

**Riverdog Farm Veggie Box News**  
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**April 20, 2009**  
[www.riverdogfarm.com](http://www.riverdogfarm.com)  
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**Box Contents:**

1 bu Asparagus  
¾ lb Broccoli  
1 bu Carrots  
1½ lbs Leeks  
1 hd Lettuce  
2-3 pieces Little Gem Lettuce  
1 bu Chard  
1 bu Oregano  
1 bu Spinach

**Field Notes:** This has been an onion theme week. Young onions have been recently hoed and cleared of weeds. Our first bulbing spring onions were harvested. Onions were transplanted from starts. We're looking forward to the harvest of the dry onion crop in mid to late July.

To see images of the farm during this spring season & read an essay about springtime farming, check out:

<http://www.sacbee.com/opinion/story/1789548.html>.

Other views of the farm can be seen and heard on the Oliveto Restaurant website: <http://www.oliveto.com/ourcommunity>.

Restaurant owner Bob Klein has launched a creative project that offers updates about crops directly from the farms that supply the Sacramento and Bay Area restaurants. He came to our farm twice this spring to get video footage of tomato progress and he plans to visit throughout the year to film crop updates. The site includes a Tomato Watch. This Just In, Community in Place (farm maps), and Community in Time. There is a journal on the site that provides commentary on issues currently affecting farms and fisher people in this northern CA bioregion.

**Box Notes:** The broccoli in this week's box comes from Short Night Farm (certified organic by CCOF) located in Dunnigan. The lettuce is at its prime right now. A simple salad of little gem lettuce, feta cheese, and a lemon juice or balsamic vinaigrette is very satisfying. The fresh oregano enhances any tomato sauce pasta dish, salad dressings, or croutons. Please email the farm the recipes you enjoy using the produce that's currently in season. We will include them in the newsletter.

Here are some fresh herb storage tips.

From <http://homecooking.about.com/od/foodstorage/a/oreganostorage.htm>.

"Store in a plastic bag in the refrigerator for up to 3 days. If you place a slightly damp paper towel in the bag with the oregano and leave some air in the bag, it may extend the life up to 1 week. You may also extend the shelf life of fresh oregano by storing whole stems with leaves in a glass of water with a plastic bag loosely tented over the glass."

**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](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.***

We don't advertise our CSA program. We currently have space for additional subscribers. 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 our website: [www.riverdogfarm.com](http://www.riverdogfarm.com).

**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. The sausage is delivered frozen to your pick-up location. Please remit payment to our address when placing your order.

**Riverdog Farm Pastured-Pork:** We have several different sizes available, and prices vary from \$6 per pound to \$9 per pound. Shares range from 15 to 40 pounds and include an assortment of cut-and-wrapped ribs, loin chops, shoulder steaks, ham roasts, sirloin chops, tenderloin, ham hocks, and shoulder roasts. Each share is packed into a cardboard box (the larger shares are packed in 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](mailto:csa@riverdogfarm.com) or call (530) 796-3802. For photos of our hog operation, visit our *Hog Blog* at [riverdoghog.blogspot.com](http://riverdoghog.blogspot.com).

**Caesar Vinaigrette** Epicurious | February 2006

From <http://www.epicurious.com/recipes/food/printerfriendly/Caesar-Vinaigrette-234061>

Yield: about 2 cups

Recipe originally from Wolfgang Puck *Wolfgang Puck's Pizza, Pasta and More!*

**1 Egg**

**1 tablespoon minced garlic**

**¼ teaspoon red pepper flakes**

**2 anchovy fillets, mashed**

**¼ cup freshly grated Parmesan**

**3 tablespoons fresh lemon juice**

**½ teaspoon Worcestershire sauce**

**1 tablespoon Dijon mustard**

**Scant cup peanut oil**

**Kosher salt and freshly ground black pepper**

In a medium bowl, whisk together the egg, lemon juice, garlic, Worcestershire sauce, red pepper flakes, mustard and anchovies. Slowly whisk in the oils to emulsify. Stir in the cheese and season with salt and pepper. Refrigerate in a covered container. When ready to use, whisk again.

**Caesar Salad with Homemade Tapenade Croutons** Epicurious | February 2006

From <http://www.epicurious.com/recipes/food/views/Caesar-Salad-with-Homemade-Tapenade-Croutons-234058>

Recipe originally from Wolfgang Puck *Wolfgang Puck's Pizza, Pasta and More!*

**Croutons:**

**1/3 cup Olive Oil**

**2 tablespoons minced garlic**

**1 teaspoon chopped fresh thyme leaves**

**1 pound loaf day-old bread, preferably sourdough, sliced and cut into large cubes (about 2 cups)**

**2 tablespoons freshly grated Parmesan**

**1 teaspoon chopped fresh oregano leaves**

**Black and green olive Tapenade**

**Salad:**

**2 heads of baby romaine lettuce, or 1 large head of romaine**

**1 recipe Caesar Vinaigrette**

**Freshly grated Parmesan (optional)**

Preheat the oven to 350°F.

In a medium bowl, combine the oil, cheese, garlic, oregano, and thyme. Add the bread and toss, coating all the croutons.

Arrange the croutons in a single layer on a baking tray and bake until golden, turning to brown all sides. Cool and store in a cool, dry place.

Trim the lettuce and toss with some of the Caesar Vinaigrette.

Arrange on salad plates and sprinkle with a little Parmesan cheese, if desired.

Spread one side of your croutons with a thin layer of Black and Green Olive Tapenade.

Arrange atop the salads and serve immediately.

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