

Riverdog Farm Veggie Box News
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Box Contents:

1 bu Asparagus
1 bu Carrots
1 bu Red Spring Onions
¾ lb Snow Peas
1 bu Curly Kale
2 hds Lettuce
1 bu Spinach
¾ lb Yukon Gold Potatoes

Field Notes: The spike in temperatures gave a boost of growth to the summer crops of tomatoes, eggplant, and peppers. Hopefully, the 100-plus temperatures did not affect the plants in their flowering stage. Keeping plants moist and cool is our main objective this week. We made our first summertime trip to the creek for a swim on Saturday: Cassidy on her bike and the three riverdogs (Buttercup, Thunder, and Smudge) on foot. There is enough water in the creek to get completely wet, but you can wade across the former deep swimming holes where, in wetter years, you couldn't touch the creek bottom. The creek's atypical shallowness is another sign of the drought conditions facing

farmers throughout the state.

Box Notes: Your box contains a surprise this week – new potatoes! We typically like to allow the potatoes to grow to full size. Their cycle goes from seed spud to dark green plant sprout, to bushy plant, to flowering plant, and then the leaves start to turn brown. Right now, the plants are just past the flowering stage but when we harvested a few plants as a sample to check their size, we were pleasantly surprised to see that some of the Yukon Gold plants have a few medium sized potatoes on them. So, for your eating pleasure this week, new potatoes fresh from the earth! One of my favorite ways to roast potatoes is over the grill with onions, carrots, and fresh herbs all wrapped in foil. It's very simple and a great way to add tasty veggies to your barbeques.

Payment Reminder: The veggie box price is \$20 per week. The June payment is due by May 29th, 2009.

Monthly payment for four **Wednesday / Thursday / Friday** deliveries in June 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 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.

Riverdog Farm Pork Sausages! In time for barbeque season, 10 lb bulk cases of Riverdog Farm pork sausages are now available. Sausages are made from pasture-raised Riverdog Farm hogs certified organic by CCOF. Pork and sausage is processed at non-certified facilities. We use quality pork for our sausages – not just the trim! Riverdog Farm pork sausages do not contain nitrates or any artificial ingredients.

Each case is \$65 and contains an assortment of flavors. The sausages are uncooked and delivered frozen to your pick-up location. 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: Our pork shares include an assortment of cuts and sausage from pasture-raised Riverdog Farm hogs certified organic by CCOF. Pork and sausage is processed at non-certified facilities.

Pork shares are \$7 per pound and range from 20 to 27 pounds. The assortment includes cut-and-wrapped ribs, loin chops, shoulder steaks, sirloin chops, tenderloin, shoulder roasts, and sausages. 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. For photos of our hog operation, visit our *Hog Blog* at riverdoghog.blogspot.com.

Citrus Butter Salad from *The Featherstone Farm Cookbook* by Mi Ae Lipe

Citrus Vinaigrette:

2 tablespoons grapefruit juice

¼ teaspoon salt

1 finely chopped 12-inch stalk green garlic

1 head green butter lettuce

½ tablespoons Champagne vinegar

2 ½ tablespoons olive oil

½ tablespoon olive oil

¼ cup toasted pine nuts

Mix all the vinaigrette ingredients together thoroughly.

Sauté the green garlic in a hot pan with ½ tablespoon of the olive oil. Cook for 1-2 minutes, or until it turns barely brown.

Toss all the ingredients and top with Citrus Vinaigrette.

Roasted New Potatoes with Spring Herb Pesto from Bon Appétit | April 2002

<http://www.epicurious.com/recipes/food/views/Roasted-New-Potatoes-with-Spring-Herb-Pesto-106429>

¾ cup chopped fresh parsley

3 tablespoons chopped fresh rosemary

2 garlic cloves, minced

½ teaspoon grated lemon peel

2½ red-skinned new potatoes, halved lengthwise [Any potato variety will work here – RDF]

1/3 cup chopped fresh chives

3 tablespoons olive oil

1 tablespoon fresh lemon juice

½ teaspoon salt

Blend parsley, chives, rosemary, 1 tablespoon olive oil, garlic, lemon juice, lemon peel, and ½ teaspoon salt in processor to coarse puree. (Pesto can be made 1 day ahead. Cover and refrigerate.)

Preheat oven to 400 degrees. Toss potatoes and remaining 2 tablespoons oil in large bowl. Sprinkle generously with salt and pepper. Arrange potatoes, cut-side down, on rimmed baking sheet. Roast until potatoes are golden brown and tender, about 40 minutes. Using spatula, transfer potatoes to large bowl. Add pesto and toss to coat. Serve.

Potatoes with Slivered Garlic from *Vegetarian Cooking for Everyone* by Deborah Madison

**3 tablespoons butter or olive oil,
plus extra or dish**

1 lb potatoes, scrubbed and sliced into halves or thirds

6 garlic cloves, thinly sliced

Salt and freshly milled pepper

Preheat the oven to 400 degrees. Lightly butter a shallow baking dish. Layer the potatoes in the dish with the garlic and small pieces of butter or a drizzle of oil and season with salt and pepper. Make sure there's butter or oil for the top. Add a few tablespoons water to the dish, then cover and bake until tender, 40 to 50 minutes. Remove the foil and bake for 15 minutes longer to brown the top.