

Box Contents:

1 bu Lavender
1 bu Carrots
2/3 lb Summer Squash
1/2 lb Spinach
1/2 lb Baby Lettuce
1 lb Royal Blenheim
Apricots
1 lb White Nectarines

Field Notes: The smoke from the fires has screened our valley for the past several days. It's especially eerie early morning and late day, when the normally blazing and blinding sun appears as a red orb suspended in the sky. It's early for our valley to experience smoke from summer wildfires, and this is a significantly dense one at that. Luckily, there's no ash landing in the valley as it did back in summer of '97. On the ground, we've finished transplanting our final round of tomato late last week, and we'll finish seeding our last round winter squash varieties. For those eager to dive headfirst into summer produce, we've got

green beans and sweet corn on the horizon. Trini and Cassidy picked a few tomatoes for dinner last night, but we're not into the big harvest just yet. We're getting there folks!

Payment Reminder: Payment is due the first week of July.

- Monthly payment for five **Wednesday** deliveries in July is \$80.
- Monthly payment for five **Thursday** deliveries in July is \$80.
- Monthly payment for four **Friday** deliveries in July is \$64.

If you would like to make payment for the third quarter, the total for 13 deliveries of veggie boxes from July through the end of September is \$208. If you have any questions about your account status, please email us at csa@riverdogfarm.com or call (530) 796-3802.

We don't place ads for our program, but we're always looking to boost membership. We find that endorsement from members who have experience with 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, have them give us a call or visit our website: www.riverdogfarm.com Thank you!

Reminder about Cancellation: Your subscription renews automatically. Please notify us by phone or email if you wish to cancel your veggie box deliveries. We continue to deliver veggie boxes without receipt of a cancellation notice or payment for up to three boxes.

Please Pick Up Boxes Promptly: With hot summer days, insect (especially ants!) and other pest infestation at the sites are a big concern. We guarantee the boxes to be at the site during the pick-up hours of the delivery day. Boxes might be removed after the designated hours due to risk of pest infestation. So, please pick up your boxes in timely fashion on the day of delivery during the designated pick-up hours. Thank you very much for your cooperation.

Box Notes: It's late June, but we got some tasty spinach in this week's box! And for that, we're pretty happy with ourselves. Eats good raw. We're into stone fruit season. The apricots are from our orchard in Guinda. We pick'em with some green, but they should ripen after a few days on the counter. We also have white nectarines in this week's box. You'll find an assortment of baby lettuces for your salad needs. The fragrant bunch of tiny purplish flowers is the lavender. The flowers can be used to flavor ice cream and tea, but I simply place the bunch in water, take a deep breath, and let the relaxation begin - oh, yes...

Summer Squash Latkes from Fay Davidson

2 medium or 4 small summer squash

2 eggs

2½ tablespoons flour

Freshly ground pepper

A pinch of sugar

2 tablespoons grapeseed oil

1 small onion

2½ tablespoons cornmeal

½ teaspoon salt

A pinch of baking powder

2 tablespoons butter

Sour Cream on the side (optional)

Grate the squash in a food processor or by hand. Grate the onion. Turn into a colander in a sink and let drain for five minutes.

Beat the eggs in a bowl large enough to hold the squash mixture. Squeeze squash handful by handful and discard exuded moisture. Add squeezed squash to the eggs. Add the cornmeal, flour, salt, pepper, baking powder, and sugar. Stir all together and refrigerate until ready to serve.

Heat 2 tablespoons butter and 2 tablespoons grapeseed oil in a frying pan. Use a fork to pat out small pancakes (about 3 inches across) and fry until brown on one side. Turn with spatula, pressing down on the latke to flatten it.

Serve 3 latkes per diner with sour cream on the side.

Apricot Bread Pudding from Chez Panisse Café Cookbook by Alice Waters

8 fresh apricots

1 ¼ cup sugar

For pudding:

7 egg yolks

2 cups half-and-half

2 cups cream

¼ teaspoon salt

¼ teaspoon almond extract

1 tablespoon kirsch

**1 pound brioche, pain-de-mie, or good day-old homemade white bread,
cut into ½ inch cubes (about 5 cups)**

**1/3 cup sugar, plus additional
for sprinkling**

Grated zest of 1 orange

1 teaspoon vanilla extract

1/8 teaspoon nutmeg

Optional:

4 ounces good-quality almond paste, cut in pea-size pieces

In a small saucepan, simmer the apricots in 1 cup water and ¼ cup of the sugar. Poach the fruit tender, about 5 minutes. Drain the fruit, saving the liquid, and set the fruit aside to cool. Return the poaching liquid to the saucepan and add the remaining 1 cup sugar and ½ cup water. Boil this mixture, and when it begins to brown, swirl the pan so that it caramelizes evenly. Cook to a medium amber color. Very carefully pour the hot caramel into a 2-quart gratin dish or divide it evenly among 6 small ramekins. Cool.

Whisk the egg yolks in a large bowl. Slowly add 1/3 cup sugar and mix well. Whisk in the half-and-half and the cream. Add the orange zest, salt, vanilla and almond extracts, nutmeg, and kirsch. Gently fold in the poached apricots, the almond paste, if using, and the bread cubes. Transfer the pudding mixture to the gratin dish or ramekins. Let rest at least 1 hour or refrigerate overnight.

Preheat the oven to 375 degrees. Sprinkle a little sugar over the top of the pudding. Place the gratin dish or ramekins on a baking sheet to catch any overflow. Bake until nicely browned, about 55 minutes. Serve warm or at room temperature.