



Riverdog Farm

June 17, 2019

Riverdog Farm Veggie Box News

Box Contents:

1 1/2 lbs Yukon Gold Potatoes
1 bu Carrots
1 bu Green Chard
1 lb Summer Squash
1 bu Toyko Turnips
1 bu Red Torpedo Onions
3/4 lb Snow 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](#)

Refer a friend, get \$10! We know you're our best cheerleaders, and we want to thank you! Now when you tell a friend about Riverdog's CSA and they sign up for their first month of boxes, you'll *both* get a \$10 credit on your account! That means a free dozen eggs, some Riverdog pork, or just some extra veggies coming your way. Look out for an email in the next couple days with more details, and make sure to grab a couple flyers at your pick up site this week!

Field Notes: The Sand Creek Fire is completely contained. We are so grateful to the firefighters for their efforts to extinguish the wildfire as fast as possible, from start to finish it lasted about 4 days. The combination of waning winds and swift responses of firefighting by air (jets dropping fire retardant), ground crews, and helicopter helped get the fire under control. While many acres burned (over 1000), homes and properties were protected. One neighbor lost a 25-acre wheat field, there were 7 outbuildings burned, and one of the rafting companies lost some of their equipment. The other rafting company in the area is supporting the one with the losses by sharing vehicles and boating equipment.

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/>. Ticket sales are limited this year and only available via online, advance purchase.

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!

Shaved Summer Squash Salad

From: <https://www.epicurious.com/recipes/food/views/shaved-summer-squash-salad-365655>.

- 3 tablespoons whole almonds
 - 1 pound summer squash (a mix of green and yellow)
 - 2 1/2 tablespoons extra-virgin olive oil
 - 2 tablespoons fresh lemon juice
 - 1 minced garlic clove
 - Kosher salt and freshly ground black pepper
 - Baby arugula
1. Roast almonds and coarsely crush. Meanwhile, trim the ends off summer squash. Using a vegetable peeler, thinly slice the squash lengthwise into strips and transfer to a large bowl.
 2. In a small bowl, whisk together extra-virgin olive oil, fresh lemon juice, minced garlic clove, and kosher salt to taste. Pour dressing over squash. Let stand for a few minutes, then add a few handfuls of baby arugula. Shave a little Pecorino over the squash and toss. Season with kosher salt and freshly ground black pepper. Garnish with the crushed almonds.

Melt In Your Mouth Potatoes

From: <https://letsdishrecipes.com/2016/09/melt-in-your-mouth-potatoes.html>.

- 3 pounds Yukon Gold potatoes, peeled
 - 6 tablespoons butter, melted
 - 1 teaspoon dried thyme
 - 1/2 teaspoon dried rosemary
 - 1 teaspoon salt
 - 1/2 teaspoon pepper
 - 1 cup chicken broth
 - 2-3 cloves garlic, peeled and crushed
 - 2 tablespoons fresh chopped parsley
1. Place oven rack in upper-middle position. Preheat oven to 475 degrees. Spray a large rimmed baking sheet with non-stick cooking spray.
 2. In a small bowl, combine melted butter, thyme, rosemary, salt, and pepper.
 3. Cut potatoes into 3/4 to 1 inch thick slices, discarding ends. Toss potatoes in butter mixture. Arrange in a single layer on prepared baking sheet.
 4. Roast potatoes for 15 minutes. Remove from oven and flip potatoes over. Return to oven and roast for an additional 15 minutes.
 5. Remove potatoes from oven and flip one more time. Add the broth and garlic to the pan and carefully return to oven. Roast for an additional 10-15 minutes, or until potatoes are tender. Sprinkle with parsley and serve.

Easy Pickled Onions

From: <https://sharedappetite.com/recipes/easy-pickled-onions/>.

- 1 medium red onion, thinly sliced
 - 1/2 cup apple cider vinegar
 - 1 cup warm water
 - 1 tablespoon sugar
 - 1 1/2 teaspoons Kosher salt
1. Combine vinegar, water, sugar, and salt in a medium bowl. Whisk together until sugar and salt is fully dissolved.
 2. Place onion in a jar or bowl (I like to use a mason jar). Pour vinegar mixture over the onions and let sit at room temperature for at least 1 hour if you're in a rush. Preferably, cover jar or bowl and place in refrigerator for at least 1 day. Pickled onions will last for a few weeks stored in the refrigerator.
 3. Use pickled onions to top tacos, nachos, sandwiches, salads, and more!