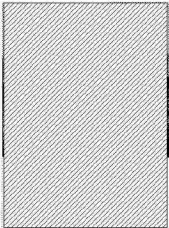


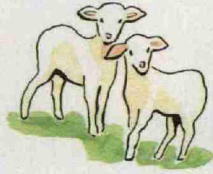


A Room with a Farm

By Betsy Andrews
Food photography
by Eric Wolfinger
Illustrations by
Sarah McMenemy

All that land and sunshine aren't for nothing: California is a hotbed for farms, farmers and "farm stays"—the popular overnights offered by scores of small producers. Take your pick from wine-country vineyards, coastal ranches or Southern California orchards. And whether you decide to pitch in with morning chores or set out on local adventures, this is for sure: you'll eat really well. Here, five farm stays we're dying to book ourselves, plus recipes from each to whet your appetite.

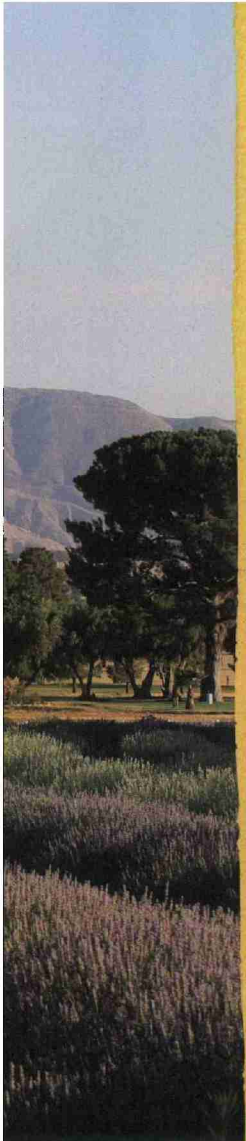




Highland Springs Ranch

Situated on 2,400 sprawling acres about 80 miles east of downtown Los Angeles, this former stagecoach stop and area landmark is now home to an organic farm, restaurant and inn. Plan your stay to coincide with the springtime lavender festival held on the ranch's 123 Farm. Attendees can take in the sweet scents and colorful sights (the farm grows more than 90 varieties of the herb) by horse-drawn hay wagon. Then learn about lavender from seed to harvest while enjoying lavender-inspired-everything from drinks to desserts. The ranch restaurant is also known for its special holiday meals,

like the lavish Easter buffet it puts on. Or book your visit during one of their many weekend workshops: learn how to blend aromatic bath salts, bake sourdough bread or paint en plein air in the ranch's olive grove. When you're worn out from all the hands-on activity, sit and commune with the ranch's 1,100-year-old live oak tree. Or get an aromatherapy massage featuring the farm's lavender essential oil. Highland Springs also raises sheep, dairy cows, chickens, pigs and a llama you can visit. All rooms in the Mission-style inn come with a breakfast spread. hsresort.com; \$89-\$139



Lavender-infused specialties like this cheesecake—adapted from ranch pastry chef Kristina Dula—are part of the lavender celebration at Highland Springs Ranch in May and June.

