



Riverdog Farm

June 5, 2017

Riverdog Farm Veggie Box News

Box Contents

1 bu Nantes Carrots
1 bu Tokyo Turnips
1 bu Italian Parsley
1 ½ lbs. Fresh Yellow Onions
¾ lb. Arugula
1 bu Collards
1 ½ lbs. Purple Daikon/Black
Spanish Radish combo
1 hd Green Cabbage

Field Notes: We had a light rain early last week. Cloud cover throughout the week made the daytime temperatures mild. We harvested our first gold nugget cherry tomatoes! Soon there will be a cascade of cherry tomatoes of all colors. Now that school is over for summer, high school students are starting to show up at the farm office to apply for summer jobs. One of the tasks we assign to the high schoolers is the cherry tomato harvest. This is a good starting assignment for the beginner workers.

Lavender Festival

Cache Creek Lavender Farm
3430 Madrone Street
Rumsey, CA 95679

June 10 - 11, 2017 A weekend of fun in the Fields, harvest your own lavender, taste wines from Capay Valley Vineyards, enjoy lavender ice cream, lemonade, listen to a live band, learn from field talks. Family friendly!

Visit: <http://www.cachecreeklavender.com/>

Spring Hams: Hams are available to order for delivery to your CSA drop site or to the farmer's markets in Berkeley on Tuesday, Thursday or Saturday and Sacramento Farmer's Market on Sundays. The weight range is 3-7 lbs per ham. The price is \$10 per lb. The Riverdog Farm hams are smoked and cured (pre-cooked) at Roundman's in Ft. Bragg. They are delivered frozen to your CSA delivery site or to the one of the farmer's markets. Glaze the top with orange marmalade, place in a casserole dish in 2-4 cups of orange juice and cover loosely with foil to hold in the moisture. Stick a few cloves in the ham before heating for added spice

Save the Date: Saturday October 7 and 8, 2017 Hoes Down Harvest Festival at Full Belly Farm in Guinda. Visit: hoesdown.org for ticket information and volunteer opportunities.

Payment for the June deliveries is due by **May 31st, 2017.**

Tuesdays: \$96
Wednesdays: \$96
Thursdays: \$120
Fridays: \$120

Thank you for your payment if already sent!

Quarterly Payment Schedule

2nd Quarter

April / May / June:
Tuesday/Wednesday/Thursday/
Friday subscribers: **\$312**

3rd Quarter

July / August / September:
Tuesday/Wednesday/Thursday/
Friday subscribers: **\$312**

4th Quarter

October / November / December:
Tuesday/Wednesday/Thursday/
Friday subscribers: **\$288**

To view the 2017 payment schedule visit:

<https://static1.squarespace.com/static/56be59f87e65e413043292e7/t/58407a12579fb31c9d905b45/148062056339>

Spaghetti with Parsley Pesto

From:

<http://www.epicurious.com/recipes/food/views/spaghetti-with-parsley-pesto-51170240>

1 pound spaghetti
Kosher salt
1/2 cup unsalted, roasted almonds
4 cups (packed) fresh flat-leaf parsley leaves
3/4 cup chopped fresh chives
3/4 cup extra-virgin olive oil
1/2 cup finely grated Parmesan
Freshly ground black pepper

Cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente. Drain, reserving 2 cups pasta cooking liquid.

Meanwhile, pulse almonds in a food processor until smooth. Add parsley, chives, oil, and Parmesan; process until smooth. Season pesto with salt and pepper.

Toss pasta and pesto in a large bowl, adding pasta cooking liquid by 1/4-cupfuls until saucy. Season with salt and pepper.

Marinated Tokyo Turnip Salad

From: <https://putneyfarm.com/2013/03/05/marinated-tokyo-turnip-salad/>

1/2 cup almonds or hazelnuts
2 oranges (Valencia or caracara are good)
2 blood oranges
6 Tokyo turnips, each about the size of a golf ball
1 teaspoon finely chopped fresh rosemary
1 tablespoon honey
Kosher salt and freshly ground black pepper
1/4 cup fresh soft goat cheese (like chevre')
2 teaspoons sour cream
1/2 teaspoon prepared horseradish
1/2 cup very thinly sliced red onion, scallion or chives
1 small pinch Madras curry powder

Preheat your oven to 300 degrees. Spread the almonds on a baking sheet and toast until fragrant, about 8-10 minutes. Remove from the oven and allow to cool. Then coarsely chop.

Peel the oranges with a knife and cut supremes from each orange. Place the supremes on a plate but reserve the peel, and squeeze the juice from the membrane into a bowl.

Wash the turnips, cut off their tops and rub off any rough patches of outer skin with a kitchen scrubber or towel. Slice the turnips, as thinly as you can, with a mandolin, hand-slicer or very sharp knife.

Tightly stretch a layer of plastic wrap on a baking sheet. Then lay the turnip slices, in a single layer, on the plastic wrap. Sprinkle on the rosemary, then squeeze the orange peels and a few sprinkles of orange juice onto the turnips. Drizzle on some honey and lightly season with some salt. Then stretch another layer of plastic wrap on top of the turnips to form a seal.

Let the turnips marinate for 10-15 minutes. They will soak in flavor and soften.

In a small bowl, combine the goat cheese, sour cream, horseradish and a pinch of salt. Mix until smooth, taste and adjust the salt if needed.

To assemble the plate, layer on or "shingle" the turnip slices. Sprinkle on the orange segments and then add in dollops of the goat cheese mixture. Garnish with some of the onion, the chopped almonds and a light dusting of the curry powder. Season with salt and pepper.

Serve.

Coleslaw Recipe Recommendations:

[https://www.rachaelraymag.com/recipe/green-cabbage-coleslaw?_escaped_fragment_ =](https://www.rachaelraymag.com/recipe/green-cabbage-coleslaw?_escaped_fragment_=)

<http://www.foodnetwork.com/recipes/robert-irvine/pulled-pork-slider-with-green-cabbage-slaw-3308511>.

<https://www.chowhound.com/recipes/tangy-cabbage-slaw-30732>.