



Riverdog Farm

April 1, 2019

# Riverdog Farm Veggie Box News

## Box Contents:

- 1 lb Asparagus
- 2 lbs Murcott Mandarins
- 1 lb Leeks
- ½ lb Baby Chard
- 1 lb Black Spanish Radish
- 1 bu Spinach
- 1 bu Dandelion Greens

## Payment by check is due by April 30 for May Deliveries:

- Tuesdays: \$96
- Wednesdays: \$1206
- Thursdays: \$120
- Fridays: \$120
- 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 re-usable 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!

## Sautéed Spicy Dandelion [Or Chard -RDF Note] Greens and Onions

From: <https://www.epicurious.com/recipes/food/views/sauteed-spicy-dandelion-greens-and-onions-51233220>.

- 4 pounds dandelion greens, tough (lower) parts of stems discarded and leaves cut crosswise into 2-inch pieces
  - 2 tablespoons extra-virgin olive oil, plus additional for drizzling
  - 2 tablespoons unsalted butter
  - 2 large onions, halved and thinly sliced [RDF Note: Add leeks here too]
  - 4 large garlic cloves, coarsely chopped
  - 1 fresh hot Italian cherry pepper, seeded and minced, or 1/2 teaspoon crushed red pepper
  - Salt and freshly ground black pepper
1. Cook greens in 2 batches in an 8-quart pot of well-salted boiling water, uncovered, until ribs are tender, about 10 minutes per batch. Scoop out each batch of greens as cooked with a skimmer or slotted spoon into a colander, then rinse under cold water to stop cooking. Drain well, gently pressing out excess water, and transfer to a bowl.
  2. Heat oil and butter in cleaned pot over medium heat until foam subsides, then cook onions with garlic, cherry pepper, 1/2 teaspoon salt, and 1/4 teaspoon pepper, covered, stirring occasionally, until pale golden, about 8 minutes.
  3. Add greens and cook, covered, stirring occasionally, until onions are tender, 4 to 6 minutes. Transfer dandelion green mixture with a slotted spoon to a serving bowl and drizzle with additional oil.

### Cooks' notes:

Dandelion greens can be washed, dried, and cut 2 days ahead and chilled in sealable bags lined with damp paper towels.

Dandelion greens (with onions) can be cooked 2 hours ahead and kept at room temperature. Reheat over low heat or in a microwave.

## Asparagus Soup

From: <https://www.wellplated.com/cream-of-asparagus-soup/>.

- 3 slices thick cut bacon — optional
  - 1 tablespoon extra virgin olive oil
  - 1 cup finely chopped leeks — white and light green parts; or swap yellow onion or shallot
  - 2 medium Yukon gold potatoes — peeled and cut into 1/2-inch dice (about 10 ounces)
  - 2 cloves garlic — minced
  - 3 cups low-sodium vegetable broth — or chicken broth
  - 2 pounds asparagus — trimmed and cut into 1-inch pieces
  - 1/2 teaspoon kosher salt
  - 1/4 teaspoon black pepper
  - 1/2 cup 2% Greek yogurt — plus additional for serving (do not use fat free or it may curdle and the soup will not be as creamy)
1. If serving with bacon: Preheat the oven to 400 degrees F and prepare according to this guide for [Baked Bacon](#). Crumble or dice and set aside.
  2. Heat olive oil in a Dutch oven or similar medium/large saucepan over medium heat. Add leeks and potatoes cook, stirring occasionally, until the leeks begin to soften, about 2 to 3 minutes. Add the garlic and cook until fragrant, about 30 seconds. Add the broth, asparagus, salt, and pepper. Bring to a boil, then reduce heat and simmer until the vegetables are tender, 10 to 15 minutes.
  3. With an immersion blender, puree the soup until smooth. (You can also carefully transfer it to a blender or food processor in batches and blend it that way. Be careful as hot soup tends to splatter!) Return the blended soup to the pot and let cool a few minutes. Stir in the Greek yogurt, then season to taste with additional salt and pepper. Remember that if you are adding the bacon on top, it will also be salty, so be careful not to overdo it.
  4. Serve hot, topped with crumbled bacon, a sprinkle of fresh chives, and an extra dollop of Greek yogurt as desired.