

**Riverdog Farm Veggie Box News**  
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**June 29, 2009**  
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**Box Contents:**

1 lb Apricots  
1 bskt Figs  
½ lb White Nectarines  
3 ears Sweet Corn  
1 bskt Cherry Tomatoes  
1 lb Summer Squash  
1 bu Basil  
1 hd Lettuce  
1 hd Savoy Cabbage

**Field Notes:** This is a week of firsts in the crop arena. We harvested our earliest sweet corn; the cherry tomato plants are starting to flow; cucumbers are making their first appearance (they'll likely be in the box next week); and the white nectarines are ripe. It must be summer! In the past, our sweet corn typically doesn't mature before July 4<sup>th</sup>. Optimal seed germination conditions make this year an exception to that pattern. With yesterday's high of 115 degrees, we spent some time swimming with the 3 riverdogs in Cache Creek. When it gets this hot, we become concerned about the summer plants blossom set. Hopefully, the spike in temperature will not cause the tomato and eggplant blossoms to drop. If some of the blossoms are lost, we may experience a gap in harvest

towards the end of August. But rest assured, the plants will continue to produce blossoms and because of our diverse crop plan and sequential planting, there will be a steady variety of items in your veggie box.

**Box Notes:** It's a fruit-filled box this week! Our own apricots (two varieties: Tilton and Royal Blenheim) and white nectarines are included in the box as well as figs from our friends the McAravys at Short Night Farm (certified organic by CCOF) located in nearby Dunnigan. We hope you enjoy some fresh fruit during this week of heat. The cherry tomatoes baskets include Sun Gold (orange), Gold Nuggets (yellow), and Sweet 100s (red). Although it's our first pick of sweet corn, you might find earworms at the tips of ears. Simply trim the tips and use the rest. 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. Contrary to last week's notes, we do have more lettuce. Enjoy the summer bounty!

**Apricots & White Nectarines:** Are available for canning, making jam, or freezing. Or, as some subscribers like, order a whole case just to enjoy fresh fruit all week - sliced on cereal, for dessert, with yogurt, or as part of your lunch at work.

**Royal Blenheim Apricots: 10 lb case is \$30.00**

**White Nectarines: 10 lb case is \$25.00**

Place your order by Sunday for delivery during the following week. Please send payment when you place your order.

**Payment Reminder: The veggie box price is \$20 per week. August payment is due by July 31, 2009.**

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

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, a 10 lb case of Riverdog Farm assorted pork sausages is now available. Sausages are made from pasture-raised Riverdog Farm hogs certified organic by CCOF. Pork and sausage are processed at non-certified organic 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 are 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).

### **Classic Pesto**

From: Bon Appétit | August 2004; <http://www.epicurious.com/recipes/food/views/Classic-Pesto-109802>

Some say using a blender rather than a food processor results in a smoother puree. When combining pesto with pasta, Ligurians mix a small ladle of the cooking water into the pesto just before adding the noodles; this dilutes the concentrated sauce and helps it adhere to the pasta.

Yield: Makes about 1 cup

**4 cups fresh basil leaves (from about 3 large bunches)**

**½ cup olive oil**

**2 garlic cloves**

**¼ cup freshly grated pecorino Sardo cheese**

**1/3 cup pine nuts**

**¼ cup freshly grated Parmesan cheese**

**1 teaspoon coarse kosher salt**

Combine first 4 ingredients in blender. Blend until paste forms, stopping often to push down basil. Add both cheeses and salt; blend until smooth. Transfer to small bowl. (Can be made 1 day ahead. Top with ½ inch olive oil and chill.)

**Fresh Mozzarella Salad with Cherry Tomatoes** from *Chez Pannise Café Cookbook* by Alice Waters

**8 ounces fresh mozzarella**

**Pepper**

**Basil, marjoram, parsley, mint or thyme**

**Sliced prosciutto (optional)**

**Sea Salt**

**Extra-virgin olive oil**

**Vine-ripened cherry tomatoes**

**Olives (optional)**

Have the mozzarella at room temperature. Cut it into ¼ inch slices and arrange on a platter. Season very lightly with sea salt and generously with freshly ground pepper. Drizzle with extra-virgin olive oil. Roughly chop the herbs (one herb or a combination) and scatter them over the cheese. Add the cherry tomatoes, sliced in half and salted; surround with prosciutto slices, and decorate with black olives.