



Riverdog Farm

February 26, 2018

Riverdog Farm Veggie Box News

Box Contents:

2 hds Batavia Lettuce
1 bu Cilantro
1 lb Leeks
1 bu Dandelion Greens
1 bu Spinach
½ lb Napa Cabbage Rabe
1 bu Collard Greens
½ lb Almonds

Box Notes: Every year, the last Sunday in February, the region celebrates the Almond Festival. This year was the 103rd festival. The timing of the event coincides with the trees being in full bloom. The white, sometimes pale pink almond blossoms made a spectacular showing this year. Thousands of people came to the valley to witness the beautiful springtime display of botanical wonder. Motorcycle riders, vintage car drivers, and families drive the long, scenic stretch of State Route 16 stopping at the small villages along the way to taste the flavors of the region. The Guinda Grange Hall sold almond blossom ice cream and almond rocha to raise funds for the renovation of their historic community hall, the Rumsey Hall offered wood-fired pizza featuring Riverdog Farm sausage, and the local volunteer fire departments features barbecued oysters on the half shell. It's a fun day when visitors flock to the region, the attendance this year was exceptional. Looking forward to next year's Almond Festival. Speaking of almonds, we included them in the veggie boxes this week. Lightly toasted on a skillet at a low temperature, these nuts are a nutritious, protein-rich snack.

Check payment for March Deliveries is due by February 28th:

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

Thank you for your payment if already sent!

Quarterly Payment Schedule:

1st Quarter

January/February/March
\$312

2nd Quarter

April/May/June
\$312

3rd Quarter

July/August/September
\$312

4th Quarter

October/November/December
\$288

Annual Payment

\$1,176

(This amount includes 2 free boxes!)

To view the 2018 payment schedule visit:

[2018 Payment Schedule](#)

The next food focused festival in Yolo County is the California Honey Festival on Saturday May 5, 2018 from 10 am to 5 pm. For more information visit: <https://californiahoneyfestival.com>.

Loaded with a variety of greens, the veggie boxes this week feature greens from several different plant families: lettuce and dandelion greens (Asteraceae), spinach (Amaranthaceae), Napa cabbage and Collards (Brassicaceae). Each type imparts a different flavor. They can be combined, cooked together or cooked solo.

Field Notes: Despite nighttime temperatures in the low 20s the past week, the crops are holding on, even the tiny, recently pollinated almonds are managing to stay attached to the branches. We got a light rain Sunday night and are hoping for a steady amount of rain in March/April to make up for the dry February.

Spring Hams Now available in the web-store! \$11/lb. Hams range from 6-8.75 lbs. Our hams are smoked and cured at Roundman's Smokehouse in Fort Bragg. Limited supply. Contact the office if you would like to reserve your Easter Ham at csa@riverdogfarm.com

Egg Subscriptions Now Available!

At long last, we are beginning to see the light! We have been suffering a shortage of eggs here at the farm for some months now. Because of the lengthening light hours in the day our egg layers are beginning to produce more eggs. We are happy to announce that we have enough eggs to offer our csa members the option of adding eggs to your CSA subscription. Sign on to your member account to add an egg subscription. Click the "Change" text located next to your current subscription, in the Summary Box. From there you can select an egg subscription. Please contact the office with any questions.

Collard Greens with Carmelized Onions

From: <http://jessicaseinfeld.com/recipes/collard-greens-with-caramelized-onions>.

1 large yellow onion, sliced [Or use leeks here-RDF]

2 cloves garlic, chopped

2 tablespoons extra virgin olive oil

3/4 teaspoon kosher salt (1/2 tsp. + 1/4 tsp.)

3 tablespoons cider vinegar

1/4 teaspoon crushed red pepper

1/4 teaspoon freshly ground black pepper

1 bunch collard greens

1/4 cup water

Peel the onion and slice it into half moons. Chop the garlic.

Place a large pot on the stove and turn the heat on to medium. Add the oil and heat until it shimmers (about 1 minute). Add the sliced onion and 1/2 teaspoon of the salt, stir, then cover with a lid. Cook, stirring occasionally, for 5 minutes. Remove the lid and add the garlic. Cook, stirring often, uncovered, until tender and light golden brown, 5 to 7 minutes more.

Meanwhile, stack several collard leaves together. Starting at the leafy end, slice 1-inch strips crosswise until you reach the stems. Discard the stems and add the cut leaves to a salad spinner. Repeat with the remaining leaves. If the leaves are particularly large, first slice them lengthwise down the middle then crosswise into strips. Rinse the leaves and spin dry.

Once the onion is golden brown, stir in the vinegar, red pepper, and black pepper (about 12 turns on pepper mill). Add the collard greens and use tongs to toss with the onion and garlic. Add the water, cover, and cook, stirring occasionally, until the collards are tender, 10 to 12 minutes. Stir in the remaining 1/4 teaspoon salt. Serve.

Leek Tart

From: <https://www.thespruce.com/leek-tart-2216660>

- 5 medium leeks*
- 2 tablespoons butter
- 1/2 teaspoon salt (fine sea, plus more to taste)
- 1/2 to 3/4 cup half and half (or cream)
- 1/4 teaspoon black pepper (freshly ground)
- 1 tart crust (see notes in url/link)
- 1/2 to 3/4 cup cheese (freshly grated and highly flavorful like Gruyère or Parmesan, cook's choice)

Preheat oven 375°F. Clean the leeks, remove the root end and dark green leaves, halve them lengthwise, and cut them into thin slices. Rinse any grit off the sliced leeks, if necessary.

Melt the butter in a large frying pan or saute pan over medium heat. Add the sliced leeks and sprinkle them with the salt. Cook, stirring occasionally, until the leeks are very tender, about 10 minutes.

Add the half-and-half or cream. Reduce the heat to low and let cook to blend the flavors and reduce the liquid, about 5 minutes. Take the mixture off the heat and stir in the pepper. Taste the mixture and add more salt and pepper to taste, if you like.

Layer the crust in a 9-inch round tart pan (or similar). Let the crust fall into place, gently moving it into the edges without stretching the dough (stretching now will cause it to shrink as it bakes).

Add the leek mixture to the crust, and spread it in an even layer. Sprinkle it with the cheese. Set the tart pan on a baking sheet, just to be safe and keep you from having to clean your oven in case of a boil-over. Bake the tart until it's bubbly and golden, about 35 minutes.

Let the tart sit at least 10 minutes before cutting. Serve it hot, warm, or at room temperature. This flexibility is part of the magic of this tart: it works for a simple dinner or luncheon, as well as a buffet table or a potluck party.

No leeks? Two large onions will stand the in the leeks' stead. The final tart won't have that lovely sweet edge or be quite as delicately flavored, but it will still be remarkably delicious and well worth your effort. Just be sure to cook the onions until they are very soft and starting to turn a tad golden, more like 15 or even 20 minutes instead of just 10 as for leeks.