



Riverdog Farm

March 4, 2019

Riverdog Farm Veggie Box News

Box Contents:

- 1 ½ lbs Navel Oranges
- 1 ½ lbs Murcotts
- 1 bu Rainbow Chard
- 2/3 lbs Little Gem Lettuce
- 1 lb Purple Daikon
- 1 ½ lbs Butternut Squash
- 1 lbs Yellow Finn Potato
- ¼ lb Napa Rabe

**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. And the navel oranges are from Blue Heron Farm in Rumsey. They are also 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 and/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: Two 4+ inch rainstorms caused a lot of flooding along the county roads during the past 2 weeks. Asparagus is on the horizon! We hope to begin the asparagus harvest in one week.

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!

Blood Orange Upside Down Cake

<https://www.katiebirdbakes.com/blood-orange-upside-down-cake/>.

Yield: 1 9-inch cake (about 8 servings)

Ingredients

Blood Orange Topping on Cake:

- 4 tablespoons unsalted butter
- 1/3 cup brown sugar
- 2 blood oranges, rinds removed* and thinly sliced

Cake:

- 1 cup all-purpose flour
- 1/2 cup almond flour (or another 1/2 cup all-purpose flour)
- 2 teaspoons baking powder
- Pinch of salt
- 3/4 cup sugar
- Grated zest of 1 blood orange
- 1/2 cup plain Greek yogurt
- 3 large eggs
- 1/2 teaspoon almond extract
- 1/2 cup extra-virgin olive oil

Instructions

For the Blood Orange Topping (do this first):

1. In a microwave-safe bowl or a saucepan on the stove, melt the butter. Whisk in the sugar until it melts. Pour the mixture into the bottom of a greased [9-inch round cake pan](#). Arrange the orange slices on top of the mixture, overlapping slightly, in a spiral pattern. You may wind up not using all the orange slices, depending on their size. Have a snack.

For the Cake:

1. Preheat the oven to 350 degrees F. In a large bowl, whisk together the flour, almond flour, baking powder, and salt.
2. In a medium bowl, place the sugar and orange zest and rub them together with your fingers until the sugar smells fragrantly orange. This releases the oils in the zest and flavors the cake.
3. Add the yogurt, eggs, olive oil, and almond extract to the sugar and whisk vigorously until the mixture is very well blended. Whisk some more for good measure.
4. Add the dry ingredients, and fold and stir them in with a wooden spoon until fully blended and the batter is smooth and thick.
5. Pour the batter over the orange slices in the cake pan and bake for 35-40 minutes, or until the cake is golden brown and beginning to come away from the pan. A knife

or toothpick inserted in the center should come out clean.

6. Let the pan cool on a rack for 5 minutes, then run a knife or thin spatula around the edges of the cake. Place a large plate over the pan, then flip so the cake comes out upside-down onto the plate.
7. Let cool to room temperature. Serve alone or with whipped cream. Cake will keep, well-wrapped at room temperature, for 3-4 days.

Recipe Notes

*I did not remove the orange rind when taking pictures of this cake because it's prettier that way, but the rinds impart a slightly bitter flavor, so I'd recommend removing them.

Cake recipe adapted from Dorie Greenspan's French Yogurt Cake in [Baking: From My Home to Yours](#).

Butternut Squash Soup

 recipe suggestions:

<https://www.gimmesomeoven.com/slow-cooker-butternut-squash-soup-recipe/>.

<https://www.fifteenspatulas.com/butternut-squash-soup/>.

<https://www.epicurious.com/recipes/food/views/butternut-squash-soup-with-ginger-15572>.

<https://minimalistbaker.com/curried-butternut-squash-soup/>.

<https://sweetpeasandsaffron.com/butternut-squash-soup-recipe/>.