

Quote:

**"Life is uncertain. Eat  
dessert first." -Ernestine  
Ulmer**

**Recipe:**

**JULIA CHILD'S POTATO LEEK SOUP**

**Ingredients**

2 Tablespoons vegetable oil  
4 to 5 medium russet potatoes (1 pound), peeled  
and roughly chopped  
3 large leeks (1 pound), cleaned and thinly sliced  
6 cups vegetable or chicken stock  
Kosher salt, to taste  
1 to 2 tablespoons freshly squeezed lemon juice  
1/2 cup heavy cream  
1/2 cup crème fraiche  
1/3 cup minced parsley or chives

**Directions**

1. Heat the oil in a large (6-plus quart) stockpot or dutch oven over medium heat. Add the leek and potato. Cook, stirring occasionally, until the vegetables have begun to soften and brown slightly, about 8 to 12 minutes (this time will vary greatly depending on the surface area of the bottom of your pot).
2. Add the vegetable or chicken stock and bring to a boil. Reduce the heat to low, and simmer for 30 to 40 minutes, or until the vegetables are tender.
3. Blend until smooth, either using an immersion blender or by carefully transferring to a blender in batches.
4. Add the cream, and season to taste with salt (I start with 1 teaspoon and go from there, tasting frequently) and lemon juice.
5. Ladle into bowls, and garnish with a dollop of crème fraiche and a healthy sprinkling of minced parsley.

**News from the farm:** Transitions aren't really my thing. I remember when our first baby was born and how hard it was for me to fit her into our life. Being a parent was new and I was still pretty young myself so it took some time to adjust and learn to maneuver with the added weight of responsibility. Over the next 18 years though, I became so fantastically fond of her and have loved every minute of watching her grow. She has a history and investment in the farm just as deep as Geoff and me. She hauled boxes for days as we moved into the farmhouse, sold veggies at the farmers market before she could see over the table, helped us build a septic system from scratch, planted our first patch of garlic with her little brother, washed buckets upon buckets of eggs, was crowned tomato queen for her long hours pruning and trellising tomatoes until her hands were green, snapped photos of each passing season, and she's been delivering our produce and CSA boxes for the last two years. It is with great sadness, joy, and pride that we send her out into the great wide open. In between delivery days this week, we'll be moving her into her dorm room at the University of Washington. As one of my friends reminds me: it's hard to see them launch, but it would be harder to see them not launch. And this is true. While the transition is hard, I'll be reminding myself of what I have to be grateful for.

**Here's what's in your box:** French Breakfast Radish, Collard Greens, Butternut Squash, Fresh Sage, Garlic, Russet Potatoes, Leeks, Sprouting Broccoli, Ancho Poblano Peppers, and Canadice Grapes.

**Did you know?**

- There are around 2.2 million farms in the United States.
- Approximately 97% of U.S. farms are operated by families, family partnerships, or family corporations
- Farm and ranch families comprise just 2% of the U.S. population.