



Riverdog Farm

June 11, 2018

Riverdog Farm Veggie Box News

Box Contents:

1 bu. Carrots
1 lb. Broccoli
1 lb. Russian Banana
Fingerlings
1 bu. Green Chard
1 bu. Red Torpedo Spring
Onions
1 lb. Scarlet Queen Turnips
1 bu. Red Beets
1 hd. Green Cabbage

Check payment for June Deliveries is due by May 31st:

Tuesdays: \$120
Wednesdays: \$120
Thursdays: \$120
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](#)

Box Notes: Each year, we grow many varieties of potatoes. The favorites include the Yukon Gold, the German Butterball, the Yellow Finn and the fingerlings. The yield/harvest is great this year. This week's veggie box features the Russian Banana Fingerlings, a variety that San Francisco Specialty Produce describes as having "soft, gold flesh that cooks to a fluffy texture and has a full-bodied, buttery, and nutty taste". All of our potato varieties are currently "new", meaning that they've just come out of the soil, the skin has not yet set so no need to peel the skin, it's so thin and tender, it's barely there.

Field Notes: June has been mild so far, knock on wood. The Santa Rosa plums are ripening beautifully. Our onion crop has sized up and will be harvested in late June for curing. The great thing about onions is that they are less perishable than the other delicate crops we grow. The onions will keep for months once they are cured in burlap sacks in the field. Stored in a cool, dark place the onions stay fresh for quite some time. We will feature them in the veggie boxes throughout the summer as a staple cooking item and will bring them to each of our 4 farmer's markets weekly. One of my favorite, most vivid memories is a beautiful onion harvest scene: while visiting farmer friends at Livepower Community Farm in Covelo, there were onions, single layer on pallets for ventilation, drying on the dirt floor of a barn. The onions were huge orbs with dark yellow skins. It was in the late summer and we went to the Eel River to cool off. We tried to grow the same variety the following year but ours never got quite that big. This year we might come close to the size of those magnificent onions.

Web Store Highlights:

To celebrate the summer cook-out season: **Spare Ribs are on sale! Only \$8/lb. (down from \$10/lb.)**



Big news! We are excited to announce a new partnership with our fruit farming friends at Frog Hollow Farm. You can now order a Frog Hollow Farm CSA box (or two!) for delivery with your Riverdog Farm CSA Veggie box, or web store order. **The catch: you must make your one time or weekly order no later than Sunday at midnight for delivery the coming week** and unfortunately no fruit delivery is available on Tuesdays at the Napa Fatted Calf. Frog Hollow CSA boxes come packed full of **3-4 varieties of exceptionally tasty, seasonal, tree ripened stone fruit**. Summer CSA boxes contain 7 lbs. of mixed stone fruit that include many varieties of peaches, plums, nectarines and pluots. Visit their web site: www.froghollowcsa.com to learn more about their CSA program, farm, ethos and fruits.

Each box is \$27.75

Cabbage and Apple Salad

Adapted from: www.bonappetit.com

Ingredients

½ teaspoon caraway seeds
½ small head green cabbage, core removed, thinly sliced
1 green apple, cut into matchsticks
1 cup scarlet queen turnips, thinly sliced
1 cup torn kale leaves
2 tablespoons fresh lemon juice
2 tablespoons olive oil
Kosher salt and freshly ground black pepper

Recipe Preparation

Toast caraway seeds in a dry small skillet over medium heat, tossing constantly, until fragrant, about 1 minute. Let cool.

Toss cabbage, apple, scarlet queen, kale, and caraway seeds with lemon juice and oil in a large bowl; season with salt and pepper.

Robiola, Swiss chard and Fingerling Potato Gratin

From: www.emerils.com

Ingredients

1 1/2 pounds Russian Banana fingerling potatoes cut into 1/4-inch-thick slices
1 teaspoon salt, divided
2 tablespoons butter
2 tablespoons minced red torpedo onion
1 bunch Swiss chard, stems removed, cut into bite size pieces
1 cup about 8 ounces robiola cheese, cut into 1/4-inch cubes
1/4 cup chopped fresh chives
1/4 teaspoon freshly ground black pepper
8 ounces thick cut bacon slices, cooked and crumbled
¼ cup heavy cream

Instruction

Preheat oven to 350°. Place potatoes in a large saucepan; cover with water. Bring to a boil. Reduce heat; simmer 5 minutes or until potatoes are almost tender. Drain. Sprinkle potatoes evenly with 1/4 teaspoon salt; set aside and keep warm.

Heat a small sauté pan over medium heat. Add butter and shallots; cook 2 minutes or until tender. Add the Swiss chard, cover with a lid and cook another 2 to 3 minutes or until wilted and tender.

Arrange half of potato slices in an 8-inch square baking dish brushed with butter. Add half the cheese, half of the bacon and all of the Swiss chard mixture. Top with remaining potato slices and the remaining cheese and

bacon; sprinkle with Parmesan and drizzle with heavy cream. Bake for 30 minutes or until cheese is bubbly and lightly browned.

Roasted Broccoli

From: www.bonappetit.com

Ingredients:

2 large heads of broccoli, cut into large florets with some stalk attached
5 tablespoons olive oil
Kosher salt, freshly ground pepper

Instructions

Preheat oven to 450°. Toss broccoli and oil on a rimmed baking sheet; season with salt and pepper. Roast, tossing occasionally, until tender and browned, 25–35 minutes.

Beet and Carrot Salad with Citrus Vinaigrette

From: www.williams-sonoma.com

Ingredients:

2 beets, about 1 lb. (500 g) total
1 bunch of carrots, about 1 lb. (500 g)
1 orange
3 Tbs. fresh lemon juice
1/2 tsp. grated lemon zest
1/4 cup (2 fl. oz./60 ml) walnut oil
Kosher salt and freshly ground pepper, to taste
1/4 cup (1/4 oz./7 g) fresh parsley leaves

Directions

Using a mandolin, thinly slice the beets. Use the mandolin to thinly slice the carrots lengthwise.

Grate the zest of the orange and set the zest aside. Using a sharp knife cut a thin slice off both ends of the orange, then cut away the peel and pith. Cut on either side of each segment to free it from the membrane.

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

In a large bowl, toss the beets with a third of the vinaigrette and divide among 4 to 6 plates. In a separate bowl, toss the carrots with another third of the vinaigrette and arrange the carrots on top of the beets. Drizzle with the remaining vinaigrette and top with the orange segments and parsley. Season with salt and pepper and serve immediately. Serves 4 to 6.