

Riverdog Farm Veggie Box News

PO Box 42 Guinda, CA 95637

(530) 292-3776 (Mt. Bounty's contact #)

April 6, 2009

www.riverdogfarm.com

csa@riverdogfarm.com

Box Contents:

1 bu Asparagus
1 bu Fennel
1 bu Red Beets
1 bu Red Spring Onions
3-4 hds Little Gem Lettuce
1 Lemon
1 bu Red Chard
1 hd Cauliflower
1 bu Carrots

Field Notes: There is a huge precipice on the western slope of the valley hills known locally by the name Big Rock. From the valley floor, the rock looks like a small pointed triangle jutting out from the ridgeline into the big blue sky. This weekend, a group of 25 neighbors hiked up to the giant rock to have a picnic, scramble along its face and get a panoramic glimpse of the patchwork valley before the summer heat arrives. When we arrived at the very wide base of the rock after two hours of steady climbing on grassy fire roads, the mammoth rock suddenly towered above us. Turning around to face the valley, we could see geometric rectangles of all shades of green and yellow - a range of crops including oats for hay, alfalfa, fields of flowering yellow

mustard, our farm's blue-green leeks, almond orchards with their young leaves, and tan walnut orchards, their branches just starting to leaf out. This is an amazingly productive agricultural region! Seeing the whole view from a distance was a breath-taking reminder of this productivity.

Box Notes: Fennel is back! Eaten raw, fennel resembles celery in its crunchiness. It is sweeter than celery with a hint of licorice and is very refreshing. The lemons are from Short Night Farm (certified organic by CCOF) located in Dunnigan. Little Gem lettuce is a variety of small romaine lettuce. Cut in halves lengthwise and drizzled with lemon juice, thin round slices of red spring onions, olive oil, salt and pepper the lettuce makes a beautiful, delicious salad. Asparagus is at its peak; we hope to include a bunch in the box weekly for the next month or so. Cauliflower is back! Kids love cauliflower and carrots raw in a sour cream dip with dill.

Riverdog Farm has Blogs!: Check out *Riverdog Farm Hog Blog* (riverdoghog.blogspot.com) and *Riverdog Farm Coop Scoop* (riverdogfarm.blogspot.com) and take a look at our pastured livestock operations! The blogs have information and photos about our pastured hogs and laying hens.

Payment Reminder: The veggie box price is \$20 per week. The May payment is due by April 24, 2009.

Monthly payment for four **Wednesday / Thursday** deliveries in May is \$80.

Monthly payment for five **Friday** deliveries in May is \$100.

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.

We don't place ads for our program, but we're always looking to boost membership. We find that endorsement from members who have experience with our service is the best advertisement we could ever hope for! If you like what we do and know folks who would enjoy receiving our weekly veggie box deliveries, have them give us a call, send us an email, or visit our website, www.riverdogfarm.com.

Events Announcement

Bringing Back the Natives Garden Tour will be Sunday May 3, 2009 from 10:00 am to 5:00 pm throughout the East Bay. To register for the free tour and to learn more about the event visit: www.bringingbackthenatives.net.

Locally, there will be a **Capay Valley Country Gardens Tour** from 11:00 am to 4:00 pm on Sunday May 10, 2009. Tickets are available at Capay Valley Vision in Esparto, the Corner Store in Guinda, Hayes Feed in Woodland, The Davis Art Center in Davis and Steady Eddy's in Winters. For more information call: (530) 796-3464.

Riverdog Farm Pork Sausages! In time for barbeque season, 10 lb bulk cases of Riverdog Farm pork sausages are now available. Each case is \$65 and contains an assortment of flavors. Email or phone your order by Sunday before your delivery day. Please remit payment to our address when placing your order.

Riverdog Farm Pastured-Pork Shares: Currently, each pork share includes two complimentary 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 size box as the veggie box) and delivered frozen to your pick-up location. To request a detailed list of availability or to place an order, email csa@riverdogfarm.com or call (530) 796-3802. *Shares are available to Mountain Bounty customers for farm pick-up in Guinda.*

Shaved Fennel And Apple Salad from CDKitchen

<http://www.cdKitchen.com/recipes/recs/695/Shaved-Fennel-And-Apple-Salad98237.shtml>

Serves 8

Ready In: < 30 minutes

¼ cup freshly squeezed lemon juice

2 tablespoons chopped fresh tarragon

1/3 cup extra-virgin olive oil

1/3 cup canola oil

Salt and freshly ground black pepper

2 Granny Smith apples, peeled, cored, and halved

2 bulbs fennel, thinly sliced

To prepare the vinaigrette: Whisk together the lemon juice, chopped tarragon, and olive and canola oils in a small bowl and season to taste with salt and pepper.

To prepare the salad: Cut the apple into thin slices and place in a medium bowl with the fennel. Toss with the vinaigrette and season to taste with salt and pepper.

Fennel Salad Recipe from: <http://www.easy-french-food.com/fennel-recipes.html>

2 fennel bulbs

2 oranges

1 teaspoon cider vinegar

1 teaspoon olive oil

2 teaspoons prepared mustard

Salt and pepper

1 tablespoon chopped fresh dill

Cut off the green top and the base of the fennel bulbs. Wash them and slice very thinly. Peel and cut one of the oranges in small pieces and put in a salad bowl with the fennel.

Prepare vinaigrette with the juice of the other orange, vinegar, olive oil, mustard, and a pinch of salt and pepper. Pour on the fennel and oranges, sprinkle on the dill and toss. Serves 4