



Riverdog Farm

June 4, 2018

Riverdog Farm Veggie Box News

Box Contents:

1 bu. Basil
1 hd. Napa Cabbage
¾ lb. Shelling Peas
1 lb. Broccoli
1 bu. Carrots
2 lb. Fresh Red Onions
1 bu. Green Curly Kale

Check payment for June Deliveries is due by May 31st:

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

Thank you for your payment if already sent!

Quarterly Payment Schedule:

2nd Quarter
April/May/June
\$312
3rd Quarter
July/August/September
\$312
4th Quarter
October/November/December
\$288

Annual Payment

\$1,176
(This amount includes 2 free boxes!)

To view the 2018 payment schedule visit:

[2018 Payment Schedule](#)

Box Notes: Welcome June! June is the month when we begin to harvest many first-of-summer crops. Basil is one of them that everyone gets excited about. This fragrant, deep green herb flew off the table at our Saturday Berkeley Farmer's Market where we had 20 bunches of the first harvest. Our last spring planted broccoli crop is coming in now. It's a bit later than we hoped so the warm weather is making the heads a bit lighter in color but the flavor is still good.

Field Notes: One of our favorite customers, Camino Restaurant is celebrating their 10th anniversary by coming to the farm tomorrow for a tour and lunch. They will visit the packing shed, greenhouses, laying hen set-up and pigs. Thank you www.caminorestaurant.com/ for the weekly support of the farm for the whole decade that they've been open. We appreciate their commitment to the farm with their dedication to buying produce and pastured pork from us. They like to keep their menu fresh and seasonal by sourcing veggies and fruit harvested the day before delivery.

Web Store Highlights:

Tons of new items in the web store! New potatoes, braising greens, fresh onions and cabbage. There are also new pork shares available. Keep an eye out for the June Web-Store Highlights newsletter coming out with all necessary details and enticing photos soon.

To celebrate the summer cook-out season: Spare Ribs are on sale! Only \$8/lb. (down from \$10/lb.)

Pastured meats – chicken and pork – are also available via the web store. Riverdog Farm's specialties include our pork sausage (many flavors), whole Poulet Rouge chickens, and bacon cured and smoked by Roundman's Smokehouse in Ft. Bragg. Follow this link to our online store to see all of the farm direct products you can add to your csa delivery this week: <https://csa.farmigo.com/store/riverdogfarmcsa>

Upcoming Valley Events:

Cache Creek Lavender Festival:

JUNE 9 - 10, 2018 -3430 MADRONE STREET, RUMSEY, CA 95679

A weekend of family fun in the fields! Harvest your own lavender, taste wines from Capay Vineyard, enjoy lavender ice cream & lemonade, listen to live music. Free admission.

Green Goddess Pesto Pizza with Fresh Peas and Feta

From: www.kaleandcaramel.com

Pizza Dough

3 cups all-purpose or bread flour plus more as needed
2 teaspoons instant yeast
2 teaspoons coarse kosher or sea salt plus extra for sprinkling
2 tablespoons extra virgin olive oil

Pizza Toppings

1/4 pound English peas shelled (about 1/2 cup of shelled peas)
1/4 cup crumbled feta cheese
1 small zucchini (RDF Suggestion: sub seasonal item here like broccoli or green curly kale)
1 teaspoon olive oil
1 tablespoon fresh lemon juice
1/4 teaspoon sea salt
1/4 teaspoon red chili flakes
Pesto

Instructions

-If you're making your own pizza dough, start at least two hours in advance of when you want to make your pizza. Once it's finished, store in a plastic bag or under a damp towel. I used this recipe, halved, or you can purchase pre-made.
-Preheat oven to 500°F.
-Wash and dry your small zucchini (or broccoli or green kale sliced thin), cut off the ends, and shave lengthwise with a vegetable peeler or mandolin. Place ribbons in a small bowl, and toss with lemon juice, 1/4 teaspoon sea salt, chili flakes, and olive oil.
-Cover a large cookie sheet with parchment paper, and sprinkle with cornmeal to prevent the pizza from sticking.
-Roll or hand-spread the pizza dough ball into the shape you like. The crust should be very thin, about 1/4 inch. Leaving a 1/2-inch perimeter at the edge, spread pesto in an even layer. Top with zucchini ribbons, shelled peas, and crumbled feta. Add a final drizzle of olive oil and another sprinkle of sea salt.
-Bake for 10-12 minutes depending on desired level of crust crispness.
-Serve immediately. This pizza is also extraordinarily delicious reheated the next day.

Asian Coleslaw

From: www.foodandwine.com

Ingredients

6 cups thinly sliced Napa cabbage
1/2 medium fresh red onion, sliced
1/2 cup chopped basil
1/2 cup mayonnaise
1 tablespoon fresh lime juice
1 tablespoon grated or minced fresh ginger
1/2 teaspoon sesame seed oil
1 tablespoon soy sauce
2 teaspoon brown sugar
Fresh cracked black pepper, to taste
1/2 cup chopped roasted peanuts
RDF Suggested Additions: Match stick carrots, English shelling peas (blanched for 30 seconds) raw broccoli coarsely chopped

Instruction:

-In a large bowl, combine the cabbage, red onion, and basil.
-In another bowl, whisk together the mayonnaise, lime juice, ginger, sesame seed oil, soy sauce, brown sugar, and pepper.
-Pour the dressing over the cabbage mixture and toss to coat. Chill and garnish with the peanuts just before serving.

Balsamic Onions

From: www.marthastewart.com

Ingredients:

2 large red onions
4 sprigs fresh thyme
1 tablespoon olive oil
Coarse salt and ground pepper
1 tablespoon balsamic vinegar

Instruction:

-In a medium saucepan, combine onions, cut into 8 wedges each (trim core if pieces won't separate), thyme, and olive oil. Season with coarse salt and ground pepper; toss to combine.
-Cover and cook over medium-low, stirring occasionally, until onions release their moisture, 30 to 35 minutes.
-Reduce heat to low; leave cover on, and cook onions until golden, stirring occasionally, about 10 minutes.
-Stir in balsamic vinegar; cook until syrupy, 1 to 2 minutes.

Roasted Carrots with Carrot-Top Pesto

From: www.bonappetit.com

Ingredients

3 pounds small carrots with tops (any color)
2 tablespoons vegetable oil
Kosher salt, freshly ground pepper
1 garlic clove
3 tablespoons macadamia nuts or pine nuts
1/2 cup (packed) fresh basil leaves
1/4 cup finely grated Parmesan
1/2 cup extra-virgin olive oil

Recipe Preparation

Preheat oven to 400°. Trim carrot tops, leaving some stem attached. Measure out 2 cups carrot tops and set aside; reserve any remaining carrot tops for another use.

Toss carrots and vegetable oil on a rimmed baking sheet; season with salt and pepper. Roast, tossing occasionally, until carrots are golden brown and tender, 25–35 minutes. Let cool.

Pulse garlic and nuts in a food processor until a coarse paste forms. Add basil, Parmesan, and reserved carrot tops; process until a coarse puree forms. Add olive oil and pulse until combined; season with salt and pepper. Serve carrots with pesto.

DO AHEAD: Pesto can be made 1 day ahead. Press plastic wrap directly onto surface; chill. Carrots can be roasted 4 hours ahead. Let stand at room temperature.