16 oz hot Vegetable Stock
100g, about 4 oz Kale, stalks removed, leaves roughly chopped
3 TB Olive Oil
1 small Onion, finely chopped
2 Garlic cloves, crushed
75g, about 1 cup fresh White Breadcrumbs
2 Eggs, beaten
50g, about 1 1/2 oz Sun-dried Tomatoes, roughly chopped
100g, 3.5 oz Goat Cheese, cut from a round log
Green salad, to serve (optional)

This Week's SHARE

*CHARD
*FENNEL
*SPRING GARLIC
*RADISHES OR
TURNIPS
*CARROTS FROM TF
*MANDARINS
*GREEN MUSTARD
*GARLIC CHIVES
RED KALE
BOK CHOY
RADICCHIO
*BAG FOR 2

Put the quinoa in a saucepan and pour over the hot stock. Simmer for 18-20 mins over a gentle heat until the grains have fluffed up and the liquid has disappeared. Remove from the heat and allow to cool. Meanwhile, bring a large saucepan of water to the boil. Add the kale and simmer for 6-8 mins until cooked through. Drain, squeeze out any excess water and set aside. Put 1 tbsp olive oil in a small frying pan over a medium heat. Add the onion and cook for 2-3 mins until translucent. Add the garlic and cook for 1 min more. Tip the cooked quinoa into a bowl and add the kale, onion, garlic, breadcrumbs, egg and sundried tomatoes. Season well and

mix to combine. Set aside. To make the pesto, put the basil, parsley, garlic, pine nuts and Parmesan in a small food processor. Pulse, slowly pouring in the oil, until you have a thick pesto. Squeeze in the lemon juice to loosen, then set aside. Gently heat 2 tbsp olive oil in a shallow frying pan. Using your hands, form the quinoa mixture into 8 round patties. Add to the frying pan and fry for 4-5 mins each side until crisp and golden. Heat the grill to high and put a slice of goat's cheese on top of each patty. Place under the grill to brown and melt the cheese slightly - this will take a matter of seconds, so keep an eye on them. Top each patty with a generous spoonful of pesto and serve with some fresh green leaves, if you like.

Radicchio is delicious thrown into a really hot pan right after cooking up some meat. Or you can cook it on a hot griddle pan with olive oil and top with balsamic vinegar.