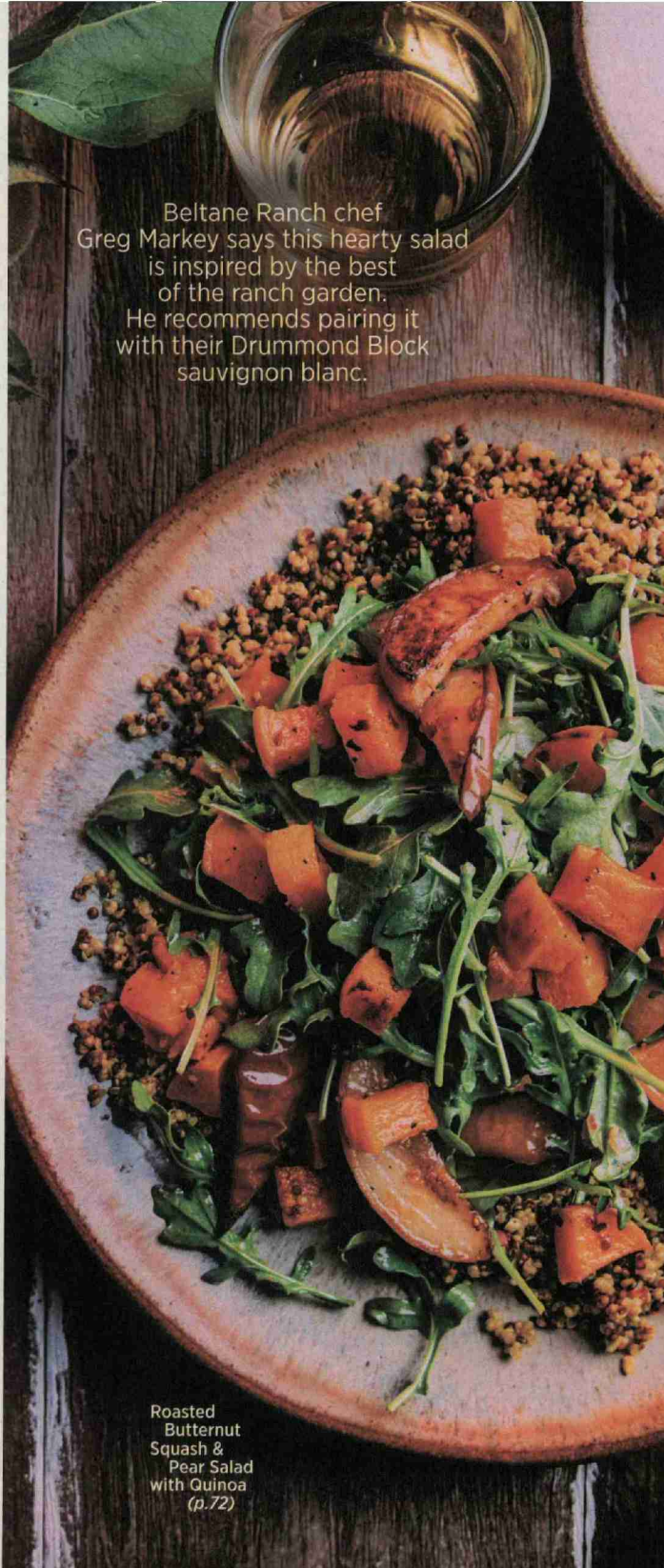


Lavender Cheesecake (p.72)



Beltane Ranch

Established in 1892, this historic ranch in Glen Ellen is an hour's drive from San Francisco in the Sonoma Valley. Watch the fog lift off the ranch's certified-sustainable vineyards in the morning. Then enjoy a breakfast of pancakes or eggs Benedict on the veranda or from the garden of your gracious room in the New Orleans-style farmhouse. Perhaps the best time to stay at the ranch, which has been owned by one family since the 1930s, is during one of the scheduled harvest dinners. Enjoy flame-grilled cowboy steaks or paella, served along with seasonal veggies from the ranch garden (scenic setting, *below*, included). During the day, volunteer alongside ranch hands for the wine or olive harvests, trek through the native oak forest and grasslands or play tennis or horseshoes. Or just settle down for a picnic before setting out for a day of wine tasting, starting with a glass of the ranch's estate zinfandel, then sipping your way through other nearby vineyards. beltaneranch.com; \$205-\$615



Beltane Ranch chef Greg Markey says this hearty salad is inspired by the best of the ranch garden. He recommends pairing it with their Drummond Block sauvignon blanc.

Roasted Butternut Squash & Pear Salad with Quinoa (p.72)

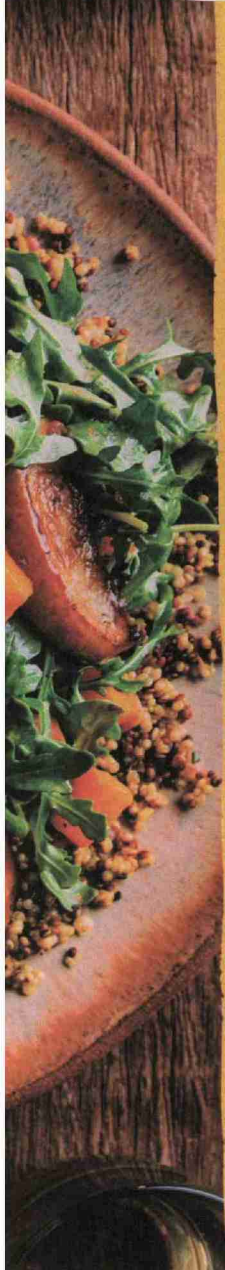


Morning Song Farm



Just an hour north of downtown San Diego and half an hour from the beach, this farm in Fallbrook is home to 20 acres of bright orchards bursting with unusual subtropical fruit. Explore the Pakistani mulberries, macadamias, sweet lemons, dragon fruit and Mandarin oranges (*above*), which thrive in soils fertilized by Nigerian goats, chickens and alpacas. If you're so inclined, you can help hand-feed the animals. Or sign up for a class with owners Donna Buono and Lance Yhost, who teach guests how to

