



Riverdog Farm

March 11, 2019

Riverdog Farm Veggie Box News

Box Contents:

- 1 ½ lbs Navel Oranges
- 1 ½ lbs Murcotts
- 1 bu Curly Kale
- 2 hds Batavia Lettuce
- 1 lb Purple Top Turnips
- 1 lb Leeks
- ½ lb Almonds

Payment by check is due by March 29 for April Deliveries:

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

Thank you for your payment if already sent!

Quarterly Payment Schedule:

2nd Quarter
April/May/June
\$312

Annual Payment
\$1,152

(This amount includes 2 free boxes!)

To view the 2019 payment schedule visit:

[2019 Payment Schedule](#)

Box Notes:

The Murcott mandarins in your veggie box this week are from Gold Oak Ranch in Rumsey and are CCOF-certified organic. And the navel oranges are from Blue Heron Farm in Rumsey. They are also CCOF-certified organic.

The scoop on the new gray plastic totes:

When you pick up your veggie box, please check it for a white sticker label (either on the sides/ends and/or top). If it has a white sticker label with someone's name on it, then it has add-ons and is a special order for someone else. Be sure to take a veggie box without a white label if you are picking up a veggie box without add-ons. Please return the tote to your drop site the following week or bring an empty bag to transfer the items into the same day that you pick up. Thank you for returning the totes to your drop site for re-use!

Holiday Hams: Place your order for holiday hams! The whole hams are \$11 per lb and average about 8 lbs. The hams come frozen delivered to a CSA drop site or one of the farmers markets we attend (3 in Berkeley and 1 in Sacramento). Email the farm at csa@riverdogfarm.com to place your order or visit

<https://csa.farmigo.com/store/riverdogfarmcsa>. The deadline to order for Easter delivery, to be picked up at the Saturday Berkeley Farmer's Market, is April 18, 2019. For ham deliveries to the CSA drop sites, please place your order by Friday, April 12, 2019.

2019 CSA Payment Schedule

Quarter 2: Wednesdays \$312 Thursdays \$312 Fridays \$312

Quarter 3: Wednesdays \$312 Thursdays \$312 Fridays \$312

Quarter 4: Wednesdays \$288 Thursdays \$288 Fridays \$288

Annual Payment (annual payers receive 2 complimentary veggie boxes): \$1,152

We encourage you to consider making the annual payment for your veggie box deliveries. This helps support the farm by providing advance purchasing power for labor, seeds, fertilizers, and other farming expenses that are essential to get the next growing season going. Thank you for supporting the farm with your continued CSA subscription!

Sea Salt and Olive Roasted Turnips

From: <https://www.thekitchenmaggie.com/sea-salt-olive-oil-roasted-turnips/>.

- 1 turnip large
- 2 tbsp olive oil
- 1-2 tsp sea salt

Instructions

1. Pre-heat oven to 400 degrees.
2. Peel and cut the turnip into half inch cubes. Toss with salt and olive oil.
3. Place on a large baking sheet in a single layer and roast for 25-30 minutes, until fork tender.

Flourless Almond Cake

From: <https://leitesculinaria.com/103581/recipes-flourless-almond-cake.html>.

- 1 cup plus 3 tablespoons ground almonds (almond flour), sifted
- 1 pinch salt
- 1/3 cup confectioners' sugar*
- 1/4 cup granulated sugar
- 1 large egg, beaten
- 4 tablespoons unsalted butter (2 oz), melted and cooled, plus more for the pan
- 1/2 teaspoon vanilla extract*

1. Preheat the oven to 325°F (160°C). Line a 6-inch cake pan with parchment paper cut to fit and generously butter the bottom and sides of the pan.
2. In a large bowl, combine the ground almonds, salt, confectioners' sugar, and granulated sugar. Add the beaten egg, melted butter, and vanilla extract to the dry ingredients. Mix until smooth. The batter should be quite thick. Scrape the batter into the prepared cake pan and smooth the top.
3. Bake for 35 to 40 minutes, until the cake is golden brown and a cake tester inserted into the center comes out clean. Carefully turn the cake out of the pan onto a wire rack and let it cool completely. Wrap in plastic wrap until serving. The almond cake will keep in an airtight container, or well wrapped in plastic wrap, for several days.

Fresh Winter Greens and Citrus Salad

<https://www.cookinglight.com/recipes/winter-greens-and-citrus-salad>

- 1/3 cup olive oil
- 1/2 teaspoon orange zest plus 2 Tbsp. fresh orange juice
- 2 tablespoons fresh lemon juice
- 1 tablespoon rice vinegar
- 2 teaspoons Dijon mustard
- 2 teaspoons honey
- 3/4 teaspoon black pepper, divided
- 1/2 teaspoon fresh thyme leaves
- 1/2 teaspoon finely chopped garlic
- 1/4 teaspoon kosher salt
- 2 small (5 oz. each) blood oranges
- 1 large (12 1/2-oz.) navel orange
- 1 (8-oz.) bunch lacinato kale, stemmed and torn into bite-size pieces (4 cups)
- 1 (6-oz.) head curly endive, leaves separated and cut in half crosswise (4 cups)
- 4 ounces fresh baby spinach (4 packed cups)
- 1 cup thinly sliced red onion
- 2 tablespoons torn fresh basil leaves
- 1 1/2 ounces Manchego cheese, shaved (about 3/4 cup)
- 1 tablespoon dried Zante currants
- 1/2 teaspoon flaky sea salt

1. Whisk together olive oil, orange zest and juice, lemon juice, rice vinegar, Dijon, honey, 1/4 teaspoon pepper, thyme, garlic, and kosher salt in a bowl until smooth and emulsified. Set aside.
2. Remove and discard peel and white pith from oranges. Cut oranges crosswise into 1/4-inch-thick slices.
3. Combine kale, endive, and spinach in a large bowl. Add vinaigrette; toss to coat. Transfer mixture to a large platter. Top with orange slices, onion, basil, cheese, currants, flaky salt, and remaining 1/2 teaspoon pepper.