

Box Contents:

2 lbs Murcott Mandarins
2 lbs Navel Oranges
2 Meyer Lemons
1 Red Kabocha Squash
1 lb Carrots
1-2 bulbs Fennel
1 bu Beets
1½ lbs Potatoes
½ lb Little Gem Lettuce
1 bu Spinach

**April / Second Quarter
Payment due by March 25,
2011:**

Monthly payment for four
Wednesday/Thursday
deliveries in April is \$80.

Monthly payment for five **Friday**
deliveries in April is \$100.

Second Quarter payment for 13
weeks in April, May, and June is
\$260.

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.

Satsuma Mandarins from Gold
Oak Ranch (certified organic by
CCOF): 25-lb case of mandarins
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: Warmer weather this week allowed us to assist the bees by supplementing the pollen in the almond orchards. At the base of each of the 30 hives on the orchard floor, we placed wooden trays. In the trays, we sprinkled about a teaspoon of millions of bright yellow pollen grains. Then, as the bees flew in and out of the hives, their sticky legs unknowingly picked up the pollen grains – a handy method of distributing extra pollen throughout the blooming orchard to increase the almond harvest. The goal is to increase the harvest by 50-100%. With sunny days ahead, the bees should be very busy.

Box Notes: The Murcott Mandarins 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 Meyer Lemons are from Terra Firma Farm, certified organic by CCOF, in Winters. This will be the final week for the navel oranges, and this winter's bountiful citrus season will come to a close in March. Fennel is a sweet, crunchy spring treat with a mild licorice flavor. Use it raw, thinly sliced in salads or roast with chicken and roots. Beet tops are a tender and tasty cooking green. Steam, and give it a twist!

Roasted Kabocha Squash with an Orange Honey Glaze

From <http://foodblogga.blogspot.com/2009/03/what-is-kabocha-squash.html>

1 Kabocha squash, cut in half, seeded, then sliced into 1-inch thick slices

2-3 teaspoons olive oil for brushing squash

For the glaze:

2 teaspoons olive oil

3 tablespoons honey

2 teaspoons lime juice

2 tablespoons orange juice

2 teaspoons fresh minced ginger

¼ teaspoon cayenne pepper

¼ cup store-bought roasted, salted sunflower seeds

1 shallot, diced

2 tablespoons water

¼ teaspoon rice wine vinegar

2 teaspoons orange zest

Salt, to taste

Preheat oven to 400 degrees F. Line a baking pan with tinfoil (for easy clean up). Brush the flesh of the squash with olive oil, and roast flesh side down for 30-35 minutes, or until tender.

In a small skillet over medium heat, add 2 teaspoons olive oil. Add shallots and sauté until lightly golden, about 2 minutes. Remove from heat. Excluding the sunflower seeds, combine remaining ingredients in a small bowl. Whisk until smooth.

Just before you're ready to serve the squash, add the sauce to the pan of sautéed shallots. Heat on medium until the sauce begins to bubble and becomes lightly syrupy, about 2 minutes. Remove from heat and drizzle over the cooked squash. Sprinkle with sunflower seeds. Serve immediately.

