Notes from the Field  by Molly Logan, First-Year Apprentice

This past week I found myself delightfully overwhelmed by the abundance of nourishing delicious food generated from really not that much space here at the farm and gardens, the efficient pace of field tasks, the splendors and challenges of communal living and, of course, the wonder of the unknown harvest of what’s next to grow in my own life. Our weekly harvesting of boxfuls of technicolor rainbow chard and bucketfuls of decadent blueberries happily eaten picked was complemented by my group’s first field-wide plant-out of seedlings.

In just over an hour, beds were filled with seedlings of Gypsy Broccoli, Bianca di Maggio Onions, Zefa Fina Fennel, Lincoln Leeks, Tulsi Basil, Aromas Basil, plus row upon row of spinach, parsnips, and carrots directly seeded, not to mention Philosophers and Encore and Deer Tongue lettuces for your salad mixes – thousands of seedlings and seeds carefully planted.

After lunch while I enjoyed a moment’s pause on the picnic tables before work restarted, the buckwheat cover crop, incandescent in the afternoon sun, was dancing in the ocean breeze to the melody of the sprinklers’ syncopation as they watered-in our massive plant-out. As I looked in awe at the field of plenty, I realized my crew of field workers will not be those who directly reap this crop, and we’ll celebrate its harvest only from a distance. That responsibility and gift will fall to those apprentices who choose to specialize in the field scale in our final weeks here. To plant such a bounty that will be cared for and harvested primarily by others is albeit a tad bittersweet, but also a unique privilege of a community that shares in the joyful work of growing.

I wonder what seeds I’m planting in my daily life right now that might be harvested by others someday. In our professional work or in the ways we choose to live out our everydays within humanity, what future harvests are we growing in our communities by our ethics and actions? Are we planting kales of unexpected kindness, advocacy and partnership to counter injustice, hospitality to vanquish loneliness, compassion to replace violence, forgiveness that flows freely, education that heals intolerance – famine transformed to feasting? Or do we find ourselves more often than not casting seeds of bindweed instead, limiting the potential of others to thrive and grow? How might we share in the joyful work of growing healthier more just communities together now, even if the harvest is to be celebrated by those to come?

In these first few months, I’ve particularly appreciated the openness to growing something new, planting new varieties just because we’re curious to see what deliciousness might grow, experimenting with new ways of simply growing better. The harvest season here has just begun – so may it be for you, and the growing season in which you find yourself.

Enjoy this week’s food, and may you look forward to the seedlings we planted last week, each with the promise of sustenance and an occasion for feasting, food to be shared in your homes as you gather around tables in the lingering days of summer, with the hope of laughter and love gracing your cooking, your mealtimes, and your communities.
**Ginger-Poached Noodles**

4 cups vegetable broth  
2 ounces fresh ginger, peeled and thinly sliced  
8 ounces firm tofu, cut into small cubes  
1 to 2 cups (half a bunch) of broccolini, broccoli, or baby broccoli - trimmed  
4 ounces dried spinach noodles, soba, or noodles of your choice  
1 to 2 tablespoons shoyu or soy sauce  
1/4 cup fresh basil, shredded  
scant 1/4 cup fresh mint, shredded  
a squeeze of lime juice  
crushed red pepper flakes (opt)  
toasted sesame oil (opt)

Place the broth, ginger and tofu in a large saucepan and bring to a boil. Dial down the heat, and gently simmer for ten minutes or so. Remove (just) the tofu from the pan using a slotted spoon and set aside. Now add the broccolini to the simmering broth. Cook for just a minute, until bright, and remove from pan with fork. Add pasta to ginger broth and cook until done, stirring regularly. Remove pasta with fork, set aside, and pour out most of the broth and all of the ginger slices. Return the tofu, broccolini and noodles to the pot. Stir in the soy sauce, basil, mint, and a squeeze of lime juice. Finish with a couple pinches of crushed red pepper flakes. Taste and season to taste with salt, soy sauce, and perhaps a drop or two of toasted sesame oil.

**Note:** If you don’t like picking around the ginger slices, tie them up loosely in a piece of cheesecloth. Also, I know that boiling pasta in a shallow pot of broth breaks rule #1 of pasta making – but it works out just fine in this case. I used dried noodles, but you can certainly use fresh noodles (use enough for 2-3 people).