

Riverdog Farm Veggie Box News
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Box Contents:

3 lbs Mandarins
1 bu Collard Greens
1 bu Carrots
1 bu Beets
1 lb Romanesco
½ lbs Arugula
1 bu Cilantro
½ lb Almonds

Field Notes: Despite the soil moisture levels, we planted more shelling, snap, and snow peas this Monday. We snuck them into our sandiest ground ahead of the big rainstorm predicted for this week. The seeds may sit in the ground for a while until it warms up but if planted shallowly, they will sprout as temperatures increase. After about 3 months of growing in not-too-extreme climate conditions, the peas will be ready for harvest. This planting joins our first round of peas, seeded in late November. So by mid-April, barring late frosts, there should be fresh peas in your veggie boxes. The carrot, beet, romanesco, and greens harvests continue. The green house is full of young lettuce and brassica transplants soon to be followed by tomato seedlings. A

chilling fog is blanketing the valley keeping the air moist but not too cold.

Membership Drive: We have included a few of our brochures for you to pass on to friends, neighbors and colleagues; people you think will appreciate what we do. 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. If you would like additional brochures we would be happy to mail them at your request.

Box Notes: The seedless, Owari Satsuma mandarins come from Gold Oak Ranch (certified organic by CCOF). The carrots are at their peak right now with a very high sugar content and unsurpassed crispness. On some of the carrots (the ones that had more above ground in the field than others), the top ½ inch or so became too cold in the sub-freezing temperatures before the holiday so this top part should be trimmed off for the best carrot-eating experience. Romanesco cooks similarly to cauliflower and has a milder flavor. A special treat in the box is the bag of raw almonds. They have a more concentrated flavor and aroma than what you might be accustomed to, but we just call that delicious. Arugula is a tender green with a spicy and nutty flavor that makes a great salad. Collards are not only flavorful braising greens, but one of the most nutritious as well.

Payment Reminder: The veggie box price is \$20 per week. February payment is due by January 29, 2010.

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 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.

We don't advertise our CSA program. We currently have space for additional subscribers. Endorsement from members who enjoy our service is the best advertisement we could ever hope for! If you like what we do and know folks who would enjoy receiving our weekly veggie box deliveries, please have them give us a call, send us an email, or visit our website: www.riverdogfarm.com.

Bulk Mandarins are available! Mandarin deliveries will resume this week and will be around until about mid-January. A 20 lb case of Owari Mandarins from Gold Oak Ranch (certified organic by CCOF) is \$30. Please place your order by phone or email by the Sunday before your delivery day. Please make your payment to Riverdog Farm and mail your payment to the farm when you place your order. Thank you!

Riverdog Farm Pork Shares & Sausages: Bulk cases of assorted pork cuts and sausages are available.

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

Pork Shares: bulk case (ranging from 15 to 20 lbs) of assorted cuts is \$7 per pound

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

Cinnamon Roasted Almonds

From: <http://allrecipes.com/recipe/cinnamon-roasted-almonds/Detail.aspx>

1 egg white

4 cups whole almonds

¼ teaspoon salt

1 teaspoon cold water

½ cup white sugar

½ teaspoon ground cinnamon

Preheat oven to 250 degrees F. Lightly grease a 10x15 inch jellyroll pan. Lightly beat the egg white; add water, and beat until frothy but not stiff. Add the nuts, and stir until well coated. Mix the sugar, salt, and cinnamon, and sprinkle over the nuts. Toss to coat, and spread evenly on the prepared pan. Bake for 1 hour in the preheated oven, stirring occasionally, until golden. Allow to cool, then store nuts in airtight containers.

Creamed Farmer Greens from *5 Spices, 50 Dishes; Simple Indian Recipes Using Five Common Spices*, by Ruta Kahate

1 bunch beet greens

1½ cups water

¼ teaspoon cumin seeds

1 medium yellow onion, thinly sliced

Salt

1 bunch kale or collards

2 tablespoons canola oil

2 inch piece fresh ginger, peeled and julienned

¼ cup heavy cream

Rinse the greens well and discard any tough stalks. Coarsely chop the leaves and tender stems and place them in a large stockpot with 1 cup of water. Cover and cook over medium-high heat until the leaves are tender, 15 to 20 minutes. Drain.

Make the tadka: Heat the oil in a large saucepan over high heat. When the oil begins to smoke, add the cumin seeds, covering the pan with a lid or spatter screen. After the seeds have stopped sputtering, add the ginger and onion and sauté over medium heat until the onion is dark brown.

In a food processor, coarsely puree the onion mixture and greens together. Return to the saucepan with the remaining ½ cup water and salt to taste, and cook - covered, over low heat for 30 minutes - allowing the greens to soften in flavor. Stir in the cream and serve warm.

Romanesco With Gorgonzola from <http://www.rivernene.co.uk> (a CSA in England)

1 romanesco, cut into florets

½ pound Gorgonzola cheese, diced

1 ounce butter, softened

1 tablespoon toasted cumin seeds

1 teaspoon plain flour

½ cup milk

2 tablespoons brandy

Salt & pepper

This recipe is for all those blue cheese lovers, and for those who want to try a variant to the normal cauliflower cheese! Put the romanesco in a saucepan, add cold water, the flour and a pinch of salt and bring to the boil, then simmer for 10 minutes until just tender.

Drain and place on a warm serving dish. Meanwhile, put the Gorgonzola, milk, butter and brandy in a blender, add salt and pepper to taste then process until smooth and combined. Spoon the mixture over the romanesco, sprinkle with the toasted cumin seeds and serve immediately