



Riverdog Farm

January 18, 2021

Riverdog Farm Veggie Box News

Box Contents:

2 lbs Navel Oranges
2.5 lbs Pink Lady Apples
1 bu Nantes Carrots
1 lb Little Gem Lettuce
1 lb Broccoli (leaves are edible too!)
1 hd Napa Cabbage
1 bu Red Russian Kale

Payment by mail is due by January 31st for February deliveries:

All Boxes \$30

Tuesdays: \$120

Wednesdays: \$120

Thursdays: \$120

Fridays: \$120

Sat: \$120

Sun: \$120

Thank you for your payment if already sent!

2021

Quarterly Payment Schedule:

1st Quarter

Jan/Feb/March

Tu/Wed: \$390

Th/Fri/Sat/Sun: \$360

Annual Payment

\$1,440

(This includes 2 free boxes!)

Half-Year Payment

\$720

(This includes 1 free box!)

To view the 2020

AND the 2021

A/B week schedule:

Scroll to bottom of Newsletter for annual calendar

Box Notes: The CCOF-certified organic navel oranges are from Blue Heron Farm. For ordering by fruit by the case, visit the webstore. Please place your webstore orders 2 days before delivery. The pink lady apples are also CCOF-certified organic from Smit Farms. This sweet/tart apple variety has been our favorite for decades.

For 2021, there's space for new CSA members to join. Please encourage neighbors, friends and colleagues to sign-up for the Riverdog Farm CSA. We offer Gift Certificates (on the webstore) or you can sign up your friends and family members with a check or credit card. Print or email the Welcome email to send to the gift recipient.

Webstore Features:

- **Navel Oranges** from Blue Heron Farm, CCOF-certified organic: 10 lbs for \$22.50
- **Pink Lady Apples** from Smit Farms, CCOF-certified organic: 10 lbs for \$25, 20 lbs \$40
- **Pastured Whole Chickens**
- **Pastured Smoked and Cured Hams**
- **Raw Mission Almonds, Hartley Walnuts and vegetable items are available by the case.** Visit: <https://csa.farmigo.com/store/riverdogfarmcsa> to place your orders. Please place your orders by noon, 2 days before your delivery day to ensure same week delivery.

The weekly veggie box contents are subject to change. We include a list of box contents in the newsletter to give you an idea of what to expect but it may differ from what is packed. Crop quality, daily yields and weather conditions will determine final box contents each week.

Please pick up your veggie box on your delivery day. Please pick up your CSA order on your delivery day so that it stays fresh and we can ensure quality. CSA site hosts may donate any unclaimed boxes of vegetables no sooner than 24 hours after the original pick up day and time of 3pm. **After 24 hours (3pm the following day) unclaimed orders may no longer be available and the subscriber absorbs the subscription cost for that week's order.**

New CSA Announcements:

1. **Chicken subscriptions** are available. The whole chickens (with head and feet) are \$6 per lb. The average weight is 3.5 to 7 lbs. All meat raised on the farm is pasture fed. The animals are CCOF certified organic but cannot be labeled as organic due to being processed in a facility that is not certified organic. Your account is updated weekly with the actual weight packed for you. To begin a chicken subscription, add a chicken to your account 48 hours before your delivery day. Your account is deducted with the actual price of the chicken at midnight the day after delivery.
 2. **Webstore Orders:** There are chickens available on the web store. Try out a chicken with no subscription commitment. If you like it then add it to your account as a weekly subscription. There are also a limited supply of half, smoked hams available.
 3. **Site hosts: Please email the CSA manager by the morning following the delivery day about any unclaimed CSA boxes. This way, we can contact CSA subscribers to remind them to pick up their veggie boxes.**
- **Please check your CSA account for the most up-to-date information such as your next delivery from our farm.**

Riverdog Farm has an Instagram account. Find us via our Instagram handle: riverdogfarm. On our account, we share images of the crops, farming, re-posts of your farm fixings photos and videos and provide market/CSA updates.

Whether you leave the box at the site or take it home to return the following week, please unfold (collapse) your box carefully to keep the end flaps from tearing. Slowly bend the two end panels towards the outer ends first then collapse (flatten) the whole box by gently folding the rest.

