



Riverdog Farm

February 10, 2020

Riverdog Farm Veggie Box News

Box Contents:

2 lbs Oranges
1 lb Bok Choi
1 lb Broccoli
1 bu Gold Chard
1 bu Green Garlic
1 lb Yellow Finn Potatoes
.5 lb Little Gem Lettuce
1 bu Parsley

Payment by mail is due by February 29th for March deliveries:

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

Thank you for your payment if already sent!

Quarterly Payment Schedule:

1st Quarter

Jan/Feb/Mar
Wed/Thu/Fri: \$288
Tue/Sat: \$312

Annual Payment

\$1,152
(This includes 2 free boxes!)

HALF-YEAR PAYMENT

\$576
(This includes 1 free box!)

To view the 2020 payment schedule visit:

[2020 Payment Schedule](#)

Field Notes: We've entered a dry, windy, warm spell. The last few days have been sunny, with temperatures in the mid to high 60's which feels unseasonably warm, especially compared to last year. There is no rain in the foreseeable future. If February is dry, we will have some early planting windows for the spring and early summer crops but of course, we need more rain! March might be wetter than February, cross your fingers! Onions and kale are in the ground and the smell of cilantro is in the air.

Box Notes: We will include oranges from Blue Heron, Rumsey, in this week's veggie box. They are certified organically grown by CCOF.

- You can order Blue Heron navel oranges from the webstore: <https://csa.farmigo.com/store/riverdogfarmcsa>. 10 lbs. for \$20 or 20 lbs. for \$40! Place your order soon. These sweet oranges are going fast.
- Add Riverdog Farm CCOF certified organic **eggs** to your weekly or bi-weekly CSA delivery. Just follow this link: <https://csa.farmigo.com/account/riverdogfarmcsa>

News: More drop sites have been added:

Concord. This drop site is near the corner of Concord Blvd and Ayers Rd.

El Sobrante. Off of Pablo Damn Road and Appian Way.

El Cerrito. Please keep telling your friends about this site.

ALSO, we have added a new payment plan. You can pay for 6 months in advance and receive 1 box free.

Save the Date: The 105th **Almond Festival** is Sunday, February 23, 2020 – An all-day, 5 town event celebrating the almond blossoms of the region. There's a pancake breakfast served by the FFA at Esparto High School, a book sale at the Esparto Library and delicious wood-fired pizza featuring Riverdog Farm sausage is served in the hamlet of Rumsey. Copy and paste this link to get a map and more information. <https://www.espartoregionalchamber.com/events/2019/2/24/capay-valley-almond-festival-mbwn>

OR check out Facebook! <https://www.facebook.com/Espartoregionalchamber/>

Parsley Pesto

From: <https://diethood.com/parsley-pesto-recipe/>

2 cups packed Italian parsley
1/4 cup walnuts
1/3 cup fancy shredded parmesan cheese
2 cloves garlic
2/3 cup extra virgin olive oil
2 teaspoons Private Selection African Inspired Berbere Blend (RDF: This link will tell you what this spice is)

<https://www.allrecipes.com/recipe/255863/berbere-spice-blend/>

salt and fresh ground pepper to taste
Combine parsley, walnuts, parmesan cheese, garlic, olive oil, berbere blend, salt, and pepper in a food processor; process until completely combined.
Taste for seasonings and adjust accordingly.

Eggplant & Broccoli in Garlic Sauce

From: <https://www.healthygffamily.com/recipe/broccoli-bok-choy-eggplant-in-garlic-sauce/>

Garlic Sauce (recipe adapted from *The Spruce*)

4 tablespoons rice vinegar
4 tablespoons sugar
4 tablespoons gluten-free tamari or soy sauce
4 teaspoons mirin (Chinese rice cooking wine)
2 tbsp + 1/2 teaspoon sesame oil, divided
3 teaspoons corn starch
2 tablespoon water
8 medium garlic cloves, minced or finely chopped

Combine rice vinegar, sugar, tamari, sherry, and 1/2 teaspoon sesame oil in a small bowl, stirring to combine. In a separate small bowl, dissolve the cornstarch in water. Heat 2 tbsp sesame oil over medium heat in a saucepan. Add the garlic and cook, stirring until fragrant (around 30 seconds).

Re-stir the sauce, add it to the saucepan and bring to a boil, stirring. (This will take about a minute).

Re-stir the cornstarch- water mixture and add it* to the sauce, stirring to thicken. *Note, the sauce will be thick. My son prefers it when we use only part of the cornstarch water mixture --- start with 2 tablespoons of the cornstarch/ water mix and add more to your desired thickness. Transfer to a bowl or liquid measuring cup and set aside until ready to use.

NOTE: Garlic sauce will thicken, especially if you make ahead. It will thin out as you heat it up. Can always add a touch of warm water and stir it if in want a thinner sauce.

Stir Fry

One bunch green onions, chopped whites and some greens for garnish.

