

Box Contents:

1 bu Asparagus
1 bu Green Garlic
1 bu Carrots
1 bu Radish
1 lb Leeks
½ lb Baby Lettuce
1 bu Green Chard
1-2 hds Cauliflower
1 bu Thyme
1-2 hds Red Cabbage

**Payment for May due
by April 29, 2011:**

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

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.

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: On Sunday and Monday, a cloud cover filtered the sunlight, giving a depth of color to the flush of new plant growth covering the hills and valley floor. The range of green hues is stunning this time of year; the landscape is a visual feast. The blanket of clouds keeps the nights warmer, causing a surprising amount of nighttime plant growth. The milder temperatures during the day make optimal fieldwork conditions too. Hearty young summer crop transplants including eggplant, peppers, and tomatoes continue to flow out of the greenhouse and into the field. It is a very productive time of year.

Spring is an exciting time for garden aficionados, too!

Bringing Back the Natives Garden Tour will be on Sunday, May 1, between 10 am and 5 pm. This free, self-guided tour features 50 gardens in Alameda and Contra Costa Counties. For information and to register for the tour, visit www.bringingbackthenatives.net. Online registration to take the tour closes Sunday, April 24.

Capay Valley Garden Tour will be on Mother's Day, May 8, between 11 am and 4 pm. Ticket price is \$10 per person and children under 12 are free. Proceeds will benefit the Will Baker Native Plant Garden, a half-acre community-based project to create and tend an educational garden. Bring a picnic and tour the nine featured gardens and farms. For additional information, visit www.capayvalleygardentour.com or email capayvalleygardentour@gmail.com.

Box Notes: Add thinly sliced cabbage to the lettuce, along with grated carrots, finely chopped garlic, and thinly sliced radishes for a delicious salad. The cauliflower is delicious raw, roasted or steamed. To our surprise, leek harvest continues in the field, so we've included them in the box this week.

Fresh Asparagus Soup from <http://allrecipes.com/Recipe/fresh-asparagus-soup/Detail.aspx>

1 pound fresh asparagus	¾ cup chopped onion
½ cup vegetable broth	1 tablespoon butter
2 tablespoons all-purpose flour	1 teaspoon salt
1 pinch ground black pepper	1¼ cups vegetable broth
1 cup soymilk	½ cup yogurt
¼ cup grated Parmesan cheese	1 teaspoon lemon juice

Place asparagus and onion in a saucepan with ½ cup vegetable broth. Bring the broth to a boil, reduce heat and let simmer until the vegetables are tender.

Reserve a few asparagus tips for garnish. Place remaining vegetable mixture in an electric blender and puree until smooth.

Melt butter in the pan that was used for simmering the asparagus and onions. Stir while sprinkling flour, salt, and pepper into the butter. Do not let the flour brown. Allow the mixture to cook only 2 minutes. Stir in remaining 1¼ cups vegetable broth and increase the heat. Continue stirring until the mixture comes to a boil.

Stir the vegetable puree and milk into the saucepan. Whisk yogurt into the mixture, followed by lemon juice. Stir until heated through, then ladle into bowls. Garnish with reserved asparagus tips. Sprinkle with Parmesan cheese if desired.

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.

White Cornish: 3.50 to 6-lb whole (head & feet-on) chickens at \$4.50 per pound.

Poulet Rouge: 3.50 to 6-lb whole (head & feet-on) chickens at \$5 per pound.

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.

Bacon and smoked hams currently unavailable for delivery. Please check here for availability late spring.

To request a list of pork shares or to place an order, please email csa@riverdogfarm.com. Meat is delivered frozen.

Have a friend who'd enjoy our CSA program?

Endorsement from members who enjoy 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, please have them give us a call, send us an email, or visit www.riverdogfarm.com.

Asparagus with Hard Boiled Eggs

Hard boil two eggs. Finely chop the garlic and leeks. Sauté the garlic and leeks in olive oil. Steam or sauté the asparagus with the garlic until the asparagus is tender. Cut the eggs into pieces and place the eggs on top of the cooked asparagus. Drizzle the dish with a mustard vinaigrette dressing. Add salt and pepper as needed.

Lemon-Mustard Vinaigrette adapted from

<http://www.herbivoracious.com/2009/05/lemon-mustard-vinaigrette-the-simplest-and-best-salad-dressing-recipe.html>

Yields 6 tablespoons, enough (probably too much) for a great big salad bowl of greens

2 tablespoons freshly squeezed lemon juice

½ teaspoon prepared Dijon mustard

¼ teaspoon sea salt

4 tablespoons extra-virgin olive oil

RDF note: Add fresh thyme to the dressing.

Option 1: combine all ingredients in a small jar with a tight fitting lid. Shake vigorously for 30 seconds until emulsified. Option 2: Combine the lemon juice, mustard and salt in a bowl. Drizzle in the olive oil while whisking continuously.

Taste and adjust the salt, and add more lemon juice or olive oil to achieve a pleasing balance of acidity.

Baked Cauliflower Curry from

<http://sites.google.com/site/printablechristinesrecipes/baked-cauliflower-curry>

420 gm cauliflower

2 tablespoons butter

1 teaspoon turmeric powder

1 teaspoon curry powder

250 ml vegetable stock or chicken stock

½ teaspoon sugar

¼ teaspoon salt

120 ml coconut milk

2 tablespoons thickened cream (or light thickened cream)

Thickening:

2 teaspoons corn flour

2 tablespoons water

Rinse cauliflower and cut into pieces. Blanch in boiling water for 3 minutes. Drain well.

Preheat oven to 395F.

Heat butter in a wok or sauce pan over medium-low heat. Add turmeric powder and curry powder until fragrant. Pour in vegetable stock (or chicken stock) and bring it to boil. Cook until reduced to 2/3, about 5 minutes. Add coconut milk and thickened cream. Season with salt and sugar. Toss back cauliflower and coat with sauce well. Continue to cook for another 5 minutes. Add

thickening and cook to the preferred consistency.

Transfer cauliflower together with sauce into an oven-proof baking dish into the preheated oven. Bake for 5 to 8 minutes and let the cauliflower well absorb the sauce and softened. Serve hot.