



Riverdog Farm

May 4, 2020

Riverdog Farm Veggie Box News

Box Contents:

½ lb Little Gem Lettuce or Baby Red
Romaine or combo of both
3-4 Red Spring Onions

1 lb Shelling Peas **OR** 1 lb Purple Daikon
Radish and ½ lb Mei Qing Choi

1 bu Red Chard
1 ½ lbs loose Carrots
1-lb bu Asparagus

Payment by mail is due by April 30th for May deliveries:

Tuesdays: \$96
Wednesdays: \$96
Thursdays: \$96
Fridays: \$120
Sat: \$120

Thank you for your payment if already sent!

Quarterly Payment Schedule:

2nd Quarter

Apr/May/Jun
Wed/Thu/Fri: \$312
Tue/Sat: \$312

Annual Payment

\$1,152

(This includes 2 free boxes!)

Half-Year Payment

\$576

(This includes 1 free box!)

To view the 2020
Payment Schedule, A/B week
schedule -
go to the bottom of this page

Box Notes: On the horizon: bunched beets next week, new potatoes by late May, summer squash in early June. May is the time when spring turns to summer in our region. We are holding on to the cooler days of May and attentively watching the tomato plants grow and checking their flower development. We're predicting the first cherry tomato harvest to begin in early July and soon after the tomatoes start, sweet corn will be ready!

Webstore Updates: We've added a couple of new items to the webstore: **White Grapefruit and Juicing Navel Oranges**. Both of these fruit items are from an old orchard in Esparto. They are not certified organic but are grown without the use of synthetic fertilizers or pesticides. Please place webstore orders 48 hours prior to your delivery day to ensure same week delivery. Due to a limited supply of pastured hogs, the pork will only be available at farmer's markets at this time.

We're repeating some of the info below to be sure all our subscribers receive the important messages about our efforts to prevent the spread of COVID-19 and to protect our customers and all who work on the farm.

Thank you for supporting the farm by purchasing your food directly from us! We are fortunate to have reliable employees who continue to work during this challenging time. Many of the employees have been with the farm for over fifteen years. We remain committed to supplying our customers with safe, delicious, healthy food and to protecting all who make our agricultural business possible.

We continue to practice safe food handling in all aspects of running the farm with additional procedures for COVID-19 prevention. The practices include: hand washing and glove wearing by all employees who handle the produce from harvest to wash and pack, required wearing of face covering, policy of stay at home for those with fever/cough or any flu symptoms, sanitizing of all plastic harvest totes and CSA totes with a bleach solution using a pressure washer, and a new layout of the packing shed work spacing and harvesting so that each employee has a minimum of 6 foot distance from one another.

Because of the recent surge in CSA subscriber sign-ups, we have added some new drop sites. Please visit www.riverdogfarm.com to view the new sites to see if there is one that is more convenient for you. You may change your pick up site 48 hours prior to delivery by logging into your account.

Here are some updates/changes/reminders:

- **New** chicken orders are not available for now via the CSA. The weekly chicken subscriptions and orders placed prior to 3/21/20 will be fulfilled. There is a waitlist for new chicken orders placed after 3/21/20.
- **New** egg orders and add-on dozens are not available at this time via the CSA. There is a waitlist currently for new egg orders/egg subscriptions. You may purchase eggs at the farmers markets in Berkeley and Sacramento when available. At markets, the eggs are available first come first serve.

- **New Egg Pick Up Procedure:** At each delivery site, the eggs will be in a box with an open lid with a list of egg order names attached. Please look at the list, make sure your name is on the list, only take the eggs that are on the list. Please wear gloves and mask when picking up your order. Please only touch the eggs that you're picking up. Do not touch any other egg cartons. Do not open any egg cartons. We are no longer labeling the egg cartons with subscriber names. Keep the site safe. Thank you!
- Please respect the site host's privacy when you pick up your order. Do not knock on the site host doors. Call the farm if you need assistance finding the boxes, if an item is missing from your order, or your name is not on the sign-in sheet.
- Please take only the items that are yours. Check order labels for your name and match them to the items listed on the sign-in sheet. If you inadvertently picked up an item that is not yours, let the farm know so we can let the subscriber know.
- **NEW** A/B subscriptions are no longer available.
- **Take the paper liner with you to recycle at home. Gently unfold the cardboard boxes and place in stack with other cardboard boxes. Please help keep the site host space tidy and ready for the driver to pick up the following week.**
- To skip CSA Box deliveries, please login to your account and enter your skip weeks as a Monday-Friday selection: <http://www.riverdogfarm.com/csa> .
- For current A/B week subscribers please note that the delivery schedule is every other week. Some months may have 3 deliveries, some may only have 2 but the schedule is every-other-week for your deliveries.
- **Reminder:** So 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, you **MUST** contact the farm through email to request cancellation.
- Your subscription will continue and boxes will be delivered until you, the member, send us this email request. We will confirm the cancellation request via email. Thank you!

Swiss Chard Tahini Dip

From: <https://www.bonappetit.com/recipe/swiss-chard-tahini-dip>.

- 2 bunches green-stemmed Swiss chard (about 1½ lb.)
- ¾ cup extra-virgin olive oil, divided, plus more
- 5 garlic cloves, finely chopped
- ½ cup tahini
- ½ cup fresh lemon juice
- Kosher salt
- Toasted flatbread and lemon wedges (for serving)

Remove ribs and stems from Swiss chard leaves and finely chop. Tear leaves into small pieces. Set both aside separately.

