



Riverdog Farm

June 13, 2016

Riverdog Farm Veggie Box News

Box Contents

1 lb Royal Blenheim
Apricots
1 bu Nantes Carrots
1 bu Basil
1 lb Summer Squash
1-2 hd Batavia Lettuce
1 bu Red Beets
1 bskt Gold Nugget Cherry
Tomatoes

Special Orders

10 lbs Orange Nantes Carrots
\$12/10 lb bag

Pastured Pork: bacon, sausage,
ham and pork cuts

Please email the farm to place
your order: csa@riverdogfarm.com

Payment for the July deliveries
is due by **June 30, 2016.**

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

**Thank you for your payment
if already sent!**

Quarterly Payment Schedule
3rd Quarter

July/August/September:
Tuesday/Wednesday/Thursday
subscribers: **\$312**
Friday subscribers:
\$336

To view the 2016 payment schedule
visit:

<http://static1.squarespace.com/static/56be59f87c65e413043292e7/t/56c4d45345bf21edd2652952/1455739987593/2016csapaymentschedule.pdf>

Box Notes

The first of the cherry tomatoes have arrived! Our earliest variety is Gold Nugget. It is a fast maturing tomato plant. We purchase the seed from one of our favorite seed companies, a worker-owned business based in Maine called Johnny's Selected Seeds. According to Johnny's, the gold nugget cherry tomato "flavor is well-balanced and delicious, and a majority of the early fruits are seedless. Healthy, compact plants with a concentrated early set. Developed by Dr. James Baggett, Oregon State Univ."

Soon to follow in the cherry tomato department will be Sun Gold, Mini-Charm, and Sweet 100. What starts as a handful of baskets of cherry tomatoes quickly cascades into hundreds of thousands of juicy refreshing gems. We grow over 20 varieties of cherry tomatoes so that we can create a mixed medley (many colors of cherry tomatoes in one basket) that sells well and farmer's market and to our wholesale buyers.

As a certified-organic farm all the seed we source must be untreated. A treated seed has a glow-in-the-dark fuchsia-colored fungicide coating that is not allowed on organic farms. We are also required to source organic seeds when available. The certified organic seed is more expensive than non-organic seed. This means that the farm spends a little more money on certified organic seed, creating a higher expense annually. Part of why organic food costs more is because of expenses such as these along with the higher labor costs to manually harvest the produce instead of mechanically harvesting the crops. Thank you for supporting Riverdog Farm by subscribing to the CSA and for your dedication to organic farming practices!

Field Notes

Ahhh!! It has been ten degrees cooler recently. Both last week and this week feel wonderful compared to the scorching days earlier this month. We are hoping for continue cooler weather but know any day now the temperatures will sky rocket once again as they do every summer.

Save the Date
Hoes Down Harvest Festival
Saturday October 1, 2016
11:00 am to 11:00 pm

For tickets and volunteer work shift info, please visit: www.hoesdown.org.

Verlet's Apricot Tart

From:

<http://www.epicurious.com/recipes/food/views/verlets-apricot-tart-101800>

And *The Food Lover's Guide to Paris* by Patricia Wells

8 tablespoons (4 ounces; 12 g) unsalted butter, melted and cooled
1/2 cup (100 g) sugar
1/4 teaspoon pure almond extract
1/4 teaspoon pure vanilla extract
1/2 teaspoon fine sea salt
1 1/4 cups plus 1 tablespoon (180 g) unbleached all-purpose flour
2 tablespoons finely ground unblanched almonds

For filling

1/2 cup (25 cl) crème fraîche or heavy (whipping) cream
1 large egg lightly beaten
1/2 teaspoon pure almond extract
1/2 teaspoon pure vanilla extract
2 tablespoons full-flavored honey, such as lavender
1 tablespoon superfine flour, such as Wondra
About 1 1/2 pounds (750 g) fresh apricots, pitted and halved (do not peel)
Confectioners' sugar, for garnish

Preheat the oven to 350°F (175°C).

Butter the bottom and sides of a 9-inch (23cm) fluted tart pan with removable bottom. Set aside.

Make the pastry:

In a large bowl, combine the melted butter and the sugar, and using a wooden spoon, stir to blend. Add the remaining ingredients and stir to form a soft, cookie-like dough. Transfer the dough to the center of the buttered pan. Using the tips of your fingers, evenly press the pastry along the bottom and up the sides of the pan. The pastry will be quite thin.

Place the pan in the center of the oven and bake until the dough is slightly puffy and set, 12 to 15 minutes. Sprinkle the ground almonds over the bottom of the crust. (This will prevent the crust from becoming soggy.)

Meanwhile make the filling:

In a medium-size bowl, combine the crème fraîche,

egg, extracts and honey and whisk to blend.

Whisk in the flour.

Pour the filling evenly over the pastry. Starting just inside the edge of the pan, neatly overlap the halved apricots, cut side up, at an angle. Arrange in two or three concentric circles, working toward the center. Fill in the center with the remaining apricots. Place the tart pan on a baking sheet. Place the baking sheet in the center of the oven and bake until the filling is firm and the pastry is a deep golden brown, 55 to 60 minutes. The apricots will shrivel slightly. Remove from the oven and immediately sprinkle with confectioners' sugar. Place the tart on a rack to cool. Sprinkle again with confectioners' sugar just before serving.

Honey Roasted Cherry Tomatoes

From:

<http://www.epicurious.com/recipes/food/views/honey-roasted-cherry-tomatoes-51174600>.

1 pound/500g cherry tomatoes
2 garlic cloves
1 tablespoon clear honey
3 tablespoons olive oil
Flaky sea salt and freshly ground black pepper

Preheat the oven to 375°F/190°C. Lightly oil a roasting pan. Halve the tomatoes and place them, cut side up, in the dish. They should fit snugly with little or no space between them.

Crush the garlic with a pinch of salt, then beat it with the honey, olive oil, and a good grinding of pepper. Spoon this sticky, garlicky mixture over the cherry tomatoes. Roast for about 30 minutes, until golden, juicy, and bubbling.