



Riverdog Farm

March 25, 2019

# Riverdog Farm Veggie Box News

## Box Contents:

- 1 lb Asparagus
- 3 lbs Murcott Mandarins
- 1 bu Green Garlic
- 1 bu Rainbow Chard
- 2 hds Batavia Crisp Lettuce
- ¼ lb Savoy Rabe

## 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:

2<sup>nd</sup> 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.

### 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](mailto: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.

**Special Fire Fundraiser Event Saturday April 6, 2019 2:00 pm, Ione, CA:** Riverdog Farm and PT Ranch are inviting those interested in the future of wildfire mitigation in California's changing climate to a late afternoon lunch in the field. We will come together over local food and drink to hear from Christian Cain about how agriculturalists can play an important role in fire prevention. Chef Kevin O'Connor of Cobram Estate will be behind our own fire grilling pastured meats from PT Ranch and organic veggies from Riverdog Farm. All proceeds will be donated to North Valley Community Foundation who is working to rehabilitate victims of the Paradise Fire. Menu & further details to follow! Tickets available in PT Ranch's [Ranch General Store](#).

## 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!

## Garlic Parmesan Roasted Asparagus

From: <https://belleofthekitchen.com/2016/03/16/garlic-parmesan-roasted-asparagus/>.

- 1/2 pound fresh asparagus
  - 1/2 teaspoon salt
  - 1/2 teaspoon fresh ground black pepper
  - 3 cloves minced garlic (Cloves or Green garlic – RDF note)
  - 2-3 Tablespoons parmesan cheese
  - olive oil spray
1. Preheat oven to 425 degrees. Line a rimmed baking sheet with aluminum foil and set aside.
  2. Rinse the asparagus and trim off woody end pieces. Spread out in a thin layer on top of the prepared cookie sheet.
  3. Spray the asparagus lightly with a coat of olive oil spray. Sprinkle with salt, pepper, garlic, and parmesan cheese. Use your hands to mix the asparagus with all of the ingredients, then lay out into an even layer again. Spray with one more light coat of olive oil.
  4. Bake in the preheated oven for 8 minutes. Remove from oven and serve immediately. Enjoy!

## Rainbow Chard & Feta Orzo Bowls

From: <https://www.loveandlemons.com/rainbow-chard-feta-orzo-bowls/>.

- 1 cup uncooked whole wheat orzo
- 1+ tablespoons olive oil
- 1 garlic clove, minced
- ½ teaspoon Dijon mustard
- A few squeezes of lemon
- 1 small bunch of rainbow chard (about 4-5 leaves)
- ½ cup feta cheese
- ¼ cup toasted walnuts
- Sea salt and fresh black pepper

### Instructions

1. Prep your chard by slicing off the coarse parts of the stems and dicing them. Coarsely chop the greens and set aside.
2. Cook orzo in a pot of salted boiling water according to package directions (or about 9 minutes).
3. In a medium bowl add 1 tablespoon olive oil, minced garlic, dijon mustard, lemon, salt and pepper. Once your orzo is done cooking, drain it and then add it to this bowl and toss. (the heat of the pasta will gently cook the raw garlic). Taste, adjust seasonings and set aside.
4. In a medium skillet, heat a few teaspoons of olive oil, then add the chard stems, salt and pepper. Next, add the chard leaves and toss until just wilted (less than 2 minutes). Finish with a squeeze of lemon and remove from heat.

5. Assemble bowls with orzo, chard, feta and toasted walnuts.

## Mandarin Orange Curd Recipe (edited by RDF)

From: <https://homecookingmemories.com/mandarin-orange-curd/>.

- 3 large eggs
- 6 Mandarin Oranges
- 1/3 cup granulated sugar
- 4 tablespoons unsalted butter (cut into small pieces, room temperature)

### Instructions

1. Zest 2-3 Mandarins, if you would like to add zest to your curd. Cut each mandarin in half and juice each one into a measuring cup until you have 1/2 cup of mandarin juice.
2. Over medium heat, begin simmering water in a saucepan that is sized perfectly to support a stainless steel bowl that you will use to mix up your ingredients (bottom of bowl should rest just above your water level).
3. In that stainless steel bowl, whisk together the eggs, sugar, and mandarin juice with a wire whisk, until combined and smooth. When the water is gently simmering, place the stainless steel bowl over the saucepan. Whisk constantly until mixture has thickened, which can take anywhere from 5-10 minutes (about 170 degrees F on a candy thermometer). When thickened, remove from heat and immediately whisk in room temperature butter pieces until they have melted completely and are incorporated with the mixture.
4. Pour mixture into a bowl or containers for storage. Allow to cool completely and then refrigerate until firm and chilled (at least 1 hour, but 3-4 is best).