



Riverdog Farm

December 17, 2018

Riverdog Farm Veggie Box News

Box Contents:

- 1 lb Watermelon Daikon Radish
- 1 bu Red Onions
- 1 bu Parsley
- 1 hd Red Cabbage
- 2 lbs Bok Choi
- 1 bu Red Mustard
- 1 ¼ lbs French Fingerling Potatoes

Payment by check is due by November 31st for December Deliveries:

- Tuesdays: \$72
- Wednesdays: \$72
- Thursdays: \$72
- Fridays: \$72
- Saturdays: \$72

Thank you for your payment if already sent!

Quarterly Payment Schedule:

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](#)

Box Notes: From all of us at the farm, wishing you a happy holiday season and best wishes for a prosperous 2019!

Field Notes: We recently received about an inch of rain. The fields are very muddy making harvesting conditions sticky but we need all the rain we can get. We're hoping for a wetter January and February.

December Delivery Schedule:

The farm will be closed from December 23rd through January 1, 2019. There will be no regular CSA deliveries the last week in December and the first week in January. You may pick up a veggie box at the farmer's markets and we'll adjust your account balance. Veggie box deliveries will return the week of January 7th 2019.

We will be at the Farmers Markets on the following days at the end of December and in early January:

Saturday December 22: Berkeley Farmers' Market on Center and MLK

Sunday December 23: Sacramento Sunday Farmer's Market on 8th under the freeway

Thursday January 3: Berkeley Farmers' Market on Rose and Shattuck

Saturday January 5, 2018: Berkeley Farmers' Market on Center and MLK

2019 CSA Payment Schedule

Quarter 1: Wednesdays \$288 Thursdays \$288 Fridays \$288

Quarter 2: Wednesdays \$312 Thursdays \$312 Fridays \$312

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 giving us advance purchasing power for labor, seeds, fertilizers, and other farming expenses that are essential to get the next growing season

Ginger Garlic Noodle Soup with Bok Choy

From: <https://theforkedspoon.com/ginger-garlic-noodle-soup-with-bok-choy/>.

- 1 tbsp olive oil
 - 3 shallots, diced
 - 1 bunch green onions, chopped, green and white divided
 - 4 cloves garlic, minced
 - 2 tbsp ginger, fresh, minced
 - 5.5 cups low sodium chicken broth, or water for vegan
 - 2 whole star anise
 - 2 tbsp soy sauce, or Tamari for a Gluten Free option
 - 10 oz crimini mushrooms, sliced
 - 6 oz rice noodles
 - 1.5 heads bok choy, roughly chopped
 - sesame seeds, for topping
 - red pepper flakes, for topping
1. Heat 1-2 tablespoons olive oil in a medium-sized stockpot over medium heat. To the oil add the diced shallots and mix well. Cook over medium heat for 4-5 minutes, or until the shallots turn translucent and start to soften. Stir often.
 2. Chop the end off of each green onion- dividing the white part from the green part. Chop and set aside the green part for topping. Meanwhile, finely chop the white part of each green onion.
 3. Add the white part of the green onions, minced garlic, and ginger to the shallots and mix. Cook, stirring occasionally, for 1-2 minutes or until garlic and ginger is fragrant.
 4. Carefully pour the chicken stock or water (or mix) into the pot and bring to a simmer. To the pot add the star anise and soy sauce. Cover and continue to simmer for 10 minutes.
 5. Remove lid from the pot and carefully remove and discard each star anise from the soup.
 6. Add the sliced mushrooms, uncooked noodles, and bok choy to the pot and simmer for 5-8 minutes, or until noodles and bok choy are tender. Season to taste.
 7. Divide soup between bowls and garnish with sesame seeds, the green parts of green onions and red pepper flakes (if desired).

Garlic and Parmesan Fingerling Potatoes Recipe

From: <https://kitchenswagger.com/garlic-parmesan-fingerling-potatoes-recipe/print/5437/>.

- 1 pound mixed color fingerling potatoes
 - 1-2 garlic cloves, minced
 - 1/4 cup grated parmesan cheese
 - 2 tablespoons olive oil
 - 2 tablespoons butter, melted
 - 1 tablespoon fresh parsley, minced
 - kosher salt and ground pepper to taste
1. Preheat oven to 425° F.
 2. Cut fingerling potatoes into halves.
 3. In a [cast iron skillet](#), combine potatoes, butter, olive oil, garlic, parsley, half of the parmesan cheese, salt and pepper. Stir and mix until potatoes are fully seasoned.
 4. Place skillet in the oven and bake for 25-30 minutes, or until potatoes are slightly crispy and tender on the inside. (Should be able to easily pierce with a fork). Let cool for 5 minutes, top with the remaining parmesan cheese and serve.

Watermelon Radish Eating Ideas

<https://dailyburn.com/life/recipes/delicious-watermelon-radish-recipes/>.

<https://www.thekitchn.com/if-cinderella-were-a-vegetable-she-would-be-a-watermelon-radish-ingredient-intelligence-106793>.

<https://www.serious-eats.com/recipes/2017/04/pickled-watermelon-radish-recipe.html>.

<https://withfoodandlove.com/roasted-watermelon-radishes-with-herbed-tahini-sauce/>.

<https://alexandracooks.com/2014/12/24/watermelon-radish-orange-goat-cheese-salad/>.

<https://www.jamesbeard.org/blog/eat-this-word-watermelon-radish>.