



Riverdog Farm

June 18, 2018

Riverdog Farm Veggie Box News

Box Contents:

1 bu Carrots
½ lb Almonds
1 lb Mtn. Rose Potatoes
1 bu Curly Kale
1 lb Yellow Onions
1 bu Basil
1 bu Green Dandelions
1 bu Chioggia Beets

Box Notes: We're including 2 bunches of greens in your veggie box this week because the greens season is almost over. We're thrilled to share that the cherry tomato and frying pepper harvest started last week, unexpectedly early. We will include them in the veggie boxes soon. The cherry toms and peppers usually start in early July but due to mild spring weather and early transplant-ability, the small tomato fruit started to mature very early. Summer squash will also be starting very soon. We are looking forward to the full swing of the harvest of the summer crops.

Field Notes: For June, other than the 102 degree day we experienced last week, the daytime temperatures have been mild. The conditions are perfect for the ripening of the Santa Rosa plums, the tomatoes, the summer squash, the peppers, and the eggplant. Our water supply for the summer looks good too. Reliable water releases from Indian Valley Reservoir and Clear Lake are keeping the Cache Creek water levels high enough to ensure a good irrigation flow. Despite a lower than average rainfall year, the reservoir levels are high enough for the water district to release water into Cache Creek until the late fall.

Check payment for July Deliveries is due by June 30st:

Tuesdays: \$120
Wednesdays: \$96
Thursdays: \$96
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](#)

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.** 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 Frog Hollow Fruit box is \$27.75

Steamed New Potatoes with Dandelion Greens Salsa Verde

From: www.foodandwine.com

Ingredients

1 shallot, minced
2 tablespoons Champagne or white wine vinegar
1 pound small new potatoes
1 bunch dandelion greens (3/4 pound), trimmed
2 caper berries or 1 tablespoon drained capers, minced
1-tablespoon fresh lemon juice
1/2 cup fruity extra-virgin olive oil, plus more for drizzling
Sea salt Freshly ground black pepper
Sliced radishes, for garnish

Instruction

In a medium bowl, combine the minced shallot and Champagne vinegar and let stand for 20 minutes.

Meanwhile, in a medium saucepan of boiling water, cook the potatoes until they are tender, about 15 minutes. Drain and slice the potatoes 1/3 inch thick.

Prepare a bowl of ice water. In a small pot of salted boiling water, cook the dandelion greens until they are tender, 7 to 8 minutes. Drain and transfer the greens to the ice bath to cool. Drain, squeezing out as much water as possible. Finely chop the greens and transfer them to the bowl with the vinegared shallot. Stir in the minced caper berries, lemon juice and 1/2 cup of olive oil. Season the dandelion salsa verde with sea salt and black pepper.

Spoon some of the dandelion salsa verde onto plates. Top with the warm potato slices and season with sea salt. Garnish with radishes, drizzle olive oil on top and serve.

Roasted Beet and Kale Salad with Almonds

From: www.themediterraneanandish.com

INGREDIENTS

1 bunch kale, washed, dried, ribs removed, roughly chopped
6 beets, washed, dried and peeled
1/2 tsp dried rosemary
1/2 tsp garlic powder
salt and pepper
olive oil
1/4 medium red onion, thinly sliced
1-2 tbsp slivered almonds, toasted

LEMON-HONEY VINAIGRETTE

1/4 cup olive oil
1 1/2 lemon, juice of
1/4 cup honey
1/4 tsp garlic powder
1 tsp dried rosemary
Salt and pepper

INSTRUCTIONS

Preheat oven to 400 degrees F.

Prepare ingredients as indicated above.

Toss kale with salt, pepper and a little olive oil. Place on a lightly oiled baking sheet. Roast in oven for a brief five minutes. Remove from heat and set aside.

Take peeled beets and cut them into 1 1/2 wedges. Place on a lightly oiled baking sheet. Sprinkle with rosemary, garlic powder, salt and pepper. Toss with a little olive oil making sure beets are well-coated

with the olive oil and spices.

Place the beets on the middle rack of the 400 degrees F-heated oven. Roast for 45 minutes, tossing/turning beets twice.

While beets are roasting, make the lemon-honey vinaigrette. Simply mix vinaigrette ingredients in a small bowl, whisk to combine. Set aside.

When beets are tender to your liking, remove from oven and let them cool slightly.

In a medium salad bowl, combine kale, beets and sliced red onions. Dress your salad with the lemon-honey vinaigrette, and toss together. Garnish with the toasted slivered almonds. Enjoy!

Looking for other salads and side dishes? Here are a couple: simple Mediterranean garden salad; roasted red pepper hummus.

Quick Carrots with Basil

From: www.geniuskitchen.com

INGREDIENTS

500 g carrots (sliced diagonally)
2 teaspoons olive oil
2 large garlic cloves (sliced thinly or 1 teasp crushed garlic from a jar)
2 tablespoons fresh basil (thinly sliced or chopped)

DIRECTIONS

Cook carrots in boiling water for for 2 -3 mins until tender but crisp or microwave if desired.

Drain and reserve 1/2 cup of liquid.

Combine the garlic and oil in a nonstick pan and cook over a moderate heat until fragrant (you can smell the garlic).

Add the carrots and stirring, cook until well combined and hot, adding a little of the reserved cooking liquid if necessary.

Remove from the heat and stir in the basil.

Serve hot.

ONION AND BACON TART

From: www.saveur.com

Ingredients

6 oz. slab bacon, cut into 1/4" matchsticks
4 tbsp. unsalted butter
2 medium yellow onions, thinly sliced lengthwise
Kosher salt and freshly ground black pepper, to taste
1 1/2 cups flour
2 tsp. dry mustard
1 1/4 cups milk
3 eggs, lightly beaten

Instructions

Heat bacon in a 12" skillet over medium-high heat, and cook, stirring occasionally, until fat renders and bacon is crisp, about 12 minutes. Using a slotted spoon, transfer bacon to paper towels to drain; pour bacon fat into a 9x11 baking dish and set aside. Return skillet to medium-high heat, and add butter; add onions, salt, and pepper, and cook, stirring, until lightly caramelized, about 10 minutes. Remove from heat and set aside.

Heat oven to 425°. In a large bowl, whisk together flour, mustard, and pepper; add milk and eggs, and stir until smooth. Let batter rest for 10 minutes. Meanwhile, place baking dish with bacon fat in oven and let heat for 10 minutes. Remove baking dish from oven, pour in batter, and sprinkle with rendered bacon and caramelized onions; return to oven and bake until puffed and golden brown, about 30 minutes.