



Riverdog Farm

February 18, 2019

Riverdog Farm Veggie Box News

Box Contents:

- 1 ½ lbs Broccoli
- 1 bu Red Spring Onion
- 1 ½ lbs Scarlet Queen Turnips
- ½ lb Red Oak Leaf Lettuce
- 2 lbs Murcotts
- 1 bu Yellow Carrots
- 1 bu Collards

**Payment by check is due by
February 28 for March**

Deliveries:

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

**Thank you for your payment if
already sent!**

Quarterly Payment Schedule:

1st Quarter

January/February/March
\$288

Annual Payment

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

**To view the 2019 payment
schedule visit:**

[2019 Payment Schedule](#)

Box Notes:

The Murcott mandarins in your veggie box this week are from Gold Oak Ranch in Rumsey and are CCOF-certified organic.

The scoop on the new gray plastic totes:

When you pick up your veggie box, please check it for a white sticker label (either on the sides/ends or top). If it has a white sticker label with someone's name on it, then it has add-ons and is a special order for someone else. Be sure to take a veggie box without a white label if you are picking up a veggie box without add-ons. Please return the tote to your drop site the following week or bring an empty bag to transfer the items into the same day that you pick up. Thank you for returning the totes to your drop site for re-use!

Field Notes: Last week was a doozy with over 4 inches of rain falling Wednesday/Thursday.

Cache Creek reached flood stage at about 8 am on Thursday morning and came over the banks onto some of our fields that are adjacent to the creek. Luckily, the water receded the same day. It was incredible because during the 2017 winter when we had a higher than average rainfall, the creek didn't quite as high as it did last week. This is probably linked to the wildfires and the reduced vegetation that would have absorbed some of the rainfall.

Almond Festival Sunday February 24, 2019 An all-day, 5-town event celebrating the almond blossoms of the region. There's a pancake breakfast served by the FFA at the Esparto High School, a book sale at the Esparto Library, and delicious wood-fired pizza featuring Riverdog Farm sausage will be for sale in the hamlet of Rumsey and a variety of bands/food at all of the 5 towns. For more info about the Almond Festival visit:

<https://www.espartoregionalchamber.com/events/2019/2/24/capay-valley-almond-festival>.

2019 CSA Payment Schedule

Quarter 1: Wednesdays \$288 Thursdays \$288 Fridays \$288

Quarter 2: Wednesdays \$312 Thursdays \$312 Fridays \$312

Quarter 3: Wednesdays \$312 Thursdays \$312 Fridays \$312

Quarter 4: Wednesdays \$288 Thursdays \$288 Fridays \$288

Annual Payment (annual payers receive 2 complimentary veggie boxes): \$1,152

We encourage you to consider making the annual payment for your veggie box deliveries. This helps support the farm by providing advance purchasing power for labor, seeds, fertilizers, and other farming expenses that are essential to get the next growing season going. Thank you for supporting the farm with your continued CSA subscription!

Simple Stewed Pinto Beans and Collard Greens

From: <https://www.thefullhelping.com/simple-stewed-pinto-beans-collard-greens/>.

- 1 tablespoon olive oil
- 1 onion, chopped
- 3 cloves garlic, minced
- ½ teaspoon smoked paprika
- ½ teaspoon salt, plus a little extra for cooking the onions
- 1 cup vegetable broth
- 1 pound washed and dried collard greens, sliced into ribbons (about 1 large bunch)
- 3 cups cooked pinto beans (2 cans pinto beans, drained and rinsed)
- Dash crushed red pepper

Tahini drizzle (optional):

- ¼ cup tahini
- ¼ cup water
- 2 tablespoons lemon juice
- ¼ teaspoon salt
- 1 small garlic clove, finely minced
- Black pepper to taste

Instructions

1. Heat the olive oil in a large sauté pan or skillet (ideally something with a lid) over medium heat. Add the onion and give it a little pinch of salt. Cook for 7-8 minutes, stirring frequently, or until the onion is soft, clear, and lightly golden. Add the garlic, paprika, and the ½ teaspoon salt. Cook for 2 more minutes.
2. Add the collards and broth. Cover the pan and allow the collards to wilt down (you might have to do this in batches). Reduce the heat to medium low, uncover the pan, and cook the collards, stirring every so often, for about 10 minutes. Stir in the pinto beans and a dash of red pepper. Season to taste.
3. If you'd like to make the tahini drizzle, whisk together all of the ingredients while the collards cook.
4. To serve, divide the greens and beans into bowls and drizzle with the tahini (if using). You can also scoop them onto a bed of cooked whole grains (brown rice is especially nice), or toast.

Cream of Yellow Carrot, Leek, and Saffron Soup

From: <https://www.ricardocuisine.com/en/recipes/5458-cream-of-yellow-carrot-leek-and-saffron-soup>.

- 2 leeks, white part only, chopped
- 4 cloves garlic, coarsely chopped
- 2 tablespoons (30 ml) butter
- 1 pinch of saffron
- 5 cups (1.25 liters) chicken broth
- 3 cups (750 ml) peeled and sliced yellow or orange carrots
- 2 cups (500 ml) peeled and cubed potatoes
- ¼ cup (60 ml) 35% cream
- Salt and pepper
- Honey

1. In a large saucepan, soften the leeks and garlic in the butter with the saffron. Add the broth, carrots, and potatoes and bring to a boil.
2. Cover and simmer for about 20 minutes or until the vegetables are tender. In a blender, purée the soup until smooth. Add the cream. Add broth, if needed. Season with salt and pepper. Serve drizzled with honey.