make farmstead cheese and hand-cranked ice cream from goat's milk. Relax afterward in the private hot tub of your bungalow or luxury safari tent, complete with a fridge stocked with breakfast supplies from the farm (cook your own at your leisure). Game for an off-farm adventure? Buono can direct you to local wineries, hot-air ballooning, horseback riding or exploring in the Santa Margarita County Preserve, a 221-acre river corridor with hiking and mountain-biking trails. morningsongfarm.com; \$145-\$217



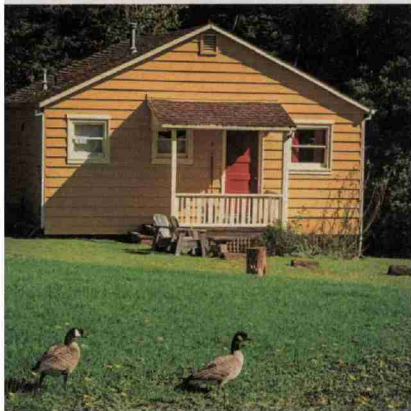
Kumquat Margaritas (p.73)

Donna Buono ships the kumquats she grows to organic fruit purveyors around the country. In her kitchen, she frequently cooks them into a reduction to mix into margaritas or drizzle over crepes or pound cake.



Anchor Bay
Mussels with
Tomatoes & Feta
(p. 73)

Stay at Mar Vista Cottages,
and you can wander down
to the shore to collect
mussels to cook for dinner.
This recipe is adapted
from longtime guests
Susan and Harry Squires.



Mar Vista Cottages



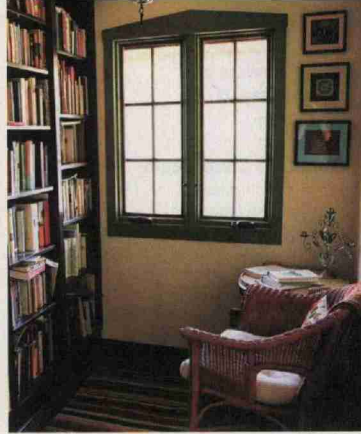
Renata and Tom Dorn welcome you to one of their 12 country-chic cottages (left) on the Mendocino coast. Pick your own produce from their sprawling gardens, then shop for local halibut or oysters hawked by the small fishing boats in Point Arena harbor and at the excellent Surf Market in downtown Gualala. Dinner is DIY, so prepare it to your liking in your cottage kitchen or on the wood-fired brick outdoor grill. In the morning before heading out for local

excursions, make yourself eggs, courtesy of Mar Vista's 140 hens from a dozen heritage breeds. You can even help gather eggs from the coop nestled among apple, pear and plum orchards (the birds nibble the bugs that would eat the fruit). Popular day trips include canoeing the Gualala River, beer tasting at Anderson Valley Brewing Co. or hiking the Stornetta Public Lands cliffsides to the historic Point Arena lighthouse. marvistamendocino.com; \$195-\$320