Sesame oil, 2-3 tbsp

1 head Broccoli, cut into bite size or slightly larger pieces

2 medium or 3-4 Eggplant, cut into bite size or larger pieces

5-6 baby bok choy, cut lengthwise into pieces

White or Brown rice, cooked

In a large skillet, over medium high heat, add 2-3 tbsp oil and heat until shimmering but not burning. Add onions and saute a minute or two until just tender.

Add eggplant and saute 3-4 minutes until starting to get tender. Add broccoli, cook an additional 2-3 minutes. Then add in bok choy and saute until wilted and tender. Cook longer for softer vegetables.

Add the garlic sauce to the sauted vegetables and stir to combine. Heat 2-3 minutes until warm. Serve over rice. Garnish with green parts of green onion

Iced Orange Cookies

From: <https://www.tasteofhome.com/recipes/iced-orange-cookies/>

1/2 cup shortening
1 cup sugar
2 large eggs
1/2 cup orange juice
1 tablespoon grated orange zest
2-1/2 cups all-purpose flour
1-1/2 teaspoons baking powder
1/2 teaspoon salt

ICING:

2 cups confectioners' sugar
1/4 cup orange juice
2 tablespoons butter, melted

Orange paste food coloring, optional

In a large bowl, cream shortening and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in orange juice and zest.

Combine the flour, baking powder and salt; gradually add to the creamed mixture.

Drop by heaping teaspoonful's 2 in. apart onto ungreased baking sheets. Bake at 350° for 10-12 minutes or until edges begin to brown. Remove to wire racks to cool. In a small bowl, combine icing ingredients until smooth; drizzle over cooled cookies.

Red = no deliveries, farm closed

Yellow = "A" week deliveries

White = "B" week deliveries

2020

January							April							July							October										
S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S				
1 2 3 4							1 2 3 4							1 2 3 4							1 2 3										
B	5	6	7	8	9	10	11	A	5	6	7	8	9	10	11	B	5	6	7	8	9	10	11	A	4	5	6	7	8	9	10
A	12	13	14	15	16	17	18	B	12	13	14	15	16	17	18	A	12	13	14	15	16	17	18	B	11	12	13	14	15	16	17
B	19	20	21	22	23	24	25	A	19	20	21	22	23	24	25	B	19	20	21	22	23	24	25	A	18	19	20	21	22	23	24
A	26	27	28	29	30	31	B	26	27	28	29	30	A	26	27	28	29	30	31	B	25	26	27	28	29	30	31				

February							May							August							November										
S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S				
1							1 2							1							1 2 3 4 5 6 7										
B	2	3	4	5	6	7	8	A	3	4	5	6	7	8	9	B	2	3	4	5	6	7	8	B	8	9	10	11	12	13	14
A	9	10	11	12	13	14	15	B	10	11	12	13	14	15	16	A	9	10	11	12	13	14	15	A	15	16	17	18	19	20	21
B	16	17	18	19	20	21	22	A	17	18	19	20	21	22	23	B	16	17	18	19	20	21	22	B	22	23	24	25	26	27	28
A	23	24	25	26	27	28	29	B	24	25	26	27	28	29	30	A	23	24	25	26	27	28	29	A	29	30					
31							31							30 31																	

March							June							September							December										
S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S				
1 2 3 4 5 6 7							1 2 3 4 5 6							1 2 3 4 5							1 2 3 4 5										
A	8	9	10	11	12	13	14	B	7	8	9	10	11	12	13	A	6	7	8	9	10	11	12	B	6	7	8	9	10	11	12
B	15	16	17	18	19	20	21	A	14	15	16	17	18	19	20	B	13	14	15	16	17	18	19	A	13	14	15	16	17	18	19
A	22	23	24	25	26	27	28	B	21	22	23	24	25	26	27	A	20	21	22	23	24	25	26	B	20	21	22	23	24	25	26
B	29	30	31	A	28	29	30	B	27	28	29	30	27 28 29 30 31																		

 = Farm Closed
 = All "A" Week deliveries

Riverdog Farm Weekly CSA Payment Schedule 2020

Delivery Day	Tuesday	Quarter	Wednesday	Quarter	Thursday	Quarter	Friday	Quarter	Saturday	Quarter
January	96		96		96		96		96	
February	96		96		96		96		120	
March	120	312	96	288	96	288	96	288	96	312
April	96		120		120		96		96	
May	96		96		96		120		120	
June	120	312	96	312	96	312	96	312	96	312
July	96		120		120		120		120	
August	96		96		96		96		96	
September	120	312	120	336	96	312	96	312	96	312
October	96		96		120		120		120	
November	96		96		96		96		96	
December	72	264	72	264	72	288	72	288	72	288
Annual Total	1,200		1,200		1,200		1,200		1,224	
Annual w/ D	1,152		1,152		1,152		1,152			

Holiday No-Delivery Dates:

December 21 through January 1, 2020

Annual payers receive a \$48 discount (2 CSA boxes free).