

**Riverdog Farm Veggie Box News**  
PO Box 42 Guinda, CA 95637  
(530) 796-3802

**April 5, 2010**  
[www.riverdogfarm.com](http://www.riverdogfarm.com)  
[csa@riverdogfarm.com](mailto:csa@riverdogfarm.com)

**Box Contents:**

1 bu Radishes  
1 bu Carrots  
½ lb Lettuce  
1 hd Cabbage  
1 hd Cauliflower  
1 bu Chard  
1 bu Spring Onions  
1 bu Green Garlic  
½ lb Almonds

**Field Notes:** Enough rain fell yesterday to generously moisten the soil and fill the low spots with puddles. In this region, the full moon in April is historically the last frost date of the year so we will closely monitor nighttime temperatures until April 28th, the date of this month's full moon. This means a long stretch of time for frost patrol to ensure that the tomato plants are protected. Frost patrol involves checking the forecast on the Internet and looking at the sky before going to bed. If the sky is clear, it will likely be a chilly night. If there is cloud cover, frost is less likely. A temperature sensor set up at our house that connects to a frost alarm reads the temperature. When the temperature gets down to 36 degrees, the frost alarm starts to beep. Then, Tim heads out to the field where the tomatoes are planted that is about 5 miles south of where we

live. At the field, he checks the temperature because it can be different from the temperature at our house. If the temperature is getting close to 33 degrees, he turns on an irrigation pump to run the overhead sprinklers. Miraculously, plants that are covered in frozen water are protected from frost damage. The frost damages plant cells, whereas the ice coating of frozen water shields the plants from this frost damage. The overhead water system runs from one to five hours depending on the timing of the coldest part of the night. When the frost season ends, the overhead irrigation system will be replaced with drip line on each row of tomatoes for steady summer tomato production. We're looking forward to the end of frost season and nights with less interrupted sleep.

**Box Notes:** The cold frosty nights and wet, cloudy days have dampened asparagus growth. But, we expect to have them back in the boxes next week. Tender with the mildest of spice, the French breakfast radish can be enjoyed as a simple side to a meal. The weather's been just perfect for our cauliflower. Enjoy the spring bounty!

**Payment Reminder: The veggie box price is \$20 per week. Payment for May deliveries is due April 30, 2010.**

Monthly payment for four weeks of deliveries in May is \$80.

If you have any questions about your account status, please email us at [csa@riverdogfarm.com](mailto: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 Meats:** We deliver frozen pastured pork or chicken to your pickup location.

**Pork Shares: 15 to 20 lb cases of assorted cuts at \$7 per pound**

**Smoked Ham: 2 to 5 lb steak-cut smoked ham at \$10 per pound**

**Smoked Bacon: 5 lbs of bacon is \$50**

**Pork Sausages: 10 lbs of assorted styles is \$65**

**Whole Broilers: Will be available again in May**

Email [csa@riverdogfarm.com](mailto:csa@riverdogfarm.com) for more information or to request a list of pork shares or whole chickens. Visit our *Hog Blog* ([riverdoghog.blogspot.com](http://riverdoghog.blogspot.com)) to view photos of our pigs.

**Almond Biscotti** adapted from Bon Appétit, December 1999

From: <http://smittenkitchen.com/2008/03/almond-biscotti/>

Makes approximately three dozen.

<b>3¼ cups all purpose flour</b>	<b>1 tablespoon baking powder</b>
<b>1/3 teaspoon salt</b>	<b>1½ cup sugar</b>
<b>10 tablespoons unsalted butter, melted</b>	<b>3 large eggs</b>
<b>1 tablespoon vanilla extract</b>	<b>1 tablespoon orange liqueur</b>
<b>1 tablespoon orange zest</b>	<b>1 large egg white</b>
<b>1 cup whole almonds, toasted, coarsely chopped or sliced almonds</b>	

Position rack in center of oven and preheat to 350°F. Line baking sheet with parchment paper. Sift flour, baking powder and salt into medium bowl. Mix sugar, melted butter, 3 eggs, vanilla extract, orange liquor and zest in large bowl. Add flour mixture to egg mixture and stir with wooden spoon until well blended. Mix in almonds.

Divide dough in half. Using floured hands, shape each half into 13½-inch-long, 2½-inch-wide log. Transfer both logs to prepared baking sheet, spacing apart. Whisk egg white in small bowl until foamy; brush over top and sides of each dough log.

Bake logs until golden brown (logs will spread), about 30 minutes. Cool logs completely on sheet on rack, about 25 minutes. Maintain oven temperature.

Transfer logs to work surface; discard parchment paper. Using serrated knife, cut logs on diagonal into ½-inch-wide slices. Arrange slices, cut side down, on same baking sheet. Bake 12 minutes. Turn biscotti over; bake until just beginning to color, about 8 minutes. Transfer to rack and cool.

**Red Posole With Pork** by The Denver Post

From: [http://www.denverpost.com/recipes/ci\\_14265647](http://www.denverpost.com/recipes/ci_14265647)

If you use canned posole (hominy), this recipe works fine in a large Dutch oven on the stove. If you are using dried, soaked posole, a pressure cooker will help tenderize the kernels. For vegetarians: Substitute chopped mushrooms for pork, use vegetable stock in place of chicken. Serves 4-6.

<b>2 tablespoons olive oil, vegetable oil or bacon fat</b>	<b>1 large onion, chopped</b>
<b>1 Fresno (or other red) chili pepper</b>	<b>1 pound cubed pork</b>
<b>1 tablespoon Spanish smoked paprika</b>	<b>1 teaspoon Mexican oregano</b>
<b>2 teaspoons toasted ground cumin</b>	<b>2 teaspoons salt</b>
<b>¼ cup dried, ground chili rojo, mild, medium or hot (not chili powder)</b>	<b>4 cloves garlic, minced</b>
<b>1 teaspoon ground black pepper</b>	<b>1 cup beer</b>
<b>3 tablespoons flour</b>	<b>2 quarts chicken stock</b>
<b>1 - 14.5 ounce can diced tomatoes</b>	
<b>About 2 cups dried posole, rinsed, soaked overnight and pre-cooked, or 1 29-ounce can hominy</b>	
<b>Garnishes: Chopped cilantro, Sliced radishes, Shredded cabbage, Shredded cotija (or other hard) cheese, Sour cream</b>	

In a large Dutch oven, heat oil to medium high. Add onion and chili pepper, sauté until onions are golden. Add pork, paprika, oregano, cumin and ground chili, salt and pepper, cook until pork is browned. Add garlic, cook a minute more, then add flour. Cook, stirring, until flour has turned golden. Pour in beer, simmer a couple of minutes, scraping any brown bits from bottom of pan. Add tomatoes, chicken stock and posole.

Bring to a boil, reduce heat, and simmer at least one hour (up to four).

If using a pressure cooker, bring to a boil, seal and cook about 1 hour. The pork will be very tender and easy to shred.

Serve with assorted garnishes.