

Box Contents:

1 bu Dino Kale
1 lb Broccoli
¾ lb Romanesco Broccoli
¾ lb Leeks
1 hd Bok Choy
1 bu Green Garlic
2 hds Lettuce
2 pcs Black Spanish Radish
1¼ lbs W. Murcott Mandarins

Riverdog Hog: The Riverdog Hog is finally ready for market. On Sunday night I delivered our first six boars to a USDA plant in Orland. They will be cut and wrapped and ready for delivery next week. Our hogs are not yet certified organic and this generation, though born on our farm in January of 2007, started out on conventional feed. To qualify for organic status, hogs must be fed organically from the third-trimester on. All of the hog we will be offering after this generation will have been fed organic feed from conception, as we switched to all organic feed last April. Our hogs are raised in pastures with lots of shade. While we feed some grain for protein, the six hogs we

have to offer now are mostly fed on pasture and our vegetable culls: winter squash, tomatoes, melons (a major favorite!) as well as broccoli, cabbage and all the rest of the winter crops that aren't quite perfect enough to go to market or your boxes. There are two Duroc-Tamworth crosses and four Tamworth boars. Both varieties are known for their strength as grazers and for being lean hogs. We are only offering Riverdog Hog to our subscribers. We are offering half-animals, cut, wrapped and frozen, ready to thaw and prepare, for \$6.00/lb. A half-animal will be roughly seventy pounds of wrapped meat. If you want less than a half, please find a friend to share the half with. We have 10 half-animal shares still available, please call or email your interest promptly as they will be first come first serve. We will have more animals ready in about one month. Step forward for your pasture raised Riverdog Hog. Photos on the website soon!

Box Notes: Contrary to last week's notes, we have W. Murcott mandarins this week. The folks at Gold Oak Ranch (certified organic by CCOF) did a final walk-through of their orchards over the weekend and harvested mandarins for our boxes. You will find a head of bok choy again in this week's box. Many of our late winter brassica plantings push to flower once the weather warms up and days get longer. And rather than letting the bok choy go to flower, we put it in as a complementary item for this week's boxes. The dark green, bumpy-leaved bunch of kale is the dino kale (also called lacinato kale). No doubt, it is the most sought after variety of kale for its dark green color and sweet, full flavor. Green garlic is the young garlic plant of the more commonly found dried heads of garlic. It can be prepared in similar manner as green scallions and can be used in recipes that call for cloves of garlic. Leeks are not just for soups! They braise well with greens. The dino kale braises wonderfully with green garlic and leeks. The romanesco broccoli is the fractal-patterned, cone-shaped brassica that cooks much like cauliflower. It can be substituted for cauliflower in many recipes. The black roots in your box are the black Spanish daikon radishes. Peel the skin and use the radishes in roast, curry, or soup recipes. You will find two lettuces in your box; a head of magenta and a head of iceberg. Enjoy another full, leafy box!

Penne With Ricotta And Green Garlic Sauce by Janet Fletcher, *San Francisco Chronicle*

1½ cups fresh whole-milk ricotta
2 tablespoons minced parsley
1 pound dried penne or fusilli pasta
¼ cup freshly grated Parmesan cheese

¼ cup finely minced green garlic
Salt and freshly ground pepper to taste
2 tablespoons butter

Combine the ricotta, green garlic and 1 tablespoon of the parsley in a large bowl; season with salt and pepper.

Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until al dente. Just before pasta is done, remove 1/2 cup of the boiling water. Whisk enough of the hot water into the ricotta to make a smooth, creamy sauce.

Drain the pasta and add to the sauce along with the butter. Toss well. Add 1/4 cup Parmesan cheese and toss again, adding a little more of the hot water if needed to thin the sauce. Taste and adjust seasoning.

Serve on warm plates, topping each portion with some of the remaining parsley. Pass additional Parmesan at the table.

Flageolet Bean and Leek Soup from *Vegetarian Cooking for Everyone*, by Deborah Madison

1½ cups dried flageolet beans, soaked
3 tablespoons butter
4 medium leeks, including an inch of the greens, chopped
Aromatics: 2 bay leaves, 6 parsley branches, 4 sprigs of thyme

Salt and freshly milled white pepper
2 to 3 tablespoons crème fraîche or cream
1/3 cup dry white wine
Chopped tarragon or chervil
6 cups vegetable stock or water

Drain the beans. Melt 2 tablespoons of the butter in a soup pot over medium heat. Add two-thirds of the leeks, the aromatics, and 1/2 cup of the stock and stew covered for 5 minutes. Add the beans and the rest of the stock and bring to a boil. Lower the heat and simmer, partially covered, for 45 minutes. Add 1 teaspoon salt and continue cooking until the beans are completely tender, another 15 to 30 minutes. Remove the aromatics, puree 1/2 cup of the beans in some of the broth, then stir the puree back into the soup. Stir in the crème fraîche. Taste the soup for salt.

Melt the rest of the butter in a small skillet and add the remaining leeks and the wine. Stew covered over medium heat until tender, about 15 minutes. Season with salt and white pepper. Ladle the soup into soup plates, add a spoonful of leeks to each bowl, and garnish with the tarragon.

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
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.