Heat ¼ cup oil in a large pot over medium-low. Cook reserved ribs and stems, stirring often and adding a splash

of water if they start to brown, until tender, 5–7 minutes. Add garlic; cook, stirring, until fragrant, about 1 minute. Add reserved chard leaves by the handful, letting them wilt before adding more; cook, tossing, until all the leaves are wilted and tender, 10–12 minutes total. Let cool. Squeeze excess liquid from mixture into a measuring glass. (You should have about ½ cup liquid.) Place Swiss chard mixture and 1 Tbsp. cooking liquid in a food processor and add tahini, lemon juice, and ¼ cup oil. Season with salt and process, adding more cooking liquid if needed, until dip is creamy and only speckles of chard remain. This could take up to 5 minutes. Season with more salt if needed.

Transfer dip to a serving bowl and drizzle with more oil. Serve with flatbread and lemon wedges.

Do Ahead: Dip can be made 3 days ahead. Cover and chill.

Pea, Butter Lettuce [RDF note: Or Baby Romaine/Little Gem] & Herb Salad

<https://www.finecooking.com/recipe/pea-butter-lettuce-herb-salad>.

- 1 cup fresh shelled peas (about 1 lb. unshelled) or frozen peas
- Kosher salt
- 3 Tbs. extra-virgin olive oil
- 1 Tbs. fresh lemon juice
- 1 tsp. finely grated lemon zest
- Freshly ground black pepper
- 1 small head butter lettuce, washed and dried, leaves torn into bite-size pieces
- 6 medium radishes, thinly sliced
- 4 scallions (white and light-green parts), thinly sliced on the diagonal [RDF note: Or thinly sliced Spring Onions]
- ¼ cup loosely packed fresh flat-leaf parsley leaves
- ¼ cup loosely packed fresh chervil leaves

- 2 Tbs. very coarsely chopped fresh tarragon
- 2 Tbs. thinly sliced chives
- 3 oz. ricotta salata, shaved thinly with a vegetable peeler (optional)

If using fresh peas, sample them. If they are young, sweet, and tender, keep them raw. If they are older and a bit tough, blanch them in a small pot of boiling salted water until just tender, 2 to 4 minutes. Drain and spread them on a baking sheet in a single layer to cool. If using frozen peas, thaw them by leaving them at room temperature or by running them under warm water.

In a small bowl, whisk the oil with the lemon juice, lemon zest, and salt and pepper to taste.

Just before serving, toss the peas in a small bowl with 1 Tbs. of the dressing. Toss the butter lettuce, radishes, scallions, and herbs in a large bowl with just enough of the remaining dressing to lightly coat. Season to taste with salt and pepper.

Arrange the salad on individual serving plates and top with the peas and the ricotta salata (if using).

Red = no deliveries, farm closed

Yellow = "A" week deliveries

White = "B" week deliveries

2020

January							April							July							October									
S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S			
B	5	6	7	8	9	10	B	1	2	3	4	A	1	2	3	4	B	1	2	3										
A	12	13	14	15	16	17	B	5	6	7	8	9	10	11	A	5	6	7	8	9	10	11	A	4	5	6	7	8	9	10
B	19	20	21	22	23	24	A	12	13	14	15	16	17	18	B	12	13	14	15	16	17	18	B	11	12	13	14	15	16	17
A	26	27	28	29	30	31	B	19	20	21	22	23	24	25	A	19	20	21	22	23	24	25	A	18	19	20	21	22	23	24
								26	27	28	29	30			B	26	27	28	29	30			B	25	26	27	28	29	30	31

February							May							August							November									
S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S			
B	2	3	4	5	6	7	A	1	2					B	1	2						A	1	2	3	4	5	6	7	
A	9	10	11	12	13	14	B	3	4	5	6	7	8	9	A	2	3	4	5	6	7	8	B	8	9	10	11	12	13	14
B	16	17	18	19	20	21	A	10	11	12	13	14	15	16	B	9	10	11	12	13	14	15	A	15	16	17	18	19	20	21
A	23	24	25	26	27	28	B	17	18	19	20	21	22	23	A	16	17	18	19	20	21	22	B	22	23	24	25	26	27	28
								24	25	26	27	28	29	30	B	23	24	25	26	27	28	29	A	29	30					
								31						A	30	31						B								

March							June							September							December									
S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S			
B	1	2	3	4	5	6	A	1	2	3	4	5	6	B	1	2	3	4	5	A	1	2	3	4	5					
A	8	9	10	11	12	13	B	7	8	9	10	11	12	13	A	6	7	8	9	10	11	12	B	6	7	8	9	10	11	12
B	15	16	17	18	19	20	A	14	15	16	17	18	19	20	B	13	14	15	16	17	18	19	A	13	14	15	16	17	18	19
A	22	23	24	25	26	27	B	21	22	23	24	25	26	27	A	20	21	22	23	24	25	26	B	20	21	22	23	24	25	26
B	29	30	31				A	28	29	30				B	27	28	29	30				A	27	28	29	30	31			

 = Farm Closed
 = All "A" Week deliveries

Riverdog Farm Weekly CSA Payment Schedule 2020

Delivery Day	Tuesday	Quarter	Wednesday	Quarter	Thursday	Quarter	Friday	Quarter	Saturday	Quarter
January	96		96		96		96		96	
February	96		96		96		96		120	
March	120	312	96	288	96	288	96	288	96	312
April	96		120		120		96		96	
May	96		96		96		120		120	
June	120	312	96	312	96	312	96	312	96	312
July	96		120		120		120		120	
August	96		96		96		96		96	
September	120	312	120	336	96	312	96	312	96	312
October	96		96		120		120		120	
November	96		96		96		96		96	
December	72	264	72	264	72	288	72	288	72	288
Annual Total	1,200		1,200		1,200		1,200		1,224	
Annual w/ D	1,152		1,152		1,152		1,152			

Holiday No-Delivery Dates:

December 21 through January 1, 2020

Annual payers receive a \$48 discount (2 CSA boxes free).

