

**Riverdog Farm Veggie Box News**  
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**June 15, 2009**  
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**Box Contents:**

1½ lbs Royal Blenheim Apricots  
1 bu Provence Lavender  
1 bu Carrots  
1 bu Basil  
1 lb Summer Squash  
1 bu Tokyo Turnips  
1 bu Red Russian Kale  
1 bu Beets

**Field Notes:** To date, this has been the mildest June in our experience farming here since 1996. The plants, the animals, and the people are thriving in this climate. The 25 acres of tomatoes are bushy and loaded with flowers. We picked our first few cherry tomatoes, the Gold Nugget variety, last week. Within a month, we will be including cherry tomatoes in the veggie box.

**Box Notes:** Summer is inching its way into the box. This week you'll find an assortment of summer squash. The varieties may include: Ronde De Nice, a green round squash, yellow or green

zucchini, or yellow crookneck. The squash is delicious grilled. Drizzle with olive oil and cook until golden brown on both sides. Of the summer squash varieties, the Ronde De Nice is deserving of special mention. Its delicate, creamy texture makes it one of my favorite summer squash varieties. One of the tastiest ways to use the Ronde De Nice is to slice the squash into ¼ inch discs, dip in beaten eggs and fry in a skillet. Also, making its first appearance is basil! It's pesto time. To store the basil, trim the tips of the stem end, place in a glass of water and cover the top with a plastic bag without closing it. Place the apparatus in the fridge, and it should extend the freshness of the basil by a couple of days. The apricots are the Royal Blenheim variety from our farm and from Good Humus Farm (certified organic by Stellar Certification Services).

**Apricot Case:** Each 10 lb case of Royal Blenheim apricots is \$30. They may be from Good Humus (certified organic by Stellar) or ours. Place your order by Sunday for delivery during the week. Please send payment when you place your order.

**Payment Reminder: The veggie box price is \$20 per week. Third Quarter / July payment is due by June 26, 2009.**

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

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

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

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. 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 styles. The sausages are uncooked and delivered frozen to your pick-up location. Email or phone your order by the Sunday before your delivery day. Please remit payment to our address when placing your order.

**Riverdog Farm Pastured-Pork:** 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. Our pork has great flavor and good marbling!

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](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).

**Lavender Lemonade** from <http://www.cachecreeklavender.com/recipes.htm>

Lavender lemonade is a delicious beverage, with a beautiful color - all the more wonderful for the unique use of lavender from your garden. Hidcote lavender will turn the lemonade a rosy-pink color; other types of lavender will make a paler beverage. Do NOT use pine-smelling lavenders such as "spike" lavender - they're too resin-y for good flavor. Dried lavender may also be used.

**To make 1½ Quarts (6-8 servings):**

**¼ cup fresh lavender blooms - stems removed before measuring.**

**1 cup, sugar**

**5 cups, good-tasting water - divided use**

**1 cup, fresh-squeezed lemon juice**

In a saucepan, mix the sugar with 2 1/2 cups of the water. Bring to a boil, stirring, to dissolve the sugar. Add the lavender to the hot sugar syrup, remove from heat, and allow to steep for at least 20 minutes - and up to several hours, as desired. Strain; discard solids. Add the lemon juice and the remaining 2 1/2 cups of water. Stir - the color will change. Chill, or serve over ice. Garnish, if desired with sprigs of fresh lavender.

Note: 1 tablespoon, dried lavender may be substituted for ¼ cup of fresh additional lavender sprigs for garnish, if desired

**Lavender Heart Cookies** from <http://www.cachecreeklavender.com/recipes.htm>

**½ cup butter, softened ·**

**¼ cup sugar**

**1½ cups flour**

**2 tblsp fresh lavender blossoms or 2 tsp. dried**

Cream butter and sugar until fluffy. Stir in flour and lavender and push into a soft ball. Cover and chill for 20 minutes. Heat oven to 400°F. Roll out dough on lightly floured surface and cut into about 18 cookies, using a heart-shaped cutter. Place on heavy baking sheet and bake until golden (about 10 minutes), watching carefully to be sure cookies do not burn. Allow to stand on hot cookie sheet about 5 minutes. Transfer carefully with spatula to a wire rack. Cool. Sprinkle with Lavender Sugar.