



Lone Willow Ranch

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Hello,

It is hard to believe another week has passed. We went from Spring to Summer back to Spring all this week. The good thing is that the cherries loved the hot weather. We have had a good season with one our favorite fruits.

They usually don't have a chance with all of the birds we have at the ranch but we were lucky this year. We put in a delicious recipe for Cherry Clafoutis,. If you are weary to try the clafoutis, another option would be easy Cherry Crisp. We are not sure but we think the variety of cherry is Brooks. This particular variety of cherries is good for cooking and of course fresh. On our website Renee submitted a recipe for a Macaroon Cherry Tart. Check it out. Thanks Renee!

Easy Cherry Crisp

1 cup Flour 1 egg 1/3 cube of butter

1 cup Sugar 1 tsp baking powder

Pit your cherries and put into a Pyrex baking dish. Mix all dry ingredients together with a fork. Mix in the egg until the mixture is crumbly. Sprinkle over fruit. Melt butter and drizzle over crumbs. Bake at 350 until top is golden brown. Serve warm with vanilla ice cream or cool whip. You can use any fruit with this recipe.

Macaroon Cherry Tart Recipe

I made this tart a day in advance and it served up nicely. Don't get too hung up on the exact pan size, anything in the general ball-park of 8x11 will work. On the cherry pitting front, here's the trick (if you don't own a cherry-pitter): take a pair of clean needle nose pliers and use them. Once you get the swing of things it goes fast. Insert the pliers into the side of the cherry at a 90-degree angle - straight in the side. When you go in through the side with the pliers open just a hint you're able to get a grip on the pit at a comfortable angle and rip it right out. This technique leaves the cherry intact for the most part as well.

1/2 pound cherries, washed

1 1/2 cups white whole wheat flour (regular apf flour will work)

2 3/4 cup unsweetened finely shredded coconut (divided)

1 1/4 cup raw cane (or brown) sugar, lightly packed (divided)

scant 1/2 teaspoon fine grain sea salt

10 tablespoons unsalted butter, melted

4 large egg whites

Preheat oven to 350F degrees with racks in the middle. Butter an 8x11 tart pan (or rough equivalent) and line with parchment paper. Pit the cherries (see head note), tear each

cherry in half, and set aside. In a large bowl combine the flour, 3/4 cup of the coconut, 3/4 cup of the sugar, and salt. Stir in the melted butter and mix until dough is crumbly but no longer dusty looking. Press the mixture into the prepared pan (it should form a solid, cohesive base), and bake for 15 minutes. Remove and set aside.

In the meantime prepare the coconut topping by combining the remaining 2 cups coconut, the remaining 1/2 cup sugar, and egg whites. Mix until well combined.

Evenly distribute most of the cherries across the tart base. Now drop little dollops of the macaroon topping over the cherries (I dirty up my hands for this part), and mush/press the coconut topping around a bit into the spaces behind the cherries. Be sure to let at least some of the colorful cherries pop through the topping for visual flair. Bake for about 20 minutes or until the peaks of the macaroon topping are deeply golden. Let tart cool, and garnish by sprinkling any remaining fresh cherry halves across the top. *Makes about 48 petite bites. Source: <http://www.101cookbooks.com/archives/macaroon-cherry-tart-recipe.html>*

This Week's Box

We have Artichokes, fennel, carrots, Rainbow chard, Squash, green onions, red meat radish, lettuce, strawberries, herbs, cherries and maybe apricots.

Farm Report.

The chickens are crazy....We just love them. When we get home in the evenings they all run out of the coop to greet us. We feed them some of the vegetable left over and it is funny how they will gobble up some but not touch the others. They have taste buds too! We started staking the heirloom tomatoes this week. They look really good. We baled the wheat, to feed the pigs and planted corn for more feed this winter. We started milking the goats. We are milking 9 head and getting 5 gallons a day. The girls are happy. We made the first cheese this week. We are calling it Johnny Blue.

We have 3 interns that will be joining us on the ranch this year, 2 ladies from New York and 1 lad from France. They will be just settling in when we have Farm Day. Come out and help us welcome them to California.

Until next week,

Farmer John & Shelby