Give your account 48 hours to update when making changes. For example, when changing your account status from permanent hold to active by charging your credit card, the process may take up to 48 hours to update. The auto-pay option button is at the bottom of your account page. Please click it for auto-renewal of your CSA subscription and to ensure uninterrupted weekly veggie box deliveries.

Frog Hollow Farm Fruit Box The weekly fruit box is **\$29.75**. To add the Frog Hollow Fruit box to your weekly subscription, 1) go to your CSA account.

2) Log in then look at the right side of your page at the **summary** box - at the bottom of that box is your subscription with a darker green box that says "change". Click on **change**.

3) Below the title "**CHANGE SUBSCRIPTION**" you have 2 tabs - Click on the **-options-** tab. You will see the Frog Hollow Fruit box available to add.

4) ALL orders must be in by **Sunday at NOON** so we have the ability to process the order and deliver it.

The Frog Hollow fruit box will be available to add to your CSA account from Thursday to Sunday by NOON. Due to logistics, the Frog Hollow Fruit Boxes will only be available to the **Wednesday/Thursday/Friday** subscribers. CSA subscribers who pick up on Tuesdays/Thursdays/Saturdays, at the Berkeley farmers markets may purchase directly from Frog Hollow. 12:00 pm Sunday is the deadline to change your account for the fruit box, if you enter a hold any time after that, we can cancel delivery of the box, but your account will still be charged the full amount for the Fruit box. Frog Hollow CSA boxes come with 3-4 varieties of seasonal tree ripened, exceptionally tasty stone fruits. As part of their commitment to sustainability, Frog Hollow works hard to avert food waste. You can expect to see ripe, cosmetically imperfect fruit and small or large pieces of fruit in the fruit boxes. These characteristics should not affect the deliciousness of what you receive. Visit their web site to learn more about their CSA program, farm, ethos, fruits and recommendations: www.froghollow.com

- **Keeping it safe:** with the Shelter-in-Place order still in effect in Yolo County, we continue to implement our COVID-19 prevention protocol on the farm per the CDC and Cal-OSHA recommended best practices. Prevention measures include: required face covering and glove wearing, 6-foot distancing in the workplace, hand sanitation and employees are not allowed to work with symptoms of COVID-19.
- **Reminder:** So that your subscription continues uninterrupted, please make sure your credit card on file is up to date on your CSA account. For those who need to end the CSA subscription before your balance is at \$0, you **MUST** contact the farm through email to request cancellation. You may put your account on a DELIVERY hold if you will be gone for periods of time.
- Please pick up your veggie box on your delivery day. It's important to pick up your veggie box the day of delivery to maintain freshness.
- For any changes you need to make to your account, the cut off time is 12:00 NOON, 2 days before your delivery day. Remember to make any changes to your account such as payment renewal, webstore orders or delivery holds by 12:00 NOON, 2 days before your delivery day. Thank you!

“Delivery hold” is used for short periods of time – you use this option 48 hours in advance to schedule the deliveries you are unable to pick up.

“Permanent Hold” is used for long periods of time – you use this option if you are gone for extended periods of time and wish to resume your account when you get back. You must change your status to “active” when you return in order to resume deliveries.

“Cancel” is used to delete membership details, this means you would need to re-enter delivery status, subscriptions, and credit card information when you resume the Riverdog Farm CSA

Pink Lady Apple Galette with Sea Salt

From: <https://sweetish.co/pink-lady-apple-galette/>.

For the crust:

- 4 ½ cups / 540g unbleached all-purpose flour
- 1 ½ teaspoons sea salt
- 1 tablespoon sugar optional
- 1 ½ cups / 342g unsalted butter cold, cut into ½ inch cubes (but don't stress about the size. If they're bigger than this, great, just try not to make them smaller than this)
- ⅓ cup / 74g ice water ice cubes removed please note you might need a little more or a little less water depending on where you live and depending on the day. If you live in a higher altitude, you're going to need a lot more water. If it's a dry day, more water. If it's a rainy day, humid day, less water... etc. Don't be afraid to be extremely inexact here.
- for the filling please note this only makes enough filling for ONE galette:
- 2 tablespoons butter
- scant ¼ cup sugar or to taste, if you need a little more because you're using tart apples, add a little more, if your apples are really sweet, add a little less
- 1 teaspoon cornstarch or tapioca flour
- 1 tablespoon apple cider vinegar or lemon juice
- 4 pink lady apples cut thinly, peeled or not peeled, totally up to you (if you can't find pink lady apples, granny smith or fuji will work too. Just keep in mind a different apple won't provide the same pinkish color and granny smith may need a bit more sugar and fuji may need a little less. Taste and adjust!)
- pinches of fine sea salt for cooking
- pinches of course sea salt for sprinkling on top of the galette after it's baked

