

Box Contents:

2 lbs Yellow Finn Potatoes
1 bu Carrots
1 bu Tokyo Turnips
1 bu Red Chard
1 ½ lbs Yolo Sweet Onions
1 ½ lbs Royal Blenheim
Apricots
2 small hds Lettuce

Field Notes: Our first week of June was a gift from May: breezy and mild with intermittent clouds. People might start to move to the Capay Valley in droves if the weather was always this pleasant. This week promises to touch 100F, so we are in more familiar territory for June. Our onion harvest is well underway. Our onions fields are filled with lines of burlap sacks full of curing onions. This week's onion is Walla Walla genetics, which translates to a Yolo Sweet to avoid trademark infringement issues. "Sweet" onions are really just less pungent, sugar content is lower than in the storage types, which will be ready soon too. Think grilled whole or eaten raw, but don't be afraid to cook with them if that's really what you need. We moved another

two hundred young chickens out to the pasture Monday. They should start laying in September, so we hope to be able to offer more eggs come fall. Another two hundred one-day old chicks will arrive in July to help keep winter production steady. By mid August we will have three mobile coops in the pasture.

Bulk Apricots: Call or email to check availability for next week! They are still \$25.00/10 lbs.

Box Notes: *We will deliver veggie boxes on the 4th of July.* The Royal Blenheim apricots come from our young orchard and our friends at Good Humus (certified organic by Stellar). The season for these heirloom gems is here and gone in a flash. Indulge while you can! Check out the delicious desert recipes below. The assortment of roots makes a great roast. Remember, these new potatoes cook in half the time as stored potatoes. They cook in the same amount of time as the sweet carrots and tender Tokyo turnips. The Tokyo turnip tops and chard stems are edible and delicious. Chop the chard stems as you would celery stalks and cook them with the greens. Good eats!

Coppa & Warm Parslied Potato Salad with Roasted Peppers from *The Zuni Café Cookbook* by Judy Rodgers

We use Yellow Finnish, Butterball, or Bintje potatoes; they have a much richer flavor and a creamier texture than the shrewdly named Yukon Gold potatoes grown in our region – Judy Rodgers

**1 lb Yellow Finn potatoes cut
into 1 inch chunks**
**1 tablespoon tightly packed, coarsely
chopped, fresh flat-leaf parsley**
4 to 5 tablespoons extra-virgin olive oil
**2 tablespoons champagne vinegar
or white wine vinegar**

Salt and black pepper
**4 ounces coppa or salami, sliced
1/16 inch thick (optional)**
**1 large red or green peppers, roasted,
peeled, and cut into wide strips**
**12 oil-cured meaty black olives,
such as Nyons**

Place the potatoes in a 2 to 4-quart saucepan and add cold water to cover. Salt the water very liberally, stir to dissolve, and taste – the water should taste a little too salty. Bring to a simmer, uncovered. Cook at a bare simmer, stirring once or twice, until the potatoes are tender and the edges are starting to soften, usually about 6 minutes. Drain well.

As soon as they have stopped steaming, transfer the potatoes to a wide bowl. Using a rubber spatula, fold in the parsley and enough olive oil to coat well. The edges will break down a little, shredding potato into the oil. Cover with plastic wrap and leave for a few minutes so the parsley perfumes the oil and softens.

Fold in the vinegar and black pepper, both to taste.

Arrange the slices of coppa or salami and the strips of roasted pepper on plates or a platter, and mound the juicy potatoes and the olives to one side.

Apricot Bread Pudding from *Chez Panisse Café Cookbook* by Alice Waters

8 fresh apricots

1 ¼ cup sugar

For pudding:

7 egg yolks

**1/3 cup sugar, plus additional
for sprinkling**

2 cups half-and-half

2 cups cream

Grated zest of 1 orange

¼ teaspoon salt

1 teaspoon vanilla extract

¼ teaspoon almond extract

1/8 teaspoon nutmeg

1 tablespoon kirsch

**1 pound brioche, pain-de-mie, or good day-old homemade white bread,
cut into ½ inch cubes (about 5 cups)**

Optional:

4 ounces good-quality almond paste, cut in pea-size pieces

In a small saucepan, simmer the apricots in 1 cup water and ¼ cup of the sugar. Poach the fruit tender, about 5 minutes. Drain the fruit, saving the liquid, and set the fruit aside to cool. Return the poaching liquid to the saucepan and add the remaining 1 cup sugar and ½ cup water. Boil this mixture, and when it begins to brown, swirl the pan so that it caramelizes evenly. Cook to a medium amber color. Very carefully pour the hot caramel into a 2-quart gratin dish or divide it evenly among 6 small ramekins. Cool.

Whisk the egg yolks in a large bowl. Slowly add 1/3 cup sugar and mix well. Whisk in the half-and-half and the cream. Add the orange zest, salt, vanilla and almond extracts, nutmeg, and kirsch. Gently fold in the poached apricots, the almond paste, if using, and the bread cubes. Transfer the pudding mixture to the gratin dish or ramekins. Let rest at least 1 hour or refrigerate overnight.

Preheat the oven to 375 degrees. Sprinkle a little sugar over the top of the pudding. Place the gratin dish or ramekins on a baking sheet to catch any overflow. Bake until nicely browned, about 55 minutes. Serve warm or at room temperature.

Apricot Galette from *Vegetarian Cooking for Everyone* by Deborah Madison

18 ripe apricots, sliced in half

**1/3 cup crushed amaretti, biscotti, or
dry bread crumbs**

3 tablespoons butter, melted

3 tablespoons sugar or more to taste

For Galette Dough:

2 cups all-purpose or whole wheat flour

12 tablespoons cold, unsalted butter, cut into small pieces

½ teaspoon salt

½ cup ice water as needed

1 tablespoon sugar

Mix the flour, salt and sugar together in a bowl. Cut in the butter by hand or using a mixer with a paddle attachment, leaving some pea-sized chunks. Sprinkle the ice water over the top by the tablespoon and toss it with the flour mixture until you can bring the dough together into a ball. Press it into a disk and refrigerate for 15 minutes if the butter feels soft.

Preheat the oven to 425 degrees. Roll the dough into a 14-inch circle, about 1/8 inch thick, and drape it over the back of a sheet pan. Leaving a border of 2 inches or so, cover the center of the dough with crumbs. Arrange the apricots over the crumbs, cut-side down, making a single layer or overlapping them if they're very large or if you have extra fruit. Fold the edges of the dough over the fruit, overlapping it to make wide pleats. Brush the dough with butter and drizzle any remaining butter over the fruit. Sprinkle both the crust and apricots generously with sugar. Bake for 15 minutes, then reduce the heat to 375 degrees and continue baking until the fruit is tender and the crust is browned, 20 to 25 minutes more. Remove and let cool to lukewarm before serving. Slice into wedges and serve with crème fraîche, a scoop of honey ice cream, or vanilla ice cream.