



Riverdog Farm

March 15, 2021

Riverdog Farm Veggie Box News

Box Contents:

2 lbs Tango Mandarins
1 bu Fennel
1 bu Collards
1 bu Yellow Carrots
1 bu Red Spring Onions
2 hds Red Leaf Lettuce
0.75 lb Arugula
0.75 lb Purple Daikon Radish

**Payment by mail is due by
March 31st for April deliveries:**

All Boxes \$30

Tuesdays: \$150

Wednesdays: \$150

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 2021

A/B week schedule:

**Scroll to bottom of Newsletter
for annual calendar**

Box Notes: This is the last week of the Tango Mandarins. They are CCOF-certified organic from Gold Oak Ranch. They are a tangy-er, tighter-peel mandarin, great juicing mandarins or for fresh eating. You will get yellow carrots in the box this week. The yellow carrots yield sweeter flavor at maturity while also retaining healthy texture.

Field Notes: We were so happy to have a bit of rain yesterday and the forecast says we will get some more on Thursday. With this rain and a bit of warmer weather, we hope to have enough asparagus to put in next weeks box. When it starts to grow, we sometimes have to harvest the spears twice daily as it grows so fast. Overnight, the asparagus can grow about 6 inches! The coveted asparagus season lasts about 2 months. During the season, we try to include 1 bunch in each weekly veggie box.

And we will be crossing our fingers for multiple days of rain.

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.

Webstore Features:

- **Pastured Whole Chickens and Pastured Pork Cuts**
- **Raw Mission Almonds, Raw 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.

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 approximate weight you receive. Make any changes by noon 48 hours before your deliver day. Thank you!

The weekly 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.

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 week of 3pm. **After 24 hours (3pm the following day) unclaimed/forgotten orders may no longer be available and the subscriber absorbs the subscription cost for that week's order.**

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.

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.

Riverdog Farm PO Box 42 Guinda, California 95637 530-796-3802 csa@riverdogfarm.com

- 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

Caramelized Fennel: The Best Fennel You’ll Ever Eat

<https://www.freshcityfarms.com/recipes/caramelized-fennel-the-best-fennel-you-ll-ever-eat>

Ingredients

[2 large fennel bulbs](#)

1/4 cup extra virgin olive oil

1/2 lemon

1. Using a very sharp knife, cut the top and bottom from the fennel bulbs and then remove tough or bruised outer layers. You will end up with a bulb about the size of your fist.
2. Slice the bulbs in half and then remove the cores from the fennel. Then cut the fennel lengthwise into 1/8 inch slices (it is ok if a little thicker).
3. Heat a large skillet or sauté pan over medium-high heat. When hot, add the olive oil and then the fennel slices. Spread the fennel out in the pan to encourage browning.
4. Cook for 10-12 minutes, flipping the fennel slices every few minutes, until golden brown. Remove the fennel from the pan and drain off any excess oil. Season with salt, pepper and lemon juice, to taste. Serve.

Roasted Carrots, Parsnips and Daikon Radishes

<https://dollyskettle.com/2018/09/08/roasted-carrots-parsnips-and-daikon-radishes/>

- parts of different color carrots, peeled and sliced diagonally in 1/4" slices
- 2 small parsnips, peeled and sliced diagonally in 1/3" slices or cut in 3/4" pieces
- part of a white or purple daikon radish, peeled and cut into 3/4" pieces
- yellow or red onion, sliced in wedges
- 4 – 4 1/2 tablespoons avocado oil
- 2 tablespoons fresh oregano, chopped fine
- salt

Place the onion wedges in a small bowl and sprinkle with 1 1/2 – 2 tablespoons of oil depending on the size of the onion and mix with your fingers to coat all the pieces with oil. Place the remaining vegetables and oregano in a larger bowl and drizzle the remaining oil over them, spreading the oil over all the vegetables using your fingers. Spread the onions on a parchment lined sheet pan. Roast the onions in a 425 degree oven for 8 minutes. Pour the vegetables over the onions and stir them in spreading them evenly over the pan. Sprinkle with salt. Return to oven. You’ll be roasting them anywhere from 30 to 45 minutes depending on the size you’ve cut them and the tenderness of the vegetable.

Begin checking for tenderness at 30 minutes. I’ve found that the best way to do this is by sticking a fork in each kind of vegetable and tasting them. When I think they are done, I give them an additional 5 to 10 minutes keeping an eye on them so they don’t burn. There’s a point where the onions have slightly caramelized and the vegetables have the wonderful roasted texture that is the ideal.

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

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