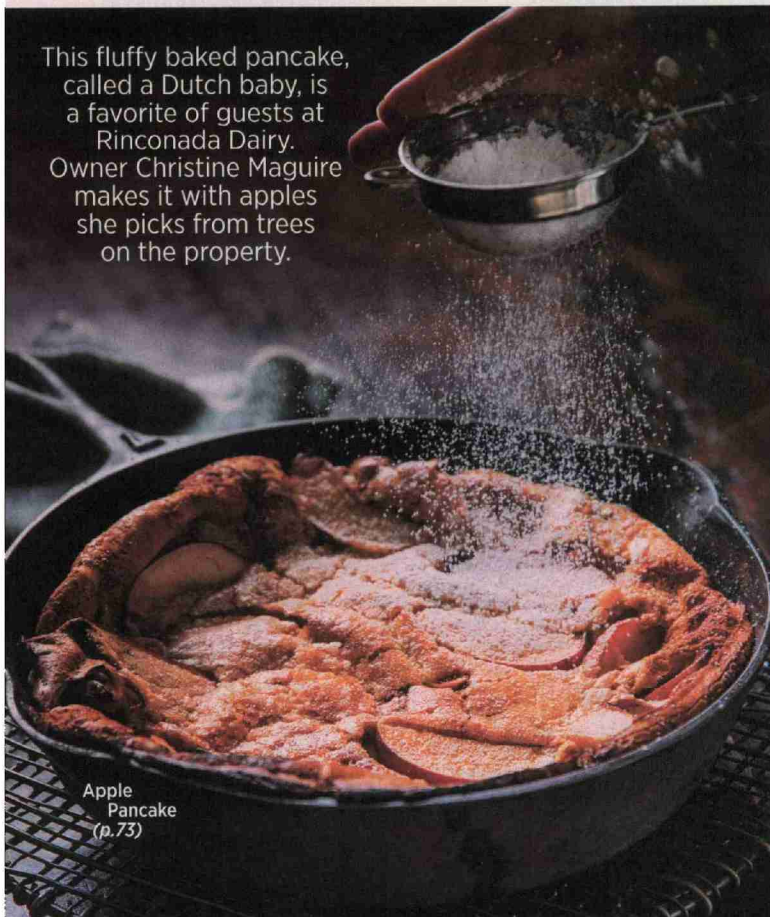
Rinconada Dairy

Roam the sprawling pastures along with East Friesian-Lacaune sheep, Nubian goats, Duroc pigs and Cornish Cross chickens at this Santa Margarita farm—a two-hour drive north from Santa Barbara. There are only a couple of accommodations here, but they're charming as can be. Stay in the exclusive guest room at proprietors Christine and Jim Maguire's colorful hacienda (reading nook, *above*), and they'll treat you to a meal of fresh eggs and bacon from their acorn-finished pigs. Or book the apartment tucked upstairs inside the barn, and your fridge will be stocked so you can cook your own breakfast. If you're game, you can help the Maguires milk and feed the



animals or gather apples, pomegranates and quince from their orchards. Afterward, hike to Santa Margarita Lake, popular for boating and fishing largemouth bass. When you're ready to venture further, there's plenty to do nearby: check out otters and elephant seals along the coast; taste at Paso Robles wineries; or grab a burger at Pozo Saloon, a former Pony Express stop. rinconadadairy.com; \$175-\$225

This fluffy baked pancake, called a Dutch baby, is a favorite of guests at Rinconada Dairy. Owner Christine Maguire makes it with apples she picks from trees on the property.



Apple Pancake (p. 73)



Lavender Cheesecake

ACTIVE: 40 min **TOTAL:** 6¼ hrs (including 4 hours chilling time)

TO MAKE AHEAD: Refrigerate for up to 3 days.

EQUIPMENT: Parchment paper, 9-inch springform pan, heavy-duty foil

Baking homemade graham crackers for the crust makes this luscious cheesecake extra-special. (Photo: page 67.)

CRUST

- 6 tablespoons unsalted butter, softened
- 2 tablespoons light brown sugar
- 2 tablespoons granulated sugar
- 2 tablespoons honey
- ¼ teaspoon vanilla extract
- 1¼ cups whole-wheat flour
- ¼ teaspoon salt
- 1½ tablespoons canola or light olive oil

FILLING

- 3 8-ounce packages reduced-fat cream cheese, at room temperature
- ¾ cup granulated sugar
- 1 tablespoon ground lavender
- ½ teaspoon salt
- 4 large eggs, at room temperature
- 1 tablespoon lemon juice
- 1 teaspoon vanilla extract

1. **To prepare crust:** Preheat oven to 350°F. Line a baking sheet with parchment paper.
2. Combine butter, brown sugar and 2 tablespoons granulated sugar in the bowl of a stand mixer. Beat with the paddle attachment until smooth. Add honey and ¼ teaspoon vanilla; mix until combined. Add flour and ¼ teaspoon salt; mix until combined. Form the dough into quarter-size chunks, about ½-inch thick, on the prepared pan. Bake until golden brown and firm around the edges, about 20 minutes.
3. Transfer the crust pieces on the parchment to a wire rack and cool for 30 minutes. Pulse in a food processor until finely ground.
4. Coat a 9-inch springform pan with cooking spray. Mix the crust crumbs with oil in a medium bowl; press into the bottom and about 1½ inches up the sides of the prepared pan. Bake until set, about 8 minutes. Let cool on a wire rack.
5. **Meanwhile, to prepare filling:** Put a kettle of water on to boil for the water bath. Combine cream cheese, sugar, lavender and salt in the stand mixer bowl. Beat with the paddle attachment until smooth and fluffy, scraping down the sides as needed. Add eggs, one at a time, mixing and scraping the bowl after each addition. Add lemon juice and vanilla; mix until combined.
6. Tightly wrap the outside of the pan, bottom and sides, with heavy-duty foil. Pour the filling into the crust. Place the springform pan in a roasting pan and pour in enough boiling water to come 1 inch up the side of the springform pan to create a hot water bath. Carefully transfer the roasting pan to the center of the oven. Bake until the cheesecake is set around the edges but

the center still jiggles slightly, 1 to 1¼ hours.

