

Box Contents:

1 lb French Fingerling
Potatoes
1 bu Chard
1 bu Carrots
¾ lb Snap or Snow Peas
1½ lbs Onions
½ lb Baby Red Romaine
1-2 hds Lettuce
1 bu Radish
½ lb Arugula

Field Notes: Despite a temperature spike the weekend of June 12/13, this week has seen mild daytime temperatures with cool nights. Yesterday, we harvested our first box of gold nugget cherry tomatoes, the first-to-ripen tomato variety that we grow. Other cherry tomato varieties will ripen very soon. Ahh! The new potatoes are here at last. There is nothing more rewarding than extracting potatoes from the earth. The surface signal for their readiness is when the dark green leafy plants are at their bushiest, with white flowers peeking above the tops of their leaves. The widening plants start to cover the furrows between the rows when they're becoming full-sized. Checking for spuds from a few plants to see if they're ready is a good way to determine if it's time to start harvesting in earnest. With a digging fork, I poke the tines into the soil

about a foot away from the plant's central stem being careful to not impale any underground potatoes. Then pressing the handle of the fork down in a fulcrum motion, the tines lift and sift the potatoes from the soil. Once the "pot of gold" is unearthed, in come the human tentacles to find any remaining hidden treasures. Each plant produces a range of potato sizes from marbles to baseballs and an occasional very large football shaped Russet potato. We plant our potatoes from potato "seeds" – an actual potato that we cut in half and poke into the soil in late March. In a little over 3 months, a potato "seed" has sprouted, grown, and multiplied.

Box Notes: Their skins are not yet "set", meaning that they have soft skins and are best stored in a brown paper bag in the refrigerator. The fingerling variety of potato is a waxier type of potato that works well for hash browns, potato salad or soups. They hold their form whereas other potato types such as Yukon Gold or Yellow Finn tend to have a creamier texture that crumbles when cooked. The onion variety is like a Walla Walla Sweet; it is called Sweet Pak. As Tim says (if you're an onion lover), "You can eat them like an apple." They are also delicious finely diced as a taco topping, added to salsa, sautéed and topped with cooking greens, or thinly sliced on a lettuce salad.

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 beautifully labeled 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.

Note about Riverdog Farm meats: Our meats program is not subscription based. That is, each order is on a one-time, first-come, first-serve basis without recurring commitments. And our meats are available to non-CSA members as well. If you know folks interested in pastured pork or chickens, please have them send us an email for a list of availability. Delivery/Pickup TBA. Thank you much!

Peach, Endive, Arugula, and Almond Salad

From: <http://yummysupper.blogspot.com/2010/05/peach-endive-arugula-and-marcona-almond.html>

Adapted from *Ad Hoc at Home* by Thomas Keller

3 heads white Belgian endive and 3 heads red Belgian endive

2 tablespoons peach puree

1 tablespoon finely chopped Italian Parsley

¾ cup olive oil

Kosher salt and fresh ground pepper

2 cups arugula

1 tablespoon finely diced shallot

¼ cup sherry vinegar

1½ pounds ripe peaches

1 tablespoon minced chives

½ cup almonds

Place endive leaves in a bowl of cold water for about 5 minutes. Drain and dry the leaves. Transfer to a large bowl.

In a medium bowl, whisk together peach puree, shallot, parsley, and vinegar. Then slowly whisk in oil.

Cut peaches into ¼ inch thick slices. Save peach trimmings.

Using the peach trimmings, finely dice to make ¼ cup of peach bits. Stir diced peach bits into the dressing. Season with salt and pepper.

Drizzle half of the dressing around the sides of the large bowl holding the endive leaves. Toss to lightly coat with dressing. Season with salt and chives. Toss arugula and peach to coat with light layer of dressing.

Arrange salad on a serving platter with a little more vinaigrette over the top. Bring remaining dressing to the table in a bowl for adding as one wishes. Serves 6.

Yummy Supper variation: Toss some arugula and peach slices in dressing and place them and an almond on a piece of endive. Elegant salad immediately transformed to lovely finger food.