



Riverdog Farm

June 12, 2017

Riverdog Farm Veggie Box News

Box Contents

1 bu Carrots
1 bu Chioggia Beets
1 bu Italian Parsley
½ lb Almonds
1 ½ lbs Scarlet Queen Turnips
and Black Spanish Radish
1 bu Dandelion Greens
1 bu Purple Carrots
¾ lb Napa Cabbage

Payment for the June deliveries is due by **May 31st, 2017.**

Tuesdays: \$96
Wednesdays: \$96
Thursdays: \$120
Fridays: \$120

Thank you for your payment if already sent!

Quarterly Payment Schedule

3rd Quarter

July / August / September:
Tuesday/Wednesday/Thursday/
Friday subscribers: **\$312**

4th Quarter

October / November / December:
Tuesday/Wednesday/Thursday/
Friday subscribers: **\$288**

To view the 2017 payment schedule visit:

<https://static1.squarespace.com/static/56be59f87c65e413043292e7/t/58407a12579fb31c9d905b45/1480620563398/2017csapaymentschedule.pdf>

Box Notes: June is a lean month on the farm as we are waiting for our labor (field prep, seeding, transplanting, weeding and laying drip line for irrigation) of the past 6 months to bear fruit. This is the time of year when we focus on trellising the 23 acres of tomatoes to train them to grow vertically for easier harvest and more uniform ripening; direct seeding of winter squash; and greenhouse seeding of the fall crops (kale, chard, fennel, and cabbage) to be transplanted in early August. Leeks will arrive from Headstart Nursery in Gilroy that we will transplant next week. The planting cycle is perpetual here at the farm. Thank you for your continued support of the farm with your weekly purchase of the veggie boxes, eggs, and pastured pork/chicken!

Field Notes: Whoa, the rain continued, literally out of the blue, on Sunday with a very dramatic downpour in the afternoon and a big show of lightning and thunder. We received about .4 inches during the June storm, enough to settle the dust and keep the plants moist for a few days before temperatures spike later this week. We harvested the first Gold Nugget cherry tomatoes last week and are excited to feature them in the veggie boxes by early July. Also new for the farm are tomatillos and Shoshito peppers. As soon as we have these in quantity, we will offer them in the summer veggie boxes.

Pork Shares are available. The pork shares are a combination of smoked and cured pastured pork sausage and bacon along with cuts such as ribs, chops, and roasts. During the summer months, we also offer a BBQ pork share that includes lots of ribs (country, spare, or baby back) and pork cuts for grilling. The pork shares are \$8 per pound and range in total weights of 10 to 19 lbs. Please email the farm: csa@riverdogfarm.com to place an order!

Save the Date: Saturday October 7 and 8, 2017 Hoes Down Harvest Festival at Full Belly Farm in Guinda. Visit: hoesdown.org for ticket information and volunteer opportunities.

Chioggia Beet Salad with Ricotta Salata and Hazelnuts

From: <http://www.myrecipes.com/recipe/chioggia-beet-salad>

Notes from the website: "When sliced crosswise, Chioggia beets have a stunning red-and-white bull's-eye pattern. Compared with common red beets, chioggias don't bleed much color, so they're ideal for mixing in salads. Choose small beets if you're planning to eat them raw, they're more tender. Larger ones will be paler and a bit woody, so save them for roasting or boiling. Use a mandoline or vegetable peeler for paper-thin, even slices."

1/4 cup Meyer lemon juice
1/4 cup hazelnut or olive oil
1/2 teaspoon salt
1/4 teaspoon pepper
6 small Chioggia beets, peeled and sliced very thin
1/2 cup crumbled ricotta salata cheese
1/4 cup torn mint leaves
1/2 cup roughly chopped toasted hazelnuts

Whisk together lemon juice, oil, salt, and pepper in a large bowl.

Add beets and toss to coat evenly.

Sprinkle with remaining ingredients.

Pickled Carrots

From: <http://ciaosamin.com/ciao/pickled-carrots>.

Makes 3 1-quart jars

4 bunches baby carrots
9 bay leaves
1 1/2 teaspoons epazote
2 tablespoons plus 1 teaspoon coriander seed
3 tablespoons cumin seed
8-10 jalapeño peppers
4 cups white wine or cider vinegar*

1 cup water
1/4 cup sugar (optional)
1/2 cup kosher salt**

Fill a stockpot halfway with water and bring it to a boil. Wash your three jars, ring tops and lids and lay them all on a clean towel.

Place 2 bay leaves, 1/2 teaspoon epazote, 1 teaspoon coriander and 1 tablespoon of cumin in each jar. Trim the greens from the carrots, leaving about 1/4-inch at the top. Remove the hair from the tip. Rinse off the carrots to ensure that they are free of any dirt or debris. If any of the carrots are wider than your index finger, then slice them in half lengthwise. Trim the top of the stem off of each jalapeño. Slice each pepper into 3 or 4 pieces on the bias. Place a couple of pieces of jalapeño in each jar, and then pack the carrots in tip down, as tightly as possible. If there is room left at the top of the jar, pack in more pepper pieces.

In a medium-sized pot, make the brine: combine the vinegar, water, sugar, salt, and remaining spices and bring to a boil. At this point, I usually simmer a sample carrot in the brine to test it out. Let it cook for a few minutes and then judge the carrot for salt and acid levels, both of which should be pretty high. When you are satisfied with the brine, pour it into the jars, knocking out any air bubbles. Leave about 1/2-inch of room at the top, making sure that all of the peppers and carrots are fully covered with brine.

Seal the jar with the ring top and the lid as tightly as possible, then loosen it by 1/4 turn. Process the jars according to your preferred method and label. Enjoy after 1 week and up to 6 months.