7. Let the cheesecake cool in the water bath on a wire rack until the water is room temperature, about 1 hour. Remove the pan from the water and remove the foil. Refrigerate, uncovered, until very cold, at least 4 hours.

SERVES 12: 1 slice each

CAL 356 / FAT 23G (SAT 12G) / CHOL 125MG / CARBS 31G / TOTAL SUGARS 20G (ADDED 18G) / PROTEIN 8G / FIBER 1G / SODIUM 287MG / POTASSIUM 77MG.

Roasted Butternut Squash & Pear Salad with Quinoa

ACTIVE: 55 min **TOTAL:** 55 min

TO MAKE AHEAD: Prepare through Step 4 and refrigerate for up to 1 day.

Serve this alongside a roast chicken, then mix the leftovers together for a lunch. Your future self will thank you. (Photo: page 68.)

- 3 cups diced peeled butternut squash (½-inch pieces)
- 5 tablespoons extra-virgin olive oil, divided
- ½ teaspoon salt, divided
- ½ teaspoon ground pepper, divided
- ¼ teaspoon crushed red pepper
- 1 firm ripe pear, sliced into 8 wedges
- 2 teaspoons finely chopped fresh ginger
- 1 clove garlic, finely chopped
- ½ teaspoon ground turmeric
- ½ cup quinoa
- 1 cup no-chicken or vegetable broth
- 1 scallion, sliced
- 3 tablespoons pear or cider vinegar
- 2 teaspoons minced red onion
- 1 teaspoon Dijon mustard
- 1 teaspoon chopped fresh rosemary
- Minced fresh red chile to taste
- 2 cups baby arugula

1. Preheat oven to 400°F.
2. Toss squash in a large bowl with 1 tablespoon oil, ¼ teaspoon each salt and pepper and crushed red pepper. Spread on a large rimmed baking sheet. Roast for 15 minutes. Stir the squash, add pear and roast until browned and tender, about 15 minutes more.
3. Meanwhile, heat 1 tablespoon oil in a large saucepan over medium heat and add ginger, garlic and turmeric; cook until sizzling, about 1 minute. Add quinoa and cook, stirring, for 30 seconds. Add broth and bring to a boil over high heat. Reduce heat to a simmer, cover and cook until the broth is absorbed, about 15 minutes. Remove from heat and let stand, covered, for 5 minutes. Stir in scallion and the remaining ¼ teaspoon each salt and pepper and let cool.
4. Whisk vinegar, onion, mustard, rosemary and chile in a large bowl. Slowly whisk in the remaining 3 tablespoons oil. Stir half the dressing into the quinoa. Add the pears and squash to the bowl with the remaining dressing; gently stir to coat. Let stand, stirring occasionally, for 15 minutes or

refrigerate separately for up to 1 day.

5. Fold arugula into the squash and pears and serve over the quinoa.

SERVES 6: 1 cup each

CAL 210 / FAT 13G (SAT 2G) / CHOL 0MG / CARBS 22G / TOTAL SUGARS 5G (ADDED 0G) / PROTEIN 3G / FIBER 4G / SODIUM 309MG / POTASSIUM 313MG.

Kumquat Margaritas

ACTIVE: 10 min **TOTAL:** 1½ hrs

TO MAKE AHEAD: Refrigerate kumquat reduction (Step 1) for up to 3 days.

Kumquats are bite-size citrus fruit that you can eat whole, including the skins and seeds. They're in season from November through March. (Photo: page 69.)

- 8 ounces kumquats**
- 1¼ cups water**
- ¼ cup sugar**
- ¾ cup tequila**
- ½ cup lime juice**
- ¼ cup Grand Marnier**

1. Combine kumquats and water in a blender and puree until mostly smooth. Pour the mixture through a fine-mesh sieve into a medium saucepan, pressing on the solids to extract as much liquid as possible. Add sugar and bring to a boil over high heat. Reduce heat to a simmer and cook, stirring occasionally, until thick and syrupy, 20 to 25 minutes. Let cool to room temperature, about 15 minutes, then refrigerate until cold, about 1 hour.

