

Box Contents:

1 bu Carrots
½ lb Sun-Dried Nectarines
1 hd Celeriac
1 lb Cauliflower
1 bu Red Russian Kale
1 lb Parsnips
2 lbs Navel Oranges
1½ lbs Murcott Mandarins

**March Payment due by
February 25, 2011:**

Monthly payment for five
Wednesday/Thursday
deliveries in March is \$100.

Monthly payment for four **Friday**
deliveries in March 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 date. Without timely receipt of
payment, deliveries may be interrupted.

Special Bulk Offers: Please
email or call us to place your
order by the Friday before your
delivery day. Please mail your
payment to our address when
you place the order.

Murcott Mandarins from Gold
Oak Ranch (certified organic by
CCOF): 25-lb case of mandarins
is \$30.

Navel Oranges from Blue Heron
Farm (certified organic by
CCOF): 25-lb case of oranges is
\$30.

Riverdog Farm Almonds: 5-lb
bag of almonds is \$40.

Riverdog Farm Almond Butter:
2-jar order is \$24 or a 12-jar
case for \$120.

Field Notes: Very warm weather during the past week has triggered blossoms to open in about 5% of our late blooming almond varieties. Because of the expected rain and colder temperatures this coming week, we are concerned about the ability for the bees to pollinate the flowers for full nut fruit set. Time will tell how effective this delicate pollination time is. As soon as the small green almonds appear, we'll be able to assess how the fruit set fared.

Box Notes: The Murcotts are from Gold Oak Ranch, certified organic by CCOF, in Rumsey. The navel oranges are from Blue Heron Farm, also certified organic by CCOF and located in Rumsey, the last, very small town at the north end of Capay Valley. The sun-dried nectarines are from Good Humus Produce, certified organic by Stellar Certification Services, in Capay. Finely chop the dried fruit and add to hot cereal or yogurt. The chopped sun-dried nectarines are a great substitute for raisins in a grated carrot salad. The abundance of roots in this week's box offers a great mixture for a tasty roasted root recipe. Cube the carrots, celeriac, and parsnips. Then coat them with olive oil, sprinkle some salt and black pepper over all, and roast at 425 degrees until crisp-soft, about 45 minutes. (Crisp and browned on the outside; softened on the inside.)

Wild Rice Salad with Sun Dried Nectarines, Duck & Snow Peas
From <http://www.recipeink.com/mf/31/27308>

½ cup uncooked wild rice 1¼ cups water
3 ounces sugar snap peas ½ cup cubed cooked duck
½ cup julienne-cut sun dried nectarines (soaked in sherry for
3 minutes)
¼ cup olive oil
¼ cup chopped pecans, toasted
¼ cup red onion, thinly sliced
1 bunch watercress, stems trimmed
3 medium-size cultivated white mushrooms, thinly sliced
2 tablespoons sherry wine vinegar
Salt and pepper to taste

Rinse the rice in a sieve under cold running water. Put the water in a small saucepan and bring to a boil. Add the rice, return to a boil, cover, and simmer for about 45 minutes; the grains of rice should plump up but not splay and curl.

Drain off any unabsorbed water, remove the pot from heat and let the rice cool to room temperature, covered.

While the rice is cooking, drop the sugar snap peas into water until barely tender.

Put all ingredients together. Toss, then serve.

Riverdog Farm Meats:

Riverdog Farm chickens and hogs are CCOF certified organically raised animals. Meat is processed in non-organic USDA inspected facilities, and therefore meat is not certified organic.

Chicken currently unavailable for delivery. Please check here for availability in March.

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

Sausages and bacon currently unavailable. Please check here for availability in March.

Smoked Ham: 4 to 6-lb hams at \$9 per pound.

To request a list of pork shares or to place an order, please email csa@riverdogfarm.com. Meat is delivered frozen.

Hoirino me Selinoriza: Pork & Celery Root Stew from

http://greekfood.about.com/od/porkrecipes/r/hoirino_selinor.htm

A favorite winter dish combining root vegetables - celery root, carrots, potatoes, and onions - this stew is easy to make and a great one-pot meal. The recipe calls for pork, celery root, potatoes, onion, carrots, dill, and celery.

Cook Time: 1 hour, 30 minutes

2-2½ pounds of boneless pork shoulder or fresh ham, cut into 6 large pieces

1 onion, finely chopped

½ cup of olive oil

4 cups of water

2 carrots, cut in large pieces

1 teaspoon of sea salt

½ teaspoon of pepper

2 rounded tablespoons of fresh dill, finely chopped

4-5 celery stalks with leaves, coarsely chopped

2¾ pounds of celery root, cleaned and cut into slices

2 medium potatoes, peeled and cut in chunks

1 tablespoon of flour

Juice of 2 lemons

In a large stew pot, heat the oil to medium-high and brown the meat on all sides. Add onions and cook until soft. Add water, carrots, dill, chopped celery, salt and pepper, and bring to a boil. Reduce heat to medium and boil for 45 minutes.

Add celery root, and 10 minutes later, add potatoes. Continue to boil for 30 minutes longer, then turn off heat.

In a small bowl, combine lemon juice and flour and stir until the flour dissolves. Add ½ cup of liquid from the pot, stir to mix well, and stir the lemon mixture into the pot. Cover the pot with a towel for 10 minutes, and serve. Serves 6 (one piece of meat per person)

Garlic Parsnip Fries

From <http://www.cdkitchen.com/recipes/recs/693/Garlic-Parsnip-Fries141375.shtml>

1½ pound parsnips, peeled, then cut into ¼ x ¼ x 3" pieces

2 tablespoons Canola oil

2 cloves garlic, peeled and sliced paper thin

Sea salt and freshly ground black pepper

1 tablespoon fresh rosemary, chopped

2 tablespoons finely grated Parmigiano Reggiano cheese

Preheat oven to 425 degrees F. Toss the parsnips with the oil and garlic until thoroughly coated, and then toss again with salt and pepper. Lay out on a cookie sheet in a single layer (keep the bowl for later). Place sheet in the middle of the preheated oven and bake 15-20 minutes, turning with a spatula about every 5 minutes. Then cook an additional 10 minutes or to desired crispiness. Remove from the oven and return parsnips to the bowl. Toss the fries with the cheese, rosemary and additional salt and pepper to taste. Serve immediately.

Roasted Carrots with Thyme

From: <http://eggsonunday.wordpress.com/2008/03/27/a-thing-of-beauty-roasted-carrots-with-thyme/>

About 8 carrots, scrubbed well

About 1 tablespoon fresh thyme leaves

Kosher salt and freshly ground black pepper

Olive oil

Preheat the oven to 425. Cut the carrots on the diagonal into roughly 1 inch pieces. Place on a baking sheet and drizzle with olive oil (I never measure, but it's usually about a tablespoon give or take). Sprinkle with kosher salt, freshly ground black pepper, and thyme leaves. Use your hands to toss the carrots with the oil, salt, pepper and thyme right on the baking sheet. Roast for about 25 minutes, stirring occasionally, until the carrots are nicely browned on the edges but not burned, and tender when you pierce one with a fork. Sprinkle with a little more fresh thyme when you serve, if you like. Serves 4.