

**Box Contents:**

1 bu Fennel  
1 bu Purple Carrots  
½ lb Mei Qing Choi  
1 bu Tokyo Turnips  
1 lb Shelling Peas  
¾ lb Snap Peas  
2 hds Lettuce  
1 bu Oregano  
½ lb Braising Mix

**July / Third Quarter Payment due by June 24, 2011:**

July payment for four **Wednesday/Thursday** deliveries is \$80.

July payment for five **Friday** deliveries is \$100.

Third Quarter payment for 13 **Wednesday/Thursday** deliveries in July, August, and September is \$260.

Third Quarter payment for 14 **Friday** deliveries in July, August, and September is \$280.

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 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:** Unseasonable rainfall for the past few days has made the soil surface wet enough to impede our ability to do some fieldwork. Delays like this in the spring equate to later expected harvest dates for some of the spring planted crops. While the cool, moist weather extends the season for the peas, lettuce, and bunching greens, it means longer time to maturity for the heat-loving crops such as tomatoes, eggplant, melons, and peppers. In typical weather-pattern years, we start harvesting the first cherry tomatoes, Gold Nuggets, in the 3<sup>rd</sup> or 4<sup>th</sup> week of June. This year, the earliest tomatoes may begin in early July. Sooner than we know it, temperatures will begin to soar and it will become the hot, dry weather that June usually brings to Capay Valley.

**Box Notes:** Spring peas and lettuce are included in the box again this week while they are at the peak of season. The Tokyo Turnips are mildly spicy, very sweet, and delicious eaten raw like a radish. The turnip tops can be eaten steamed, braised or sautéed like spinach.

**Steamed Tokyo Turnips Nested in Their Greens**

From *Vegetables from Amaranth to Zucchini* by Elizabeth Schneider

**1 bunch Tokyo Turnips with greens**

**About 2 Tablespoons fruity olive oil**

**Crisp sea salt, preferably fleur de sel**

**Pepper**

Cut greens from turnip necks; reserve. Pare necks neatly. Scrub turnips with a brush under running water. Immerse green tops in water, swish around, and then lift out. Repeat until no grit remains.

Set turnips on rack over boiling water and arrange greens over them. Cover and steam until turnips are just barely tender (they will continue to cook off the heat). Timing varies with size and steamer, but 5 minutes is usual. Spread turnips and greens on towel to dry briefly.

Cut greens into 1-inch sections, more or less. Toss with about 1½ tablespoons olive oil. Arrange in a wreath or nest on a serving plate. Slice turnips lengthwise into quarters, or halve if tiny. Toss gently with ½ tablespoon oil, or to taste. Nest in the greens. Accompany with a dish of crisp salt and a pepper mill.

Serve on a platter to accompany poached or grilled whole fish or roasted meat. Or arrange on individual plates for a pristine appetizer or warm salad course. If nasturtium flowers can be had, nothing makes a more vivid finish for the bright-white globes on their dark bed.

**Middle Eastern Carrot Fennel Slaw**

From <http://capayvalleyfarmshop.com/blog/recipes/middle-eastern-carrot-fennel-slaw/>

