



Riverdog Farm

March 19, 2018

Riverdog Farm Veggie Box News

Box Contents:

¾ lb. Asparagus
1 bu. Collard Greens
¾ lb. Baby Arugula
1 bu. Purple Carrots
1 bu. Green Garlic
¾ lb. Purple Daikon
1 hd. Green Cabbage
1 bu. Cilantro

Box Notes: Asparagus is here! Last night a frost hit the asparagus pretty hard, but we were able to pull just enough for the csa boxes. We are hoping for warmer nights or it will be a very short asparagus season. The spring carrots have returned. You can expect carrots in each veggie box weekly for the next few months. The purple and yellow carrots are more of a cooking carrot, while the orange carrots are great eaten raw, grated on salads, or sliced into sticks for dipping in hummus. Sprinkle chopped cilantro and chopped garlic on top of the hummus for an added zing of flavor or incorporate into the recipe to augment the clove garlic. The purple daikon also works well as a hummus-dipping device.

Check payment for April Deliveries is due by March 31st:

Tuesdays: \$96
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
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](#)

Field Notes: About an inch of rain has landed over the course of storms last week. We're hoping for enough rain before summer so that Clear Lake can release water for irrigation from Cache Creek this year. Indian Valley Reservoir also serves as a source of water for Cache Creek so based on its current water level, we know the water will flow in Cache Creek this summer. Cache Creek, that runs from the north to the south on the east side of the floor of the Capay Valley, is an essential source of water for the fields where we grow crops adjacent to the creek. Some of these fields don't have wells so they rely on the surface water of Cache Creek for irrigation. It's also a primary source of drinking water for the wildlife in the region. Many wildlife trails lead to the water during the summer because the water sources are limited in the hills. Some natural springs run year round so they provide some drinking water too.

Spring Hams now available in the web-store! Order Your Spring Ham no later than Sunday 3/25 for delivery the week before Easter. Limited availability. Please keep in mind that hams ship frozen and will need a few days to thaw.

A pasture-raised ham is the simplest way to please an Easter crowd. Coat the ham in a citrus glaze, loosely cover with foil and heat. Our hams are bone in, smoked and cured to perfection by Roundsman's Smokehouse in Fort Bragg. Limited availability. Hams are \$11/lb, range from 5-9 lbs and ship frozen. When shopping the web store, keep in mind you order will ship with the next scheduled delivery. Follow this link:

<https://csa.farmigo.com/store/riverdogfarmcsa> to purchase your spring ham. When ordering please select the number of pounds you would like your ham to weigh and we will choose a ham as close to that weight as possible.

SHREDDED COLLARD GREEN SALAD WITH ROASTED SWEET POTATOES AND CASHEWS

From: <https://www.saveur.com/shredded-collard-green-salad>

Ingredients

2 lb. sweet potatoes, peeled and cut crosswise into 1/2-inch-thick slices
1/4 cup plus 2 tbsp. red palm oil or vegetable oil
1 tbsp. cumin seeds
1 tbsp. thyme leaves
2 cloves garlic
Kosher salt and freshly ground black pepper
2 tbsp. fresh lime juice
1 tsp. minced ginger
1 lb. collard greens, stems removed, leaves thinly shredded (6 cups)
2 oz. goat cheese, crumbled
1/4 cup roasted, unsalted cashews, roughly chopped

Instructions

Heat the oven to 400°. On a rimmed baking sheet, toss the sweet potato slices with 2 tablespoons of the palm oil, the cumin, thyme, and garlic. Season with salt and pepper and roast the sweet potatoes, flipping once halfway through cooking, until golden brown, about 40 minutes. Transfer the potatoes to a rack and let cool.

Meanwhile, in a small bowl, combine the lime juice and ginger and let stand for 10 minutes to soften. Whisk in the remaining 1/4 cup palm oil until emulsified and then season the vinaigrette with salt and pepper.

To serve, place the collard greens in a large bowl and toss with 1 tablespoon of the dressing, massaging it into the greens for about 5 minutes. Transfer the greens to a serving platter, top with the sweet potatoes, and sprinkle with the goat cheese and cashews. Serve with the remaining dressing on the side.

Roasted Cabbage with Bacon

From: <https://www.thekitchn.com/recipe-roasted-cabbage>

Ingredients

1 head green or Savoy cabbage, outer leaves removed
Olive oil
Coarse kosher salt and freshly ground black pepper
4 slices thick bacon, 6 to 8 ounces

Instructions

Heat the oven to 450°F. Cut the cabbage into quarters and slice the bottom of each quarter at an angle to partially remove the stem core. Cut each quarter in half again so you have eight wedges. Lay these down on a large roasting pan or baking sheet and drizzle very lightly with olive oil. Sprinkle generously with salt and pepper.

Cut each slice of bacon into small strips and lay on top of the cabbage.

Roast for 30 minutes, flipping the cabbage wedges once halfway through. If the edges aren't browned enough for your taste after 30 minutes, put them back in for five-minute increments until they are.

Serve immediately; the wedges cool down fast.

OUR FAVORITE DIPS!

BUTTERMILK GREEN GODDESS DRESSING (OR DIP)

FROM: [HTTPS://WWW.EPICURIOUS.COM](https://www.epicurious.com)

This recipe is amazing. Whip up a batch of this for dipping raw asparagus, purple carrots, and daikon radish. A great school lunch or work snack. It is especially impressive as an appetizer veggie platter at a dinner party. Easily made vegan by using Vegenaise, any milk alternative with a dash of vinegar and omit the anchovy. For a light version use yogurt in place of mayonnaise.

Ingredients:

1/2 cup mayonnaise
1/3 cup buttermilk
1/4 cup chopped fresh chives
1/4 cup coarsely chopped flat-leaf parsley
1 tablespoon chopped fresh cilantro
1 tablespoon chopped fresh tarragon
1 tablespoon fresh lemon juice
2 anchovy fillets packed in oil (drained, chopped)
1 chopped garlic clove (RDF Substitution: 1 stalk green garlic, chopped) until smooth
kosher salt and freshly ground black pepper

Preparation:

In a processor, purée 1/2 cup mayonnaise, 1/3 cup buttermilk, 1/4 cup chopped fresh chives, 1/4 cup coarsely chopped flat-leaf parsley, 1 tablespoon chopped fresh tarragon, 1 tablespoon chopped cilantro, 1 tablespoon fresh lemon juice, 2 anchovy fillets packed in oil (drained, chopped), and 1 chopped garlic clove until smooth. Season with kosher salt and freshly ground black pepper. DO AHEAD: *Can be made 2 hours ahead. Cover and chill.*

HUMMUS

FROM: [HTTPS://WWW.EPICURIOUS.COM](https://www.epicurious.com)

INGREDIENTS

2 cups drained well-cooked or canned chickpeas, liquid reserved
1/2 cup tahini (sesame paste), optional, with some of its oil
1/4 cup extra-virgin olive oil, plus oil for drizzling
2 cloves garlic, peeled, or to taste
Salt and freshly ground black pepper to taste
1 tablespoon ground cumin or paprika, or to taste, plus a sprinkling for garnish
Juice of 1 lemon, plus more as needed
Chopped fresh parsley leaves for garnish

PREPARATION

Put everything except the parsley in a food processor and begin to process; add the chickpea liquid or water as needed to allow the machine to produce a smooth puree. Taste and adjust the seasoning (I often find I like to add much more lemon juice). Serve, drizzled with the olive oil and sprinkled with a bit more cumin or paprika and some parsley.