



Riverdog Farm

July 8, 2019

Riverdog Farm Veggie Box News

Box Contents:

1 lb Mountain Rose Potatoes
1 bu Carrots
1 bskt Sun Gold Cherry Tomatoes
1 lb Summer Squash
1 lb Santa Rosa Plums
¾ lb Green Beans
1 bu Basil

Payment by check is due by July 31 for August Deliveries:

Tuesdays: \$96
Wednesdays: \$96
Thursdays: \$120
Fridays: \$120
Saturdays: \$120
Sundays: \$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 would like 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! This offer is available through the month of July.

Box Notes: The plums are back! The fruit set this year has been incredible and temperatures have been optimal for steady ripening. We continue to harvest the delectable Santa Rosa plums this week. New this week is basil: a crinkly, broadleaf "lettuce" variety with a Genovese basil flavor.

Community Pizza Night at our neighbor's Full Belly Farm

Friday July 12, 2019

5 pm to 9 pm

16090 County Road 43 Guinda 95637

\$15 per pizza

The pizzas are wood-fired, the freshest, from-the-farm toppings around!

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!

French Potato and Green Bean Salad

From: <https://cooking.nytimes.com/recipes/12564-french-potato-and-green-bean-salad>.

- 2 pounds medium potatoes, like Yukon Gold or Yellow Finn [or Mountain Rose Potatoes – RDF note]
 - Salt and pepper
 - 1 bay leaf
 - 1 large thyme sprig
 - 3 garlic cloves, smashed to a paste with a little salt
 - 1 tablespoon chopped anchovy
 - 1 tablespoon chopped capers
 - 2 teaspoons Dijon mustard
 - 4 tablespoons white wine vinegar
 - 1/3 cup extra virgin olive oil
 - 1 pound small French beans, or small romano or wax beans
 - 4 large eggs
 - 1 tablespoon thinly sliced chives
 - 2 tablespoons roughly chopped parsley
 - 2 tablespoons roughly chopped basil
 - 6 to 8 anchovy fillets, optional, for garnish
1. Bring a large pot of well-salted water to a boil. Add the potatoes, bay leaf and thyme branch. Cook at a brisk simmer until the potatoes are firm but easily pierced with a skewer, about 30 minutes. Remove and let cool slightly.
 2. While the potatoes are cooking, make the vinaigrette: In a small bowl, stir together the garlic, anchovy, capers, mustard and vinegar. Slowly whisk in the olive oil. Season to taste with salt and pepper. Whisk again before using if the dressing separates.
 3. When the potatoes are cool enough to handle, remove the skins with a paring knife and carefully cut into pieces 1/4-inch thick, or slightly thicker. Put the slices in a low bowl, season lightly with salt and pepper and add half the vinaigrette. Using your hands, gently coat the potatoes with the vinaigrette, taking care not to break them. Cover and set aside at room temperature.
 4. Top and tail the beans. Simmer in salted water until firm-tender, about 3 to 4 minutes, then cool under running water and pat dry.
 5. To cook the eggs, bring a medium pot of water to a rapid boil. Add the eggs and cook for 8 minutes for a somewhat soft-centered yolk or 9 minutes for a firmer yolk. Cool the eggs immediately in ice water, then crack and peel. Cut each egg in half and season lightly with salt and pepper.

6. When ready to serve, season the beans with salt and pepper, then dress with the remaining vinaigrette. (Reserve 2 tablespoons vinaigrette for the arugula, if using.)
7. Combine the dressed beans and potatoes, using hands to toss, and pile onto a platter. Sprinkle with chives, parsley and basil and arrange the eggs over the top. Garnish with anchovy fillets, if desired. Dress the arugula and send it to the table separately.

Marinated Mozzarella, Cherry Tomato, and Basil Salad Recipe

From: <https://www.serious-eats.com/recipes/2012/08/marinated-mozzarella-cherry-tomato-basil-salad-recipe.html>.

- 1/4 cup extra virgin olive oil
 - 1/4 cup freshly chopped basil
 - 1 pound ciliegine mozzarella (cherry-size mozzarella balls)
 - Kosher salt and freshly ground black pepper, to taste
 - 1 pint cherry or grape tomatoes (about 2 cups)
 - 3 tablespoons balsamic vinegar (regular, white, golden or fruit infused)
1. Combine the oil and basil in a bowl. Add the mozzarella and season to taste with salt and pepper. Cover and let marinate for at least 30 minutes in the refrigerator.
 2. Add tomatoes and vinegar to the mozzarella and toss to combine. Season to taste with more salt and pepper if desired, and serve immediately