

Riverdog Farm Veggie Box News
PO Box 42 Guinda, CA 95637
(530) 796-3802

June 22, 2009
www.riverdogfarm.com
csa@riverdogfarm.com

Box Contents:

1½ lbs Royal Blenheim Apricots
1 bu Carrots
1 bu Beets
1 bu Tokyo Turnips
1 bu Green Kale
2 hds Small Romaine
1 lb Summer Squash
1½ lbs Yellow Onions
½ lb Garlic

Field Notes: Happy summer solstice! We've enjoyed the unusually blissful June weather through the past weekend, but forecast for the middle of this week calls for highs to hit triple digits accompanied by howling north winds. The summer crop stands had great weather to get set, and this first extended summer condition of the year might jump start what appeared like a slow season in arriving. We're glad that it's here, and even more so that we were able to make preparations during mild weather. The early beds of tomatoes are staked and trellised, drip tape for summer crops are in place, and beds cultivated. We'll likely see the first swell of summer vegetables within a couple of weeks.

Box Notes: The Royal Blenheim apricots might be from our farm or Good Humus Farm (certified organic by Stellar Certification Services) in Capay. Summer squash is starting to roll in. You'll find an assortment of squash. The green flat squash is the Pattypan, the variety I prefer for sautéed dishes. Cut the squash into miniature pie slices and sauté with butter and herbs. This will be the last time we'll have lettuce for the boxes until next winter.

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 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 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 or call (530) 796-3802. For photos of our hog operation, visit our *Hog Blog* at riverdoghog.blogspot.com.

Apricot and Amaretti Crostata from <http://www.epicurious.com/recipesmenus/bonappetit/recipes>
by Becky Kelso and Dave Kovner

Crust:

2 cups all purpose flour

½ teaspoon salt

2 tablespoons sugar

¾ cup chilled unsalted butter, cut into ½-inch cubes

4 tablespoons (or more) ice water

Filling and cream:

1½ to 1¾ pounds large slightly under ripe apricots (8 to 9), halved, pitted, each half cut into 3 wedges

2 tablespoons golden brown sugar

1 tablespoon melted butter

6 teaspoons honey

¼ teaspoon ground cinnamon

1 large egg, beaten to blend (for glaze)

1 cup chilled heavy whipping cream

1 cup coarsely crushed amaretti cookies (Italian macaroons)*

For crust:

Blend flour, sugar, and ½ teaspoon salt in processor. Add butter. Using on/off turns, blend until mixture resembles very coarse meal. Add 4 tablespoons ice water. Blend to moist clumps, adding more ice water by teaspoonfuls if dry. Gather dough into ball; flatten into disk. Wrap dough in plastic; chill at least 1 hour and up to 1 day.

Roll out dough on lightly floured sheet of parchment paper to 13-to 14-inch round. Slide dough, still on parchment paper, onto rimless baking sheet; chill 10 minutes.

For filling and cream:

Preheat oven to 425°F. Toss apricots, brown sugar, butter, 2 teaspoons honey, and cinnamon in large bowl to coat. Spread amaretti crumbs in center of dough, leaving 2-inch plain border. Top crumbs with apricots and juices. Fold border over edge of fruit; brush with glaze.

Bake crostata on parchment on sheet 15 minutes. Reduce oven temperature to 375°F. Bake until crust is golden and juices bubble thickly, about 40 minutes. Cool 15 minutes. Meanwhile, whisk whipping cream and 4 teaspoons honey in medium bowl until peaks form. Chill until ready to serve. Run spatula under crust to loosen from parchment. Slide crostata onto platter. Brush fruit lightly with additional honey. Serve crostata warm or at room temperature with honey-sweetened whipped cream.

* Available at some supermarkets and at Italian markets.