

## Riverdog Farm Veggie Box News

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January 3, 2011

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### Box Contents:

1-2 hds Cauliflower  
3 lbs Mandarins  
1 bu Carrots  
2 lbs Yellow Finn Potatoes  
2-3 hds Baby Lettuce  
1 bu Rapini  
1 pc Winter Squash  
1 lb Leeks

**Field Notes:** We hope you had a warm and restful holiday season, and Happy New Years to everyone. January 1<sup>st</sup> brought snow to the valley floor (elevation 200 ft in Guinda). Temperatures were cold enough all day Saturday to prevent the snow from melting. Rested from a two-week vacation, the farm is back into the swing of things this week. While field conditions remain wet and muddy from the recent rainfall, we will focus on greenhouse seeding, animal tending, and harvesting winter crops.

**Box Notes:** The Satsuma Mandarins are from Gold Oak Ranch (certified organic by CCOF) in Rumsey. This is the time of year when the carrots, beets, and other root crops are exceptionally sweet due to the series of cold, frosty mornings. The same is true of the cooking greens including rapini, collards, kale, spinach, and braising greens. Enjoy the carrots grated on a lettuce salad. Due to the recent rains, the greens have collected a lot of gritty sand and soil. Give them a double or triple rinse by dunking them in a water bath, rinsing and repeating. This week, we included a Grey Kabocha, Red Kabocha, or a Buttercup squash.

**Membership Drive:** Our Veggie Boxes are an integral part of our ability to keep our core crew working in the winter; providing year round employment in an industry infamous for its seasonal nature. Whatever your reasons are for being a part of our Riverdog Farm community, we hope that you won't mind mentioning us. Next week, we will include a few of our brochures for you to pass on to friends, neighbors and colleagues; people you think will enjoy the vegetables and appreciate what we do. Thank you very much for your continued support of our farm.

### **Payment Reminder: The veggie box price is \$20 per week. February payment is due by January 28, 2011.**

Monthly payment for four weeks of deliveries in February is \$80.

If you have any questions about your account status, please email us at [csa@riverdogfarm.com](mailto:csa@riverdogfarm.com) or call (530) 796-3802.

Please check the "Ordered-Through" column on the sign-out sheet. If the printed date in the column is earlier than the end of the month, your payment for the remainder of the current month is due by the printed date. Without timely receipt of payment, deliveries might be interrupted.

**Riverdog Farm Organic Almond Butter:** Organic almond butter is available for delivery to your pickup location. Please place your order by Friday prior to your delivery day and send payment when you place your order.

**2-Jar Case is \$24**

**Dozen-Jar Case is \$120**

Each jar contains one pound of almond butter. The jars are beautifully labeled and make great gifts.

**Riverdog Farm Pastured Chicken:** Riverdog Farm meat birds are CCOF certified organically grown. The meat is processed in a non-organic facility so the chicken is not certified organic. The chicken may include the head and feet. Please specify when you order. They are delivered frozen.

**White Cornish: 3 to 5 pound birds at \$4.50 per pound**

**Poulet Rouge: 2.5 to 4 pound birds at \$5 per pound**

**Riverdog Farm Pastured Pork:** Riverdog Farm hogs are certified organic (CCOF) animals. Meat is processed in non-organic facilities, therefore pork is not certified organic. Pork is delivered frozen.

**Pork Shares: 15 to 20 lb cases of assorted cuts at \$7 per pound**

**Smoked Bacon: 5 lbs of bacon is \$50**

**Pork Sausages: 10 lbs of assorted styles is \$65**

**Smoked Ham: 3 to 4.5 lb hams at \$9 per pound**

Email [csa@riverdogfarm.com](mailto:csa@riverdogfarm.com) for more information or to request a list of pork shares. Visit our *Hog Blog* ([riverdoghog.blogspot.com](http://riverdoghog.blogspot.com)) to view photos of our pastured pigs.

**Mandarin/Tangerine Bundt Cake** from <http://southernfood.about.com/od/lemoncakes/r/r70307c.htm>

This cake can also be made with orange juice and zest instead of the tangerine juice.

**2½ cups cake flour, stir before measuring**

**½ teaspoon salt**

**1½ cups granulated sugar**

**1 cup tangerine juice**

**1 tablespoon baking powder**

**4 ounces butter (1/2 cup)**

**2 tablespoons finely grated tangerine zest**

**4 large egg whites**

Grease and flour a 10 or 12-cup tube or Bundt cake pan, or spray with a baking spray. Heat oven to 350°.

Sift the flour, baking powder, and salt into a bowl; set aside. In a large mixing bowl, beat butter until light. Gradually beat in sugar; beat until light and fluffy. Add the tangerine zest and stir to blend. Add the sifted dry ingredients to the batter about 1/3 at a time, alternating with half of the tangerine juice, ending with dry ingredients. Beat until smooth and well blended. In another bowl beat the egg whites until stiff peaks form. Carefully fold the egg whites into the batter until well blended.

Spoon batter into the prepared pan. Bake for 25 to 35 minutes, or until a cake tester or toothpick comes out clean when inserted into the center of the cake. Cool in the pan for 10 minutes; turn out onto a serving plate to cool completely. Glaze with the tangerine glaze (instructions below) or dust with powdered sugar.

**Tangerine Glaze:** Combine 1 cup of sifted powdered sugar with 1 tablespoon of melted butter, 2 teaspoons finely grated tangerine zest, and enough tangerine juice to make a glaze which can be drizzled over the cake with a spoon.

**Soft Polenta with Leeks** from Bon Appétit February 1999

**3 tablespoons butter**

**2¼ cups (or more) water**

**2 cups canned chicken broth**

**1 cup polenta**

**3 large leeks (white and pale green parts only),  
thinly sliced**

**1 bay leaf**

**1/3 cup freshly grated Parmesan cheese**

Melt 2 tablespoons butter in heavy large saucepan over medium heat. Add leeks; stir to coat. Cover and cook until leeks soften, stirring occasionally, about 10 minutes.

Add 2¼ cups water, broth and bay leaf. Bring to boil. Gradually whisk in polenta.

Reduce heat to medium-low and cook until mixture is thick and creamy, stirring often and thinning with more water if necessary, about 35 minutes. Remove pan from heat. Discard bay leaf.

Stir in remaining 1-tablespoon butter and Parmesan cheese. Season polenta to taste with salt and pepper. Divide polenta among plates. Serves 4.