



Riverdog Farm

February 15, 2021

Riverdog Farm Veggie Box News

Box Contents:

2 lbs Blue Heron Navel Oranges
1 bu Red Russian Kale
1 lb Romanesco
3 hds Batavia Crisp Lettuce
1 Butterkin Squash
1 bu Carrots
.75 lbs Spinach

Payment by mail is due by February 28th for March 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: This is the last week this year for the great navel oranges, CCOF-certified organic from Blue Heron Farm. There will also be some cases of oranges available on the webstore. Please place your order 48 hours prior to your delivery day. We will be featuring fuji apples from Smit Farm later in February. The Romanesco is a broccoli/cauliflower relative, in the brassica plant family. It can be eaten raw in salads or steamed, roasted or added to vegetable soup where you would use broccoli.

Field Notes: Rain and chilly nights actually recently brought snow to the ridge tops. It was a beautiful site. Fortunately, the crops in the ground at this time are frost-hardy so they are able to resist the cold nights and actually become sweeter when exposed to frost.

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.

Announcement for Chicken subscribers and for folks ordering chickens from the webstore: you now have the ability to specify your preferred chicken weight. There are several weights listed to choose from: 3.5 lbs to 6.5 lbs, by the ½ lb increment. Please login to your account and select the size you'd like. You can change the size as needed but once selected, that will be the weight you receive. Make any changes by noon 48 hours before your deliver day. Thank you!

Webstore Features:

- **Navel Oranges** from Blue Heron Farm, CCOF-certified organic: 10 lbs for \$22.50
- **Pastured Whole Chickens and Pastured Pork Cuts**
- **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. 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.

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 items no sooner than 24 hours after the original pick up day and time

New CSA Announcements:

- 1. Chicken subscriptions** are available AND now you can choose a desired weight in whole numbers between 3lbs and 6lbs. 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 – 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 – 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.

Pan-Roasted Romanesco with Hazelnuts and Crispy Bits

<https://www.bonappetit.com/recipe/pan-roasted-romanesco-with-hazelnuts-and-crispy-bits>.

4 servings

1 medium head of Romanesco or cauliflower (about 2 lb.), trimmed

Kosher salt

2 Tbsp. extra-virgin olive oil, plus more for drizzling

2 Tbsp. unsalted butter

¼ cup skin-on or blanched hazelnuts, coarsely chopped

2 garlic cloves, thinly sliced

½ cup chopped parsley

2 tsp. white wine vinegar

Flaky sea salt

Lemon wedges (for serving)

Preheat oven to 400°. Stand Romanesco on its stem and cut it from top to bottom into 1"-thick slabs. Don't worry about the outer edges that may crumble or smaller florets that break away; nudge those into a pile along with any nice-looking leaves. Cut loose bits into ½" pieces; season bits and Romanesco steaks with kosher salt.

Step 2

Heat a large cast-iron skillet over medium-high. Add 2 Tbsp. oil and slip Romanesco steaks into pan—puzzle them together so they don't overlap; work in batches if needed. Cook, rotating skillet periodically for even browning, until dark brown underneath, about 5 minutes. Turn and drizzle a bit of oil over second sides and into empty areas of pan. Scatter chopped pieces of Romanesco into spaces between steaks and toss gently to coat with oil (add more if needed).

Step 3

Transfer pan to oven; roast Romanesco until a tester inserted into stems slips through without much effort, 15–18 minutes. Steaks should be firm enough to still hold together without being crunchy.

Step 4

Transfer steaks to a platter. Return pan with loose pieces of Romanesco to medium-high heat. Add butter, hazelnuts, and garlic, and cook, stirring, until everything is toasted and crisp around the edges, about 4 minutes. Add parsley and vinegar and stir up any browned bits. Spoon over steaks and season with sea salt. Serve with lemon wedges.

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

Farm Closed for the CSA Deliveries from December 24, 2021 - January 3, 2022

