

Box Contents:

2.5 lbs Oranges
1 bunch Carrots
2 Black Spanish Radishes
0.5 lb Arugula
2 hds Baby Romaine
1.5 lbs Leeks
0.5 lbs Brussels Sprouts

Field Notes: Our almond trees are just about to flower now and many of the older orchards in the valley are in full flower, so of course it's time for the annual Capay Valley Almond Blossom Festival this coming Sunday. The festival extends from a crafts and farm products fair in Esparto to Ribs and Blue up in Rumsey. Don't forget to stop at the Guinda Firehouse for oysters and the 4-H petting zoo on your way up valley. This is a fun event and a great opportunity to cruise the Capay but it is a vehicle-oriented festival as it's about 25 miles from Esparto to Rumsey. If the weather's nice the highway can get pretty full – about what Napa County sees all summer long. If crowds aren't your thing, come another weekend to bike

(only west of Cache Creek Casino – anywhere east of the Casino is suicidal) or hike the Blue Ridge. Check out YoloHiker.org for trail info. Come summer there is lots of water fun to be had on Cache Creek. If you come out for the Almond Festival, Tim will probably be in Guinda at the Firehouse and Trini will either be in Esparto or Rumsey running a booth for the Western Yolo Recreation Center (WYORCA), a group trying build a pool in Esparto. As for the fields – we love the sun and warmth but really want a little more rain, which just might have come by the time you read this. The asparagus, easily fooled by a warm week in February is pushing, but we expect it to go back into hibernation if the predicted cold rains come. Snow on the Blue Ridge would be a gorgeous backdrop for the Almond Festival

Box Notes: These are the last of the pre-freeze Blue Heron (certified organic by CCOF) oranges. Starting next week they will be post freeze harvest and so far they've been excellent. We know the Brussels Sprouts are not cosmetically perfect, but cook them up anyway – they are very sweet. The Black Spanish Radishes are hot and woody (that's just who they are) – slice them thin and use as a cracker substitute with your favorite cheese or smoked meat. To go native, add salt and enjoy.

Navel Oranges from Blue Heron Farm (certified organic by CCOF) are still available. Please place orders by Sunday evening of the week in which you would like delivery. They are now **\$25.00** for 20 lbs. Not available to Nevada County / Mountain Bounty subscribers at this time.

Bunched Carrots are available. We apologize for the price but a tremendous amount of labor, from hand weeding to hand digging and washing goes into this crop. \$24.00 for 12 bunches, please place orders by Sunday evening. Not available to Nevada County / Mountain Bounty subscribers at this time.

Email Address Change: We will soon be dropping our old riverdog@yolo (aka: calnet).com email and using only our csa@riverdogfarm.com address. Thanks for changing your contact info.

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

1 romanesco, cut into florets	1 teaspoon plain flour
1/2 pound Gorgonzola cheese, diced	1/2 cup milk
1 ounce butter, softened	2 tablespoons brandy
1 tablespoon toasted cumin seeds	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. **Serves 4**

Jicama-Orange Salad (with radishes) from *The Greens Cookbook*, by Deborah Madison

Serves 4 to 6 *More a relish than a salad, this combination is very refreshing and clean tasting with a wash of citrus and no oil. It is just the dish to serve before, or alongside, enchiladas or chilaquiles.*

8 to 12 ounces jicama

6 tablespoons grapefruit juice

1/2 teaspoon grated grapefruit peel

2 pinches cayenne pepper`

1 or 2 oranges

2 or 3 large radishes

5 tablespoons orange juice

3 tablespoons lemon juice

1/4 teaspoon salt

1 tablespoon cilantro leaves, roughly chopped

Sprigs of cilantro, for garnish

Peel the jicama with a knife or vegetable peeler, cut it in half, and slice each half into pieces 1/8 inch thick. Cut the slices into small cubes, and put them in a large shallow bowl.

Combine the juices, grapefruit peel, salt, cayenne, and cilantro in a bowl; then pour them over the jicama. Let it sit for an hour, and toss once or twice to distribute the juice. If it is to sit longer, cover the bowl and refrigerate.

Just before serving, peel the orange, and remove each section from the fine membrane that surrounds it. You may leave the sections whole or cut them into smaller pieces. Slice the radishes into paper-thin rounds, then into narrow strips. Combine the radishes and the orange sections with the jicama and toss them together.

Serve garnished with long fresh sprigs of cilantro.

Creamy Leek and Tarragon Crepes from *The Classic Vegetarian Cookbook*, by Rose Elliot

Serves 4

1 quantity of crêpe batter (below)

1 pound trimmed leeks, sliced

1 tablespoon chopped fresh parsley

salt and freshly ground black pepper

olive oil for cooking the crepes

1 3/4 cups crème fraîche

2 tablespoons chopped fresh tarragon

Preheat the oven to 350 degrees, so you can keep the crêpes warm once they are done. Place the batter and a ladle next to the stove.

Heat a small frying pan and brush with olive oil. When the oil is hot enough to sizzle when a drop of water is dropped into it, take the pan off the heat and, using the ladle, pour in enough of the batter – 2 tablespoons – to coat the base. Return the pan to the heat and let the crêpe cook until the top is set and lightly browned, about 1 minute. Flip it over by tossing it or turning it with a palette knife and your fingers.

Cook the second side until lightly browned, just a few seconds. Lift the crêpe out of the pan onto a piece of foil. Reheat the pan – you won't need to regrease it every time – and make the rest of the crêpes in the same way, stacking them up on foil. Cover with more foil and keep warm in the oven.

Cover the leeks with boiling water and cook until they are just tender: about 5 – 7 minutes. Drain. Put the leeks into a saucepan with the crème fraîche. Bring to a boil, reduce the heat and let the crème fraîche bubble away until it has reduced to a thick sauce and the leeks are tender, about 10 minutes. Stir in the herbs and season to taste.

Remove the warmed crêpes from the oven. Fold each one into half, then into quarters, spoon the filling under the top fold and serve.

Crêpe Batter:

1 cup whole-wheat flour

1 tablespoon olive oil or melted butter

1 1/4 cups milk

pinch of salt

2 eggs

*Food processor method: Place all the ingredients in a food processor or blender and blend until smooth.

*Hand method: Sift the flour and salt into a bowl. Make a well in the center and break in the eggs. Add the oil or butter. Stir the mixture with a wire whisk, then gradually add the milk, beating the batter until it is smooth.