



Riverdog Farm

July 22, 2019

Riverdog Farm Veggie Box News

Box Contents:

- 1 lb French Fingerlings
- 1 bu Carrots
- 1 bskt Mixed Medley Cherry Tomatoes
- 3 ears Sweet Corn
- 1 lb Santa Rosa Plums
- 1 Yellow Baby Watermelon

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](#)

LAST WEEK to refer and friend and 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, so send your friends to our website this week!

Box Notes: You'll be receiving 4 ears of corn - one freebie - to cover any worm tip damage. For damaged tips, just cut the end off of the ear.

Field Notes: While we've only had a handful of days over 100 degrees this past month, it looks like it's starting to heat up this week. We'll schedule some shorter days when temperatures go over 100 degrees to ensure that the farm employees are not working in the hottest part of the day which, in the Capay Valley, is usually between 3-5 pm. Luckily, we have a newly constructed public park and swimming pool in Esparto so this summer is the first time ever in our region that families can cool down in community pool that is staffed with YMCA trained lifeguards who are local high school kids. The new pool also offers swim lessons, water aerobics, lap swim times, and is available to rent for family celebrations. It's a real treat to go for a swim at the end of the day in an area with such hot summers. For our region, unincorporated Yolo County, the Tuli Mem Park and Aquatics Center is a new community asset that will provide recreation outlets to people of all ages for decades.

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!

Watermelon-Mint Agua Fresca

From:

<https://www.epicurious.com/recipes/food/views/watermelon-mint-agua-fresca-56389829>.

- 1/4 cup (packed) fresh mint leaves
 - 1/4 cup sugar or agave syrup
 - 5 cups peeled, seeded, coarsely chopped watermelon (from about a 2 1/2-pound watermelon)
 - 1/4 cup fresh lime juice
 - Mint sprigs (for serving)
1. Combine mint leaves, sugar, and 1/4 cup water in a small pot. Bring to a boil and stir until sugar has dissolved. Transfer mixture to a heatproof container and chill, uncovered, until cool, about 30 minutes.
 2. Strain mint syrup into a blender; discard mint leaves. Add watermelon and lime juice and blend until very smooth. Using a fine-mesh sieve, strain into a pitcher; discard solids. Add 2 cups water and stir well to combine. Serve with mint sprigs.

Tomato Corn and Basil Salad

From: <https://www.thespruceeats.com/corn-tomato-basil-salad-2217576>.

- 1 tablespoon extra-virgin olive oil (or vegetable oil)
 - 1 teaspoon apple cider vinegar (or white wine vinegar)
 - 1/4 teaspoon fine sea salt
 - 1 shallot (or 1/4 small red onion)
 - 3 ears corn
 - 3 medium tomatoes
 - 2 sprigs basil
1. In a salad bowl mix together the oil, vinegar, and salt. Peel and mince the shallot. Add it to the dressing and stir to combine.
 2. **Husk the corn** and use a sharp knife to cut off the kernels (you can do this into a separate bowl and then add to the dressing, or cut them directly into the bowl with the dressing). As always when cutting corn kernels from the cob, be careful not to cut too deep: If you have a sharp knife and meet any resistance at all, you're cutting too deep and may end up with tough, woody knobs at the end of the kernels.

3. To prepare the tomatoes, use a sharp knife to cut out the stem end and core underneath. Cut the tomatoes in half along the equator, squeeze out and discard the seeds and extra juice, and chop. Add to the bowl with the corn. Toss the corn and tomatoes with dressing.
4. Slice the basil into thin strips (**chiffonade** style). Sprinkle the salad with the ribbons of basil and serve. The salad will keep for a few hours topped with the basil or 2 to 3 days without the basil (sprinkle the basil on top just before serving).

Fingerling Potatoes with Lemon Herb Dressing

From: <https://www.jessicagavin.com/lemon-herb-fingerling-potato-salad/>.

- 2 pounds fingerling potatoes, halved
 - 3 tablespoons dijon mustard
 - 1/2 teaspoon honey
 - 1 teaspoon lemon juice
 - 1 teaspoon lemon peel, freshly grated
 - 2 tablespoons red wine vinegar
 - 2 tablespoons shallots, minced
 - 2 tablespoons parsley, chopped
 - 1 teaspoon thyme, chopped
 - 1/2 teaspoon rosemary, chopped
 - 1/2 teaspoon kosher salt
 - 1/8 teaspoon black pepper
 - 6 tablespoons olive oil, extra-virgin
1. Place potatoes in a large pot, covered with 1 inch of cold water, add 1 tablespoon of salt to the water.
 2. Bring to a boil, then reduce to a simmer on medium-low heat and cook until potatoes are fork tender, about 15 to 20 minutes.
 3. Drain potatoes and set aside.
 4. In a large bowl, whisk together mustard, honey, lemon juice, peel, vinegar, shallots, parsley, thyme, rosemary, salt, pepper and olive oil. Adjust seasoning as needed.
 5. Add warm potatoes to the dressing and stir to combine.
 6. Serve at room temperature, can be refrigerated and served up to one day after preparing.