2. Mix tequila, lime juice and Grand Marnier with ½ cup of the kumquat reduction. Serve over ice in salt-rimmed glasses, if desired.

SERVES 3: about ¾ cup each

CAL 207 / FAT 0G (SAT 0G) / CHOL 0MG / CARBS 14G / TOTAL SUGARS 11G (ADDED 10G) / PROTEIN 0G / FIBER 0G / SODIUM 3MG / POTASSIUM 66MG.

Anchor Bay Mussels with Tomatoes & Feta

ACTIVE: 20 min **TOTAL:** 40 min

Give your mussels a rinse under cold running water and use a brush to remove any barnacles or grit from the shell. Discard mussels with broken shells or those whose shells remain open after you tap them lightly. Pull off any fibrous "beard" that may be pinched between the shells. (Photo: page 70.)

- 2 tablespoons extra-virgin olive oil**
- ¾ cup diced green bell pepper**
- ½ cup diced yellow onion**
- 2 cloves garlic, sliced**
- 1 15-ounce can no-salt-added fire-roasted diced tomatoes, drained**
- ½ cup dry white wine**
- 2 teaspoons red-wine vinegar**
- 1 teaspoon chopped fresh oregano**
- ½ teaspoon ground pepper**
- 2 pounds mussels, scrubbed and debearded**
- ¼ cup crumbled feta cheese**
- 1 tablespoon chopped flat-leaf parsley**

1. Heat oil in a large pot over medium heat. Add bell pepper, onion and garlic; reduce heat to medium-low and cook, stirring occasionally, until soft, about 10 minutes. Increase heat to high. Add tomatoes, wine, vinegar, oregano and pepper. Bring to a boil, then reduce heat to a simmer. Cook, stirring occasionally, until thick, about 10 minutes.

2. Add mussels; cover and steam over high heat, occasionally giving the pan a shake, until all the mussels have opened, 4 to 5 minutes. (Discard any that do not open.) Transfer the mussels and sauce to a serving bowl. Serve topped with feta and parsley.

SERVES 2: 3 oz. mussels & 1 cup sauce each

CAL 396 / FAT 21G (SAT 5G) / CHOL 52MG / CARBS 19G / TOTAL SUGARS 7G (ADDED 0G) / PROTEIN 20G / FIBER 3G / SODIUM 443MG / POTASSIUM 376MG.

Apple Pancake

ACTIVE: 15 min **TOTAL:** 35 min

To switch things up, try this puffy baked pancake with pear slices instead of apple and cardamom or ginger in place of the cinnamon. (Photo: page 71.)

- 4 tablespoons (½ stick) unsalted butter**
- 4 large eggs**
- 1 cup whole milk**
- 1 teaspoon vanilla extract**
- ½ cup whole-wheat pastry flour**
- 1 tablespoon granulated sugar plus ¼ cup, divided**
- ½ teaspoon baking powder**
- ½ teaspoon ground nutmeg, divided**
- Pinch of salt**
- ½ teaspoon ground cinnamon**
- 2 cups sliced apple (about 1 large)**
- Confectioners' sugar for garnish**

1. Preheat oven to 425°F.

2. Melt butter in a medium cast-iron skillet over medium heat. Remove from heat. Transfer 2 tablespoons of the melted butter to a blender. Add eggs, milk and vanilla; blend until very smooth, about 30 seconds. Add flour, 1 tablespoon granulated sugar, baking powder, ¼ teaspoon nutmeg and salt; pulse until very smooth, scraping down the sides as necessary.

3. Combine the remaining ¼ cup granulated sugar, ¼ teaspoon nutmeg and cinnamon in a small bowl. Brush the remaining butter over the bottom and up the sides of the pan. Return to medium heat. Sprinkle the sugar mixture into the pan and arrange apple slices on top. Cook, undisturbed, until bubbling, 1 to 2 minutes. Pour the batter over the apple slices.

4. Transfer the pan to the oven and bake for 15 minutes. Reduce temperature to 375° and bake until golden and the center is firm, 5 to 10 minutes more. Sift confectioners' sugar over the top before serving, if desired.

SERVES 4: ¼ pancake each

CAL 355 / FAT 19G (SAT 10G) / CHOL 223MG / CARBS 37G / TOTAL SUGARS 24G (ADDED 16G) / PROTEIN 10G / FIBER 3G / SODIUM 197MG / POTASSIUM 205MG.