

Riverdog Farm Veggie Box News
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Box Contents:

1 bu Gold Chard
1 bu Red Russian Kale
1 bu Carrots
1 bu Beets
1 bu Green Garlic
1 bu Thyme
1½ lbs Potatoes
1 lb Leeks
½ lb Sun-dried White Peaches

Field Notes: Believe it or not - the tomato starts are ready to go in the ground! In the greenhouse, their roots have filled out the cells in the trays to the point that each plant can be easily pulled from their cells. We hope to start transplanting them this week if all conditions are good (not too hot, not too windy, little chance of frost, not raining hard, etc). We started our first round of tomatoes in the greenhouse in early February. We use an Italian transplanting implement called Checchi and Magli that has two seats and is pulled by a tractor. The planters sit in the seats, with their backs towards the tractor driver, and pull individual plants from their trays. Then the plants are placed into yellow cups that

drop the plants into beds. They are spaced about one foot apart within the row; each row is about 5 feet apart. We set up irrigation sprinklers right after they're planted to serve as frost protection. On nights that get really cold, we'll turn on the sprinklers to prevent frost damage. Water frozen on the tomatoes is better than allowing frost to settle on the plants. The water actually protects the plants from the damage frost can cause. If things go well, we'll pick the first fruits as we near June. Hope you're as excited as we are!

Box Notes: Finely sliced leeks and garlic sautéed with chopped chard, beet greens, or kale make a delicious combination. Spring carrots are better for cooking than for eating raw (steamed, roasted, or added to soups). Toss chopped carrots with olive oil, sprinkle on some of the fresh thyme and a little salt, then roast at 425 degrees until tender. The sun-dried peaches are best eaten raw like a raisin, or finely chopped and cooked with hot breakfast cereals such as rice cereal or oatmeal. They are super sweet and are one of our most popular sun-dried goods at the Berkeley Farmers' Markets. You'll find either Russet or German Butterball potatoes in your box. We grow russets because they make such delectable baked potatoes and our roots are mid-western where meat and potato (Russets!) meals are king. When baked, Russets are flakier than creamy varieties, such as the German Butterball. However, the German Butterball potatoes are better for soups and roasts as it has a creamier finish. While we're on the topic, use the beets, carrots, potatoes, leeks, green garlic, and a few sprigs of thyme for a fragrant and colorful roast!

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.

