

## Riverdog Farm Veggie Box News

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### Box Contents:

1 bu Carrots  
1 bu Gold Beets  
1 bu Spinach  
1 bu Chard  
1 bu Cilantro  
1½ lbs Leeks  
½ lb Baby Lettuce  
½ lb Sundried Peaches

**Field Notes:** As different almond tree varieties come into bloom, the valley floor appears swathed in a gauzy white cloth with the foggy mist drifting through the orchards covered in almond blossoms. Each week brings a subtle change to the trees. This week the bright green leaves of the almond trees are popping into view. Ruby pink quince buds are opening in sync with the pale pink apricot blossoms. The blossoms are delicate and subject to frost damage so this is a vulnerable time for orchard crop fruit set. If the temperature plummets, then entire crops can be lost. But if the warming temperatures of spring continue their steady increase, then the blossom-bee-pollen dance will ensure a heavy fruit set.

**Box notes:** The sundried peaches are from Good Humus Farm (certified organic by Stellar Certification Services). They are delicious finely chopped and added to hot breakfast cereal along with the almonds you received in last week's box. If you're accumulating carrots, try the carrot cake recipe below – it calls for 3 cups of grated carrots. (I wonder what it would look like with purple carrots?) If you want to try the "Pasta with Greens and Feta" recipe included in last week's newsletter, this would be the week as leeks are in the box and the spinach, chard, and tender beet greens cook well together.

### **Payment Reminder: The veggie box price is \$20 per week. April / Second Quarter Payment is due by March 26, 2010.**

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

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

**Quarterly payment for 13 weeks of deliveries from April through the end of June is \$260.**

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 Meats:** We can deliver frozen pastured pork or chicken to your pickup location.

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

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

**Whole Chickens: 4 to 6 lb meat birds at \$4 per pound**

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

**Classic Carrot Cake with Cream Cheese Frosting** adapted from Bon Appétit;

From: <http://orangette.blogspot.com/2008/06/i-baked-you-cake.html>

If you like raisins in your carrot cake, add ½ cup with the carrots and the pecans.

**For the cake:**

**2 cups unbleached all-purpose flour**

**2 (slightly heaping) teaspoon baking soda**

**1 teaspoon ground cinnamon**

**¾ teaspoon ground ginger**

**1 cup vegetable oil**

**½ cup unsweetened applesauce**

**1 cup pecans, chopped**

**2 (slightly heaping) teaspoon baking powder**

**1 teaspoon salt**

**½ teaspoon freshly grated nutmeg**

**1½ cups sugar**

**4 large eggs**

**3 cups finely grated peeled carrots**

### **For the frosting:**

**2 (8-oz.) packages cream cheese, at room temperature**

**½ cup (4 oz./1 stick) unsalted butter, at room temperature**

**2¼ cups powdered sugar, or to taste**

**3 teaspoons vanilla extract**

**1 teaspoon lemon juice**

Position racks in the top and bottom third of the oven, and preheat to 325°F. Lightly grease 3 (9-inch) round pans with butter or cooking spray. Line the bottom of the pans with parchment paper, and then grease the paper too.

In a medium bowl, combine the flour, baking powder, baking soda, salt, cinnamon, nutmeg, and ginger. Whisk well to blend.

In the bowl of a stand mixer, beat the sugar and oil until combined. Add the eggs one at a time, beating well to incorporate after each addition. Add the applesauce, beating to mix. Add the flour mixture, and beat to incorporate, scraping down the sides of the bowl with a rubber spatula if needed. Add the carrots and the pecans, and beat briefly.

Divide the batter evenly between the prepared pans. (It will look pretty skimpy, but don't worry; the cakes will rise nicely in the oven.) Slide the pans into the oven – I put one on the top rack and two on the bottom and rotated them once or twice during baking – and bake until the cakes begin to pull away from the sides of the pan and a toothpick inserted into the center comes out clean. The original recipe says that this should take about 45 minutes, but in my oven, it only took 30 minutes. Cool the cakes in their pans on a wire rack for 15 minutes; then turn them out onto the rack to cool completely.

When the cakes are cool, make the frosting. In the bowl of a stand mixer, beat the butter and the cream cheese on medium speed until smooth. Sift in the powdered sugar, and beat on low speed until incorporated. Add the vanilla and the lemon juice, and beat well to incorporate. If the frosting is lumpy from the sugar, bump the speed up to medium-high and beat the crap out of it. That usually does the trick.

To assemble the cake, place one layer on a platter or cake stand. Spread it with ¾ cup frosting. Carefully place another layer atop it. Spread with ¾ cup frosting. Top with the third cake layer, and then spread the remaining frosting over the top and down the sides. Serve at room temperature.

Note: You can make the cake layers one day before assembling the whole cake. Wrap them tightly in plastic wrap, and store them at room temperature. The assembled cake can be prepared up to 2 days before serving. Store it in the fridge, covered with a cake dome, and allow it to come to room temperature before serving. Yields 10-12 servings.

### **Winter Vegetable Tart**

From: <http://yummysupper.blogspot.com/2010/02/winter-vegetable-tart.html>

**3½ cups leeks, sliced into ¼ inch discs**

**2 cups Romanesco florets**

**2 tablespoon olive oil**

**½ teaspoon salt**

**1 dried bay leaf**

**¾ cup chevre**

**¼ cup grated Parmesan**

**Salt and pepper to taste**

**Flaky pastry dough [or pie crust – RDF]**

Preheat oven to 350 degrees F.

Heat olive oil in a medium sauté pan. Add leeks and sauté for a few minutes, until they are just beginning to soften. Add a splash or two of water (to avoid browning leeks), ½ teaspoon salt, and bay leaf. Continue to gently cook, covered, until leeks are cooked. Set aside.

Toss romanesco florets with olive oil and salt to lightly coat. Roast in oven until tender, but not too soft. Remove romanesco from oven.

Turn up oven to 375 degrees F.

Fill pastry dough and fit dough into a lightly greased tart pan with removable bottom. [We used a pie crust and pan – RDF.] Sprinkle bottom of tart shell Parmesan cheese. Add leeks and romanesco. Dot top of the tart with dollops of chevre. Bake in oven for 40 to 50 minutes until crust is golden brown.