



Riverdog Farm

March 18, 2019

Riverdog Farm Veggie Box News

Box Contents:

- ¾ lb Asparagus
- 1 ½ lbs Murcott Mandarins
- 1 bu Spinach
- 1 bu Collard Greens
- 1 lb Purple Daikon/Black Spanish Radish
- 1 lb Leeks
- ¼ lb Napa Cabbage Rabe
- 1 ½ lbs Oranges

Payment by check is due by March 29 for April Deliveries:

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

Thank you for your payment if already sent!

Quarterly Payment Schedule:

2nd Quarter
April/May/June
\$312

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!

Holiday Hams: Place your order for holiday hams! The whole hams are \$11 per lb and average about 8 lbs. The hams come frozen delivered to a CSA drop site or one of the farmers markets we attend (3 in Berkeley and 1 in Sacramento). Email the farm at csa@riverdogfarm.com to place your order or visit

<https://csa.farmigo.com/store/riverdogfarmcsa>. The deadline to order for Easter delivery, to be picked up at the Saturday Berkeley Farmer's Market, is April 18, 2019. For ham deliveries to the CSA drop sites, please place your order by Friday, April 12, 2019.

2019 CSA Payment Schedule

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!

Lemon Asparagus Risotto

From: <https://www.allrecipes.com/recipe/228824/lemon-asparagus-risotto/print/?recipeType=Recipe&servings=4&isMetric=false>.

- 20 fresh asparagus spears, trimmed
 - 4 cups low-sodium chicken broth
 - 2 tablespoons olive oil
 - 1 small onion, diced
 - 1 stalk celery, diced
 - 1/4 teaspoon salt
 - 1/4 teaspoon ground black pepper
-
- 1 clove garlic, minced
 - 1 cup Arborio rice
 - 1/2 cup dry white wine
 - 1/4 cup freshly grated Parmesan cheese
 - 2 tablespoons lemon juice
 - 1/2 teaspoon lemon zest
1. Place a steamer insert into a saucepan and fill with water to just below the bottom of the steamer. Bring water to a boil. Add asparagus, cover, and steam until tender, about 5 minutes. Cut asparagus into 1-inch pieces; set aside.
 2. Heat chicken broth in a saucepan over medium heat; keep at a simmer while preparing risotto.
 3. Heat olive oil in a large skillet over medium heat. Cook and stir onion and celery until vegetables are tender, about 5 minutes. Season with salt and black pepper. Stir in garlic and Arborio rice; cook and stir until rice is lightly toasted, about 5 more minutes.
 4. Pour white wine into rice mixture, stirring constantly, until liquid is evaporated, about 5 minutes. Stir chicken broth into rice, one ladleful at a time, allowing liquid to absorb completely before adding more while stirring constantly, about 20 minutes. Add asparagus and stir.
 5. Remove from heat and mix in Parmesan cheese, lemon juice and lemon zest. Serve immediately.

Collard Greens with Ham and Smoked Hocks Recipe

From: <https://steamykitchen.com/19082-collard-greens-recipe-ham-hock.html>.

- 2 tablespoons olive oil
- 1 large onion, diced
- 4 cloves garlic, minced
- 2 tomatoes, chopped
- 2 smoked ham hocks
- 1 1/2 cups chopped smoked ham
- 5 cups water
- 1 tablespoon apple cider vinegar
- 2 bunches of collards (about 2 pounds) or two 16oz bags chopped collards
- salt and freshly ground pepper to taste

1. Thoroughly clean each collard leaf, removing the tough stem and rib. Tear each leaf in half.
2. In a large pot, heat the olive oil over medium heat. Add the onion and saute for 5 minutes. Add in the garlic and saute for another minute until fragrant.
3. Add in the tomatoes, ham hocks and ham. Pour in the water and apple cider vinegar and bring to a simmer. Add in the collards, tamping down with a wooden spoon to get all of the greens in the pot. Cover and simmer for 1 1/2 hours.
4. Season with 2 teaspoons of kosher or sea salt (use 1 teaspoons table salt) and black pepper. Taste and add additional salt and pepper if needed.