



Riverdog Farm

June 22, 2019

Riverdog Farm Veggie Box News

Box Contents:

1 lb French Fingerling Potatoes
1 bu Carrots
1 bskt Gold Nugget Cherry Tomatoes
1 lb Summer Squash
1 bu Rainbow Chard
3/4 lb Royal Blenheim Apricots
1/2 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](#)

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!

Box Notes: The Royal Blenheim apricots are incredible this year! Some may have slightly green shoulders, some may have a few exterior, cosmetic challenges, but their flavor, juiciness and sweetness are out of this world. They are ready to eat. Eat or slice and freeze them for smoothies ASAP as they continue to ripen off the tree. We're also so excited to be offering the first tomatoes of 2019 in this week's veggie box: gold nugget cherry tomatoes, fresh off the vine.

Field Notes: Amazingly enough, summer and spring are still overlapping on the farm, weather-wise and crop-wise. Rarely do we have snap peas when we have tomatoes and rarely have we had asparagus when we've had summer squash. There's always a first time for everything and with global warming, we are witnessing some pretty unexpected seasonal crop overlap.

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!

Fresh Apricot Crisp

From: <https://kristineskitchenblog.com/fresh-apricot-crisp/>.

- 6 cups pitted, sliced fresh apricots
- ½ cup granulated sugar*
- 1 tbsp. cornstarch
- ½ tsp. ground ginger
- ½ tsp. cinnamon
- zest of one small lemon

For the topping:

- 1 cup old-fashioned oats
- ¾ cup white whole-wheat flour
- ⅓ cup packed brown sugar
- 1 tsp. cinnamon
- ¼ tsp. salt
- 6 tbsp. (¾ stick) cold unsalted butter, cubed

Directions

1. Preheat oven to 350 degrees F. Spray an 8x8-inch baking dish with cooking spray.
2. In a large bowl, toss together apricots, granulated sugar, cornstarch, ginger, cinnamon, and lemon zest. Stir gently until apricots are evenly coated with the sugar-spice mixture. Pour into prepared baking dish.
3. In a medium bowl, whisk together oats, white whole-wheat flour, brown sugar, cinnamon, and salt. Add butter cubes and use your fingers to work the butter into the oat mixture until it begins to clump together and the butter pieces are worked into the oats and flour. Sprinkle topping over apricots.
4. Bake in the preheated oven until filling is bubbly and topping is golden brown, about 35 minutes. Let cool slightly before serving.

Slow-Roasted Cherry Tomatoes with Basil Oil

From: <https://cooking.nytimes.com/recipes/1014280-slow-roasted-cherry-tomatoes-with-basil-oil>.

- 2 baskets sweet cherry tomatoes (can use a mixture of colors)
- Salt to taste
- A couple of pinches of sugar
- 3 tablespoons extra virgin olive oil
- About 1 tablespoon basil olive oil (see below)

For the basil oil:

- Salt to taste
- 2 cups basil
- ½ cup extra virgin olive oil

1. Preheat the oven to 300 degrees. Place the tomatoes in a baking dish large enough to fit them in a single layer. Add the salt and sugar, and toss together. Add the regular olive oil, and toss again. Place in the oven for 45 minutes until the skins have shriveled and just split; the tomatoes should still be still intact. Remove from the heat, and allow to cool.
2. Bring a pot of water to a boil, and salt generously. Fill a medium bowl with ice water. Place the basil in the boiling water, and blanch for 15 seconds. Remove with a skimmer, and transfer to the ice water. Drain and squeeze out excess water, then place on a clean dish towel and again squeeze out as much water as you can. Place in a blender with the olive oil. Blend one to two minutes until the olive oil is green and tinged with flecks of basil. Transfer to a squeeze bottle, and refrigerate.
3. Arrange the tomatoes on a platter. Drizzle the bright green basil oil decoratively around and over them, and pour on any juices from the pan. Serve warm or at room temperature.

Tip

- Advance preparation: You can make these tomatoes several hours ahead of serving. They will keep overnight in the refrigerator.