



Riverdog Farm

June 10, 2019

Riverdog Farm Veggie Box News

Box Contents:

- 1 lb Yukon Gold Potatoes
- 1 bu Carrots
- 3 hds Baby Red Batavia Lettuce
- 1 lb Mixed Summer Squash
- 1/2 lb Arugula
- 1 bu Gold Beets
- 3/4 lb Sugar Snap Peas

Payment by check is due by June 30 for July Deliveries:

- Tuesdays: \$120
- Wednesdays: \$120
- Thursdays: \$96
- Fridays: \$96
- Sat/Sun: \$96

Thank you for your payment if already sent!

Quarterly Payment Schedule:

3rd Quarter

July/August/September
\$312

Annual Payment

\$1,152
(This amount includes 2 free boxes!)

To view the 2019 payment schedule visit:

[2019 Payment Schedule](#)

Box Notes: We are so jazzed to be offering new potatoes in this week's veggie box. They are freshly dug, have not-yet-set skins, and make wonderful mashed potatoes or potato salad the warm weather ahead. Also new this week is the first harvest of summer squash. The sugar snap peas may not last much longer so enjoy them while they are here. We are so pleased to have had such a long asparagus season so until next year, we'll await this special treat.

Field Notes: You may have heard about the Sand Creek Fire near Rumsey that started last Saturday. The farm is not in the danger zone at this time. According to Calfire as of Monday morning, the wildfire has grown to about 2200 acres, is 30% contained and the mandatory evacuation for County Road 41 is still in effect. Our farm headquarters was in an "advisory" evacuation zone. We kept areas irrigated to protect buildings and houses and were monitoring the event. Our neighbors up the road lost a 25 acre wheat crop and about 7 outbuildings were damaged by the fire on properties in Rumsey. Hopefully, this first fire of the season will help reduce the fire fuel in the hills and keep future fires from happening later in the summer when the vegetation is even drier.

Save the Date: Hoes Down Harvest Festival, Saturday October 5, 2019 from 11 am to 11 pm. For ticket and event information visit: <http://hoesdown.org/>.

2019 CSA Payment Schedule

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 the farm's operations. Thank you for supporting the farm with your continued CSA subscription!

Roasted Golden Beets with Lentils, Soft Herbs, and Lemon-Saffron Yogurt

From: <https://eye-swoon.com/recipes/roasted-golden-beets-with-lentils-soft-herbs-and-lemon-saffron-yogurt/>.

Classic Potato Salad

From: <https://www.foodandwine.com/recipes/classic-potato-salad>.

- 2 3/4 pounds baby Yukon Gold or baby red potatoes (about 2 inches each), scrubbed
 - Kosher salt
 - 1/2 cup mayonnaise
 - 2 tablespoons distilled white vinegar
 - 2 teaspoons Dijon mustard
 - Freshly ground pepper
 - 2 scallions, thinly sliced
 - 2 tablespoons chopped flat-leaf parsley
 - 1 celery rib, cut into 1/4-inch dice
1. In a large saucepan, cover the potatoes with cold water and season the water with salt. Bring to a boil over high heat and cook the potatoes until tender, about 15 minutes. Drain and let stand until cool enough to handle, about 10 minutes.
 2. Meanwhile, in a large bowl, whisk the mayonnaise with the vinegar and mustard and season with salt and pepper. Stir in the scallions, parsley and celery. Halve the potatoes crosswise and fold them into the dressing. Serve warm or at room temperature.
 3. The potato salad can be refrigerated up to 1 day. Bring to room temperature before serving

- 8 golden beets (about 3½ pounds; 1.6 kilograms), peeled and cut into ½ inch (1 cm) cubes
- 3 to 4 tablespoons extra-virgin olive oil
- 1 tablespoon white balsamic vinegar
- 2 cups (400 grams) brown lentils, rinsed
- 2 cups soft herb leaves (parsley, dill, cilantro, chives, mint, oregano, or tarragon)
- Sea salt and black pepper

Lemon-Saffron Yogurt

- Pinch of saffron strands
 - 1½ cups (375 grams) Greek yogurt
 - 2 tablespoons extra-virgin olive oil
 - Squeeze of lemon juice
 - Sea salt and black pepper
1. Preheat the oven to 400 °F (200 °C).
 2. Place the beets on a large baking tray, drizzle over 2–3 tablespoons of olive oil and the white balsamic vinegar. Season well with salt and pepper and roast for 30–35 minutes, or until the beets are tender.
 3. Place the lentils in a saucepan and cover with plenty of cold water. Add a big pinch of salt. Bring to a boil, reduce to a simmer, and cook for 20–25 minutes or until just tender. Drain.
 4. To make the lemon-saffron yogurt, place the saffron strands in a small bowl and pour over 2 tablespoons of boiling water. Allow to steep for 10 minutes. When ready, add the yogurt to the saffron and water and stir to combine. Add the olive oil, squeeze in the lemon juice, and season well with salt and pepper.
 5. To serve, combine the beets with the lentils and all the herbs. Fold the yogurt through, season with salt and pepper, and finish with a drizzle of olive oil