

Riverdog Farm Veggie Box News
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June 14, 2010
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Box Contents:

2 hds Lettuce
1 bu Carrots
1 bu Radish
¼ lb Sundried Tomatoes
1 lb Onions
1 bu Curly Kale
1 bu Gold Chard
1 bu Golden Beets
1 bu Rosemary
1 bu Sage

Field Notes: Summer landed with a wave of heat on Saturday, June 12th throughout northern CA. Surprisingly, the East Bay was hotter than the farm on Saturday due to steady winds in Capay Valley. Thanks to the recent series of sunny days, some color is beginning to show on the cherry tomatoes. What begins as a handful of the first delicious, small ripe tomatoes early in the season will quickly transition to a cascade of vine-ripened fruit, colorfully dotting the rows of leafy green tomato plants. The unforgettable fragrance of the tomato leaves transfers to anyone walking the rows, indelibly imparting the strong scent of summer. Get ready for tomato time, estimated to begin in early July.

Box Notes: We've included in the boxes this week some leafy greens that will wind down as the hot days become more prevalent. Enjoy the greens and lettuces for salads while they're still available. Grated carrots along with thinly sliced radishes in a lettuce salad add color, and quenching crunch. Good for grilling: fresh onions cut in half along the equator line, allowed to heat and soften throughout until nearly translucent. One way to use the sundried tomatoes is to finely dice and heat with sautéed greens. Add a little water or broth to the cooking greens and tomatoes to soften the tomato morsels and make a very flavorful sauce for the greens. Chopped sundried tomatoes can also be added to sauce for pasta to intensify the tomato-y taste of a marinara sauce. Rehydrate them in 2 cups of boiling water for a few minutes and use the softened tomatoes, thinly sliced as a pizza topping.

Payment Reminder: The veggie box price is \$20 per week. Payment for July / Third Quarter deliveries is due June 25, 2010.

Monthly payment for four **Wednesday** deliveries in July is \$80.

Monthly payment for five **Thursday / Friday** deliveries in July is \$100.

Quarterly payment for **13 weeks of Wednesday / Friday** deliveries from July through the end of September is \$260.

Quarterly payment for **14 weeks of Thursday** deliveries from July through the end of September is \$280.

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.

Riverdog Farm Organic Almond Butter: We are now offering two 1-pound jars of Almond Butter. Each two-jar order is \$24. A full case of 12 jars is \$120.00. The almond butter is certified organic by CCOF and is available crunchy or creamy. Please place your order by Friday prior to your delivery day. Send payment when you place your order. The almond butter is made with the 2009 nut crop. The jars are beautiful and make great gifts.

Riverdog Farm Pastured Broilers: Riverdog Farm meat birds are not certified organic. Whole head & feet-on broilers are delivered frozen.

Cornish: Plump 4 to 6 pound birds at \$4.50 per pound

Dark Cornish: Delicious 3 to 4 pound birds at \$6 per pound

Riverdog Farm Pastured Pork: Riverdog Farm hogs are certified organic (CCOF) animals. Meat is processed in non-organic facilities, therefore pork is not certified organic. Pork is delivered frozen.

Pork Shares: 15 to 20 lb cases of assorted cuts at \$7 per pound

Boneless Ham: 3 to 5 lb ham at \$10 per pound

Smoked Bacon: 5 lbs of bacon is \$50

Pork Sausages: 10 lbs of assorted styles is \$65

Email csa@riverdogfarm.com for more information or to request a list of pork shares. Visit our *Hog Blog* (riverdoghog.blogspot.com) to view photos of our pigs.

Easy Homemade Sun-Dried Tomato Pesto

From: <http://www.perrysplate.com/2010/05/easy-homemade-sun-dried-tomato-pesto.html> by Natalie

2 cups oil-packed sun-dried tomatoes, sliced thinly (I bought mine julienne)

1 cup shredded fresh Parmesan or Romano cheese

1/3 cup toasted pine nuts

Extra-virgin olive oil, as needed

Combine tomatoes, cheese, and pine nuts in a food processor and pulse/blend until thoroughly combined. Drizzle a little oil in if it gets to thick to process. Makes about 2½ to 3 cups of pesto.

Nat's Notes: I thought the tomatoes did a great job of providing flavor, but feel free to add garlic and fresh herbs as you see fit. To toast pine nuts, place them in a dry skillet over medium heat and toast them for 4-5 minutes or until they become fragrant and turn golden brown.

Crisp Rosemary Flatbread adapted from Gourmet, July 2008

From: <http://eggsonSunday.wordpress.com/2008/07/17/herb-marinated-goat-cheese-with-crisp-rosemary-flatbread/>

1 tablespoon chopped rosemary plus 2 (6-inch) sprigs

1¾ cup white whole wheat flour

1 teaspoon baking powder

¾ teaspoon salt

½ cup water

1/3 cup olive oil plus more for brushing

Flaky sea salt

Preheat the oven to 450 degrees, with either a heavy baking sheet or a baking stone inside.

Stir together the flour, baking powder, salt, and chopped rosemary in a bowl. Make a well in the center and pour the water and olive oil into the well. Use a wooden spoon to gradually incorporate the flour into the liquid, stirring until it comes together into a dough. Turn the dough out onto a work surface and knead it 4 or 5 times.

Divide the dough into 3 pieces. Take one piece and roll it out on a piece of parchment paper until it's a thin round, about 10 inches in diameter. The shape doesn't have to be perfect – you're going for rustic here. Keep the remaining pieces of dough covered with a dishtowel.

Right before you're ready to bake the first round, brush it with additional olive oil and sprinkle it with some of the rosemary sprigs and sea salt. Transfer the entire piece of parchment with the dough on it into the oven (onto the baking sheet or baking stone.) Bake for 8-10 minutes, until browned around the edges and crispy. Transfer to a rack to cool (discard the parchment), and repeat with the remaining 2 pieces of dough (don't oil or salt them until just before baking.)

Break into pieces before serving. Serves 2-4.