



Riverdog Farm

July 2, 2018

# Riverdog Farm Veggie Box News

## Box Contents:

1 lb Santa Rosa Plums  
1 ½ lbs Early Girl Tomatoes  
1 lb Purple Majesty Potatoes  
¾ lb Mixed Summer Squash  
1 bu Carrots  
1 bu White Spring Onions  
1 bu Curly Kale

## Check payment for August Deliveries is due by July 31<sup>st</sup>:

Tuesdays: \$96  
Wednesdays: \$120  
Thursdays: \$120  
Fridays: \$120  
Saturdays: \$120

## Thank you for your payment if already sent!

## Quarterly Payment Schedule:

**3<sup>rd</sup> Quarter**  
July/August/September  
\$312  
**4<sup>th</sup> 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](#)

**Important Holiday Schedule Announcement!**  
**All members with Wednesday CSA deliveries scheduled for 7/4 (next week):**  
**Your boxes will be delivered to your regular pick up site on Tuesday July 3<sup>rd</sup>.**  
**There will be NO CSA DELIVERIES ON WEDNESDAY JULY 4TH.**

**Box Notes:** New this week: the early girl tomatoes have returned! We are very pleased to be harvesting these once again after 28 years of growing this favorite flavorful variety. And we're so pleased to have Santa Rosa plums in quantity. The fruit set was dense this year, with each plum sizing up much bigger than previous years. Wishing you a Happy 4<sup>th</sup> of July this week. Erin created a special veggie box this week a red, white and blue theme (red: Early Girl Tomatoes, white: onions, blue: potatoes). Please welcome Christian as our new CSA manager. We said a sad goodbye to Erin who has been at the farm for a few years. She's heading north to cooler climes and going back to her northwestern roots. Farewell Erin and welcome aboard Christian!

**Field Notes:** A wildfire started Saturday afternoon around 2 pm. It has grown to a 44,500 acre wild land fire that is only 3% contained as of Monday am. The farm, crops and residents are safe as the irrigated valley floor is moist and protected. While the smoke, ashes and flames in the hills have been scary, we are feeling safe but remain on high alert for any major wind changes. Thank you to all the fire fighters, from San Juan Bautista to Orange County to LA to Nevada County (from everywhere) from all levels of government (there are 1000 of them on scene!) for protecting us and our homes!

**Event Announcement:** The Hoes Down Harvest Festival isn't happening this year. The event organizers decided to take a break. The festival will resume in October 2019.

## Web Store Highlights:

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

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 Frog Hollow fruit is CCOF-certified organic.

**The catch: you must make your one time or weekly order no later than Sunday at midnight for delivery the coming week.** Frog Hollow fruit boxes come packed full of **3-4 varieties of exceptionally tasty, seasonal, tree ripened stone fruit.** Summer fruit boxes contain 7 lbs. of mixed CCOF-certified organic stone fruit that include many varieties of peaches, plums, nectarines and pluots. Visit their web site: [www.froghollowcsa.com](http://www.froghollowcsa.com) to learn more about their CSA program, farm, ethos and fruits.

**Each Fruit Box is \$27.75**

## Purple Potato Salad

From: <https://www.acouplecooks.com/purple-potato-salad/>. [RDF note: ½ the recipe for the amount of potatoes included in your veggie box]

- 2 pounds purple potatoes
- 8 radishes
- 4 green onions
- ½ cup sour cream
- 1 tablespoon olive oil
- 1/2 lemon
- ½ teaspoon kosher salt
- Fresh ground black pepper

Rinse and scrub the potatoes. Fill a large pot with water and add a few pinches of kosher salt. Bring to a boil, then boil the potatoes for about 20 minutes until tender (test one with a fork to see if it slides through easily). Drain the potatoes and run them under cold water. Slip the skins off of the potatoes (if desired; it takes a bit of time but makes for a polished look), and cut them into bite sized pieces.

Thinly slice 8 radishes and 4 green onions.

In a small bowl, mix together ½ cup sour cream, 1 tablespoon olive oil, the juice of half of a lemon, and ½ teaspoon kosher salt. Pour the dressing over the potatoes and add plenty of fresh ground black pepper. Mix to combine, and add additional kosher salt to taste. Serve immediately at room temperature. For leftovers, allow the salad come to room temperature and add a bit more fresh lemon juice and kosher salt prior to serving.

## Viennese Plum Cake

From: <https://www.tasteofhome.com/recipes/viennese-plum-cake/print/>.

- 1/2 cup butter, softened
- 1/2 cup plus 1 tablespoon sugar, divided
- 2 eggs
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 3 cups sliced fresh plums (about 1-3/4 pounds)
- 1/4 teaspoon ground cinnamon

## TOPPING:

- 1/2 cup all-purpose flour
- 1/4 cup sugar
- 1/4 cup cold butter, cubed
- 3 tablespoons chopped walnuts, optional

1. In a large bowl, cream butter and 1/2 cup sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking powder and salt; add to creamed mixture and mix well.

2. Transfer to a greased 9-in. square baking dish. Top with plums. Combine cinnamon and remaining sugar; sprinkle over plums.

3. For topping, in a small bowl, combine flour and sugar; cut in butter until mixture resembles coarse crumbs. Stir in walnuts if desired. Sprinkle over top.

4. Bake at 350° for 50-55 minutes or until topping is golden brown and plums are tender. Cool on a wire rack.

## Lebanese Tomato Salad

<https://www.maureenabood.com/lebanese-tomato-salad-let-juice-run-down-your-chin/>.

- 2 pounds (or less) ripe tomatoes, any shape, size, or color (a variety is nice)
  - 20 fresh mint leaves, chopped or torn in small pieces
  - 1 medium sweet onion, thinly sliced
  - Juice of 1 lemon
  - 2 tablespoons extra virgin olive oil
  - 1/2 teaspoon granulated garlic powder
  - 1 teaspoon kosher salt
- Few grinds black pepper.

To slice the tomatoes, use a very sharp or serrated knife and cut them in half through the core end. Cut out the cores. Slice the tomatoes into somewhat irregular 1-inch chunks rather than perfect wedges.

Place the tomatoes, mint, and onion in a bowl. Add the lemon juice, garlic powder, salt and pepper. Combine and taste. It's ready to eat or let the salad rest for a bit, taste again, and adjust the seasonings if needed.