FOR THE CRUST:

1. In an electric mixer with the paddle attachment or in a food processor with the dough attachment: gently mix the flour and salt. Then as the mixer continues to stir, gradually add the chunks of cold butter into the flour mixture. Mix until some of the butter and flour combine into blob-like-crums. Most people say that here, the blobs should resemble peas. To me, they don't need to be the size of peas, I actually prefer the blobs to be a mix of big and small blobs (see pictures above as a reference). We want big blobs here, so don't blend too much or too fast.
2. Once you have a blobby, crumb-like mess, slowly start to add your ice water. Now you can do this one of two ways: you can slowly add your ice water as your electric mixer continues to stir or you can pour the crumbly mess onto a clean surface and add the water little by little, working the dough with your hands until combined.
3. If you'd like to start by pouring some of the water in the mixer that's totally fine, but you will need to take the dough out once it barely starts to stick and finish kneading it by hand in order to ensure a really flaky dough. I STRONGLY encourage you to add the water completely by hand. I do this whole process by hand. It's a mess, but it's fun and gets the right texture every time.
4. Knead the dough by pressing the heel of your hand forward and kind of pinching it, and then doing this motion over again a few times. (See GIF as a reference) Knead until just combined. You should be able to see some white marbling of the butter throughout your dough.

Recipe Notes from the author: I didn't try cutting the apples with a mandoline here but I imagine that would work really well. If you're making this for an 10-inch pie: Split your dough into two disks and wrap each one tightly and chill for at least 30 minutes before rolling it out. Dough can be stored in the fridge tightly wrapped for up to 3 days, or stored in the freezer for up to 3 months. Just bring dough to room temperature to use again.

Once dough has been chilled, let it rest for 5 minutes before you roll each disk out into a 12-inch circle at about 3/8-inch thick.

Melt butter in a large sauté pan over medium-high heat and add your apples to the pan. Stir to coat the apples with butter and cook for a few minutes, stirring occasionally. While the apples cook, whisk together the cinnamon, salt and 1/4 cup sugar and then sprinkle this mixture over the apples, stirring to combine.

Lower your heat and continue to cook the apples until they start to soften, about 5-7 minutes. (Your house should smell amazing at this point.) Mix the corn starch or tapioca starch with your apple cider vinegar until starch dissolves and pour over your apples. Continue to cook, stirring occasionally, for another 5-10 minutes. If you cut your apples on the thick side, you'll need to cook your apples longer, if you cut them on the thin side, they'll need less time cooking. Take out a sample apple and taste it before you decide they're done. Apples should be soft, with a tiny bite and super flavorful.

Preheat oven to 375° F / 190° C and line a cookie sheet with parchment paper.

Roll out brisee dough into a 12" circle using a bit of flour and a rolling pin. Place rolled dough on a the parchment lined cookie sheet.

Pour apples in the middle of the dough, leaving about a 2-3 inch border. Fold the dough over the apples, leaving a "window" or opening where the apples still show. (See sweetish.co for pictures as a reference. Search for the post "[Really Simple Cherry Galette](#)" While it IS a recipe for a cherry galette and not an apple one, the process is very much the same.)

With a pastry brush, brush the exposed crust with the egg and then sprinkle liberally with the raw sugar.

Bake for 35-45 minutes or until crust is golden brown and filling is slightly bubbly. Wait about 15-30 minutes before cutting into it if you can, if not, just be aware that the filling and juice is hot - which makes for a delicious pooling puddle of vanilla bean ice cream around it if that's your thing.

Yellow = "A" week deliveries, White = "B" week deliveries

Farm Closed December 21st 2021 - January 3rd 2022

