

Box Contents:

1 Meyer Lemon
3 lbs Murcott Mandarins
1 hd Green Cabbage
1 bu Cilantro
½ lb Broccoli
1 bu Dragon Tongue Radish
½ lb Black Spanish Radish
1½ Potatoes
1 bu Carrots
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.

Murcott 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: We had an incredibly full past week and look forward to many more as the season cranks up. We are almost through a huge leek harvest; expect them just one more time, two if we are lucky. We finished transplanting all of our spring brassicas on Saturday as the rain started to fall, leaving only the chards to transplant. We also started planting our summer harvest potatoes that will be ready in June. It did not dry out enough to start on the eight acres of asparagus plants, but the 200,000 crowns will hold in the cooler until the moment is right. We did start picking our well-established asparagus fields this weekend and hope to have enough for your boxes within two weeks. Sunshine and no frost are the prescription for lots of asparagus, or "grass" as it is know around here. If it dries enough to work the fields this week we will start working down covercrop to prep bed for late March tomato transplants. Peaches and nectarines are now in full bloom with apricots and almonds finishing out. So far the showery weather doesn't seem to have hurt the blossoms though we could use some breezy sunshine to inhibit any brown rot in the blossoms and just forming fruit.

Box Notes: The Murcott Mandarins are from Gold Oak Ranch (certified organic by CCOF) in Rumsey. The Meyer lemon is from Terra Firma Farm (certified organic by CCOF) in Winters. The Dragon Tongue radish is the red, carrot-shaped root in the box. They're not fiery as the name suggests and are similar to the typical red radish in flavor. Black Spanish radish, the black-skinned roots, are spicy, especially the rind. They can be eaten raw or used to make a flavorful stock with other root veggies such as carrots and celeriac. If you need to store the potatoes, please place them in a dark bag in the fridge or a cool dark cabinet. These are the freshest spuds around, summer planted and January harvested. Enjoy the bounty!

Black Radish, Carrot, and Fennel Salad with Pecorino Cheese from *The Mediterranean Kitchen* by Joyce Goldstein; <http://www.mariquita.com/recipes/black%20spanish%20radish.htm>

For one serving of salad:

1 small handful arugula (about ¾ cup loosely packed)

¼ Citrus Vinaigrette (recipe follows)

3 large paper-thin slices black radish

6 thin diagonal slices carrot, blanched

6 thin slices fennel

6 to 8 long thin curls pecorino or Parmesan cheese

Citrus Vinaigrette:

1¼ cups mild olive oil

6 to 8 tablespoons fresh lemon juice

1 tablespoon grated lemon zest

Salt and freshly ground pepper to taste

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.

To make citrus vinaigrette, whisk all ingredients together. Makes about 1½ cups, enough for 4 to 6 salads.

Toss the arugula with enough of the vinaigrette to coat and place on a salad plate. Arrange the radish slices on top, then the carrot and fennel. Drizzle with the remaining vinaigrette and top with curls of cheese.

Radish Slaw from Mariquita Farm

<http://www.mariquita.com/recipes/black%20spanish%20radish.htm>

2-3 Black Spanish radishes, scrubbed and grated

3 cups finely shredded cabbage

1 cup coarsely grated carrots, any color

½ cup thinly sliced green or red onion

2 tablespoons fresh lemon juice

½ teaspoon sugar

2 tablespoons olive oil

2 tablespoons finely chopped fresh parsley, cilantro, or mint leaves

In a bowl toss together the ingredients.

Spicy Carrot Soup with Coconut, Lime, and Young Ginger

From: <http://yummysupper.blogspot.com/search/label/carrot>

2 tablespoons raw organic coconut oil

1 whole yellow onion, roughly chopped

1-2 teaspoons young ginger, minced

6 cups carrots, roughly chopped

3-4 cups chicken broth

13 oz coconut milk

Salt to taste

Cayenne pepper to taste

Juice of two limes

Few sprigs cilantro

Melt coconut oil in soup pot over medium heat. Add onion and ginger. Cook for a couple of minutes. Add carrots, and cook covered for 10-15 minutes until carrots begin to soften. Add broth, bring to a boil, and reduce to a simmer for 10-15 more minutes. Add coconut milk. Cook a bit longer until carrots are done. Add limejuice, salt, pepper, and cayenne to your liking. Puree.

Carrot-Fennel Soup from <http://orangette.blogspot.com/2005/04/when-paris-came-to-seattle-or-on.html>
Adapted from Amanda Hesser in The New York Times Magazine and Cooking for Mr. Latte

1 Tablespoon olive oil

1½ pounds carrots, sliced into ¼ inch rounds

1 medium fennel bulb, trimmed and thinly sliced; fronds reserved and chopped

2 large garlic cloves, thinly sliced

4-5 cups vegetable broth

¾ teaspoon salt, or to taste

1/3 cup fresh orange juice

2 Tablespoons crème fraîche, or more to taste

Freshly ground black pepper, to taste

In a large, heavy saucepan, warm oil over medium heat. Add the fennel slices, and cook, stirring, until softened. Add the carrots and garlic, and cook for another minute or two. Pour in 4 cups vegetable broth (if, after puréeing, you feel that the soup is too thick, you can add the final cup, but it's better to err on the side of adding too little at first), and season with salt.

Simmer, covered, until the carrots and fennel are very tender, about 20 minutes. Remove the soup from the heat, and stir in the orange juice and reserved fennel fronds.

If you have an immersion blender, purée the soup directly in the pot; otherwise, transfer it in batches to a food processor or blender, puréeing until smooth. Stir in the crème fraîche. Taste, and adjust seasoning as necessary. Serve warm.