

Box Contents:

3 lbs Murcott Mandarins
1¼ lbs Carrots
1 bu Green Garlic
1 bu Radish
1 lb Cauliflower
1 lb Parsnips
1 bu Red Chard
½ lb Almonds

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.

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: Like the bees in the almond orchards, we are busy in the greenhouse with starting plants that will fill the veggie boxes this summer with delicious produce. Our first 2 rounds of tomatoes have germinated beautifully. They are out of the germination box, about 500 trays of 200 cells each (that's 100,000 individual plants!!), on the tables in the greenhouse with upright stems reaching towards the sun. Their dark green primary leaves look very healthy. The goal is to transplant these early tomatoes at the end of March. Eggplant and peppers will be seeded in trays this week or next. Some of our peppers will be grown by Head Start nursery in Gilroy because of our greenhouse space limitations. Cabbages and spring bunching greens were recently transplanted for spring harvest. Lettuces are being seeded in the greenhouse every two weeks for steady availability throughout the spring until it gets too hot for lettuce in early June. March is the time when the soil becomes dry enough for field prep. Transplanting and direct seeding happen at a frenzied pace this month to ensure that the timing is right for season-specific crops. As soon as the soil dries out from the rain that fell on Saturday night, hopefully in a week, we'll be transplanting 8000 asparagus crowns. Each year, we never seem to have enough asparagus plants, so we're increasing the acreage of this short-season, high demand crop. Along the county roads and in the hills, the wild redbud is starting to bloom. Surprisingly, it's about 3 weeks early this year.

Box Notes: The Murcott Mandarins are from Gold Oak Ranch (certified organic by CCOF) in Rumsey. Asparagus is around the corner. It will be included in the veggie boxes very soon and will be available for several weeks as the weather warms up. Like leeks, green garlic needs to be rinsed well because as it grows, the folds of the leaves collect bits of soil. To remove any collected soil grit, make a cut along the shank of the garlic, into the middle of the shank and hold the garlic under running water to rinse well. The same rinsing method can be used for leeks. A delicious way to add protein to your greens is to chop almonds and toss them into any greens as you're cooking them. By heating the nuts, the flavor of the nut oils comes out, enhancing the greens dish.

Sautéed Chard with Chopped Almonds from RDF

Rinse the chard bunch well. Chop into bite size pieces. Chop a ½ cup of almonds. Heat 2 tablespoons of olive oil in a skillet. Toss the chopped chard and almonds in the olive oil over medium heat until well wilted. When all the greens are wilted, they're ready to eat!

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.

Pork Sausages: 10-lb order of assorted styles is \$65.

Smoked Plain or Peppered Bacon: 5-lb order of bacon is \$50.

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.

Spinach and Green Garlic Soup adapted from <http://orangette.blogspot.com/2008/04/that-easy.html>

2 tablespoons olive oil **Salt**
1 tablespoon unsalted butter
½ to ¾ lb green garlic, thinly sliced (white and pale green parts only)
1 quart vegetable or mild chicken broth
8 to 10 oz baby spinach leaves
1 tablespoon crème fraîche

Warm the olive oil and butter in a large saucepan or Dutch oven over medium heat. Add the green garlic and a pinch of salt, and cook, stirring frequently, until it is soft and translucent. Also, as the garlic cooks, you should notice that its scent changes from raw and sharp to sweeter and more mellow; that's what you're after.

When the garlic is ready, add the stock, raise the heat a bit, and bring it to a boil. Then adjust the heat to maintain a gentle simmer, and continue to cook for about 15 minutes.

Add the spinach, and immediately turn off the stove. Let it sit for 5 minutes – not too long, or the spinach will lose its color – and then, working in batches, purée the mixture in a blender. (Remember never to fill the blender more than a quarter or a third full, because the hot liquid will expand when you turn on the motor.) The soup should be a rich shade of green and very smooth.

Return the soup to the pot, and place it over low heat to rewarm gently. Add 1 Tbsp. crème fraîche and another pinch or two of salt. Taste, and adjust seasoning as necessary.

Serve warm or hot, with a drizzle of olive oil or a dollop of crème fraîche.

Cauliflower Soup from <http://localfoods.about.com/od/winter/r/CauliflowerSoup.htm>

1 tablespoon butter, plus 2 tablespoons for optional garnish
1 onion, roughly chopped **½ teaspoon salt, plus more to taste**
2 cloves garlic, chopped **1 head cauliflower, chopped**
2 cups chicken or vegetable broth **½ teaspoon freshly ground white pepper**
¼ teaspoon freshly grated nutmeg **2 cups low-fat milk**
2 tablespoons finely chopped parsley, optional

In a large pot over medium heat, melt 1 Tbsp. butter. Add onions and salt. Cook, stirring occasionally and adjusting heat so onions are cooking but not browning, until onions look starchy and a bit creamy, about 5 minutes. Add garlic and cook until fragrant, about 1 minute.

Add cauliflower, stir to combine, cover and cook 3 minutes. Add broth, bring to a boil, reduce heat to maintain a steady simmer and cook until cauliflower is tender to the bite, about 10 minutes.

Purée soup with a hand-held blender. Or, whirl in batches in a blender or food processor until smooth (place a kitchen towel over blender to prevent potential burns).

Stir in pepper and nutmeg. (Note: At this point the soup may be cooled, covered, and frozen for up to 4 months.)

Add milk and cook over medium-low heat until hot.

Meanwhile, if you want to add the parsley butter swirl, melt remaining 2 Tbsp. butter and stir in parsley.

Serve soup hot, with a swirl of parsley butter, if you like.

Makes about 8 cups soup (4 main course servings; 8 soup course servings) Cauliflower Soup.