

Riverdog Farm Veggie Box News

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Box Contents:

1 bu Green Garlic
1 bu Spring Onion
2 bunches Carrots
1 bu Collard Greens
1-2 hds Cauliflower
½ lb Braising Mix
1 Green Cabbage
1-2 Celeriac
2-3 Purple Top Turnips

Field Notes: This coming Sunday, March 15th from 7 am to 4 pm, is the 94th annual Almond Festival. This is an annual festival that celebrates the beautiful almond blossoms and the harvest potential that the blossoms represent. For additional information about the Almond Festival visit www.espartoregionalchamber.com/AlmondFestival.aspx. The weather is great this week for the bees to keep busy pollinating all the orchards in bloom. Our apricots, plums, and almonds will have a great fruit set given the optimal weather this week and if a hard frost doesn't hit while the fruit is young. While the blossoms are happening outside, the greenhouse is filling up with young tomato starts, some have just the first two primary leaves and some are beginning to develop their secondary leaves. The

tomato starts are scheduled for transplanting in about a month. We eagerly await tomato season when the first cherry tomatoes mark the beginning of a steady tomato harvest in late June.

Box Notes: Your box this week contains two bunches of carrots as this planting of carrots is large and we want to offer carrots as much as possible before the hot weather hits and causes a carrot hiatus. The green garlic and the spring onions can be used in the Cabbage Gratin recipe below. Don't turn your nose up at collards. One of my favorite greens, they're flavorful, have tender leaves, and works well with many different seasonings. Purple top turnips and celeriac are good in soups or roasts. The leaves of cauliflower are tender and cook well. Steam or braise until stems are soft. Good eats, all!

Payment Reminder: The veggie box price is \$20 per week. The Second Quarter / April payment is due by March 27, 2009.

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

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

Quarterly payment for the **second quarter** of 2009, 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 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 Pastured-Pork: Currently, each pork share includes two complementary packs of Riverdog Hog sausages. Each pork share is \$6 per pound. Shares range from 35 to 40 pounds and include an assortment of cut-and-wrapped ribs, loin chops, Boston Butt steaks, ham roasts, sirloin chops, tenderloin, ham hocks, and picnic shoulder. Each share is packed into a cardboard box (the same sized box as the ones in which the veggies are packed) and delivered frozen to your pick-up location. To request a detailed list of availability or to place an order, email us at csa@riverdogfarm.com or call (530) 796-3802. Riverdog Farm pork is not certified organic. *Shares are available to Mountain Bounty customers for farm pick-up in Guinda.*

Savoy Cabbage Gratin submitted by subscriber Shawn Seidel

From *Great Greens* by Georgeanne Brennan, who lives in the neighboring town of Winters, CA.

[Any cabbage type can be used in this recipe - RDF.]

1 head Cabbage [Shawn used a ½ hd of the cabbage from his veggie box - RDF.]
1 large onion **4 tablespoon unsalted butter**
1 teaspoon salt **1 teaspoon black pepper**
1 tablespoon all-purpose flour **1 cup milk**
2 Tablespoon grated Gruyere cheese **2 Tablespoon grated Parmesan cheese**
3 Tablespoon breadcrumbs [Shawn suggests using more breadcrumbs than called for - RDF.]

Preheat oven to 400 degrees. Butter a large baking dish. Using a sharp knife, quarter the cabbage lengthwise, cut out the solid core, and discard it. Cut the quarters lengthwise into very thin slices. Set aside.

Halve the onion lengthwise and cut in the thinnest slices possible. In a large, heavy-bottomed skillet with a tight-fitting lid over medium high heat, melt 3 T. butter. When the butter foams, add the onion, cover and reduce heat to low. Let the onion sweat, stirring occasionally, until it is near dissolving, but is not browned, about 15-20 minutes. Add the cabbage. It might seem impossible to fit in the pan, but the cabbage will cook down considerably. Cover the pan, even if the lid won't quite fit, and cook until the cabbage is wilted and will fit beneath the lid, 10-15 minutes. Uncover the pan and cook, stirring occasionally, until the cabbage is soft and translucent, 10-15 minutes longer.

Stir the salt and pepper into the cabbage mixture, then sprinkle the flour over the top and stir. Increase the heat to high and add the milk a little at a time, while stirring, to create a sauce. Continue cooking, stirring constantly, until the sauce is thickened, about 5 minutes. Spread the cabbage mixture evenly in the prepared baking dish.

In a small bowl, combine the cheeses and the breadcrumbs. Melt the remaining 1 T. of butter and pour over the bread crumbs and cheeses. Mix to coat, Sprinkle over the cabbage mixture and bake until the top is crusty and golden and the edges are bubbling, about 20 minutes. Spoon the gratin from the baking dish and serve hot.

Fennel & Celery Root Soup submitted by subscriber Alice Kaiser

Adapted from *The Greens Cookbook* by Deborah Madison and Edward Espe Brown.

For stock:

Greens of 2 large leeks, sliced and washed **Thick outer layers of 3 fennel bulbs**
Pairings from 2 celery roots **3 carrots, peeled and sliced**
1 bay leaf **5 parsley sprigs**
1 teaspoon fennel seed **1 teaspoon salt**
14 cups cold water

For soup:

4 tablespoons butter **1 cup stock**
White end of 2 large leeks, **3 medium sized fennel bulbs, trimmed,**
sliced and washed **quartered and sliced**
2 large celery roots, peeled, trimmed, **1 teaspoon salt**
quartered and sliced **12 cups stock**
1 cup light cream **Pepper**

Melt the butter with 1 cup stock and add the leeks, fennel, celery root, and salt. Stir, cover and cook slowly for 20 minutes. Pour strained stock over vegetables, bring to a boil, and simmer for 15 minutes. Allow to cool, then blend several batches until smooth and silky. Return to pot, add cream and more stock if too thick. Salt and pepper to taste. Heat gently and serve.