



Riverdog Farm

June 20, 2016

Riverdog Farm Veggie Box News

Box Contents

1 lb Santa Rosa Plums
1 bu Nantes Carrots
1 lb Yukon Gold Potatoes
1 bskt Cherry Tomatoes
1 hd Red Cabbage
2 hds Batavia Lettuce
1 lb June Pride Peaches

Special Orders

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

Pastured Pork Shares: a combo of bacon, sausage, ham and pork cuts \$8 per lb 10-15 lb pre-packed cases
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/56c4d45345bf21e4dd2652952/1455739987593/2016csapaymentschedule.pdf>

Box Notes

The stone fruit at Riverdog Farm is coming in strong! From apricots, to plums, to peaches, it's time for fruit lovers to indulge in the juicy sweetness of summertime. The long, mild spring helped the fruit ripen slowly and evenly. Our fruit set this year, the number of apricots, plums, and peaches on each tree, has been great!

Fruit can be enjoyed for breakfast, lunch or dinner: as a yogurt topping, solo as a refreshing snack, or after dinner for dessert. We've included two dessert recipes featuring stone fruit below. Then in early July, the melons – cantaloupes, Charentais, and watermelon- will begin. Green beans will begin in late June or early July. The summer squash and potato harvest continue.

Available starting the week June 27, 2016:

2nds June Pride Peaches 10 lbs for \$25

They are great for canning, jamming, or freezing for smoothies.

Pickling Cucumbers 10 lb case for \$20

Please place your orders for add-on items by Monday morning prior to your delivery. You may call or email the farm to place your special orders: 530-796-3802, csa@riverdogfarm.com.

Field Notes

This is the time of year when high school students, many of whom are children of Riverdog Farm employees, apply to work at the farm for the summer. We hire about 5 high schoolers to work at the farm each year. They usually help with the cherry tomato harvest. For many, this is their first work experience. The full-time harvest crew appreciates the extra hands during our busiest season.

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.

Jicama and Red Cabbage Salad with Sweet and Sour Asian Dressing

<http://relish.com/recipes/jicama-and-red-cabbage-salad-with-sweet-and-sour-asian-dressing/>

- ½ cup almonds, sliced
- 4 tablespoons maple syrup, divided
- pinch cayenne pepper
- ½ teaspoon jalapeño, seeded and diced
- 3 tablespoons rice vinegar
- 1 tablespoon fresh lime juice
- ¼ cup tamari or soy sauce
- 1 teaspoon toasted sesame oil
- 1 tablespoon fresh ginger, peeled and minced
- 1 pinch sea salt or kosher salt
- 1 pound red cabbage, chopped (about 6 cups)
- ½ pound jicama, peeled, small julienned (about 4 cups)
- 2 tablespoons fresh mint, finely chopped
- ¼ cup fresh cilantro or fresh basil, finely chopped

Preheat the oven to 350°F.

Toss the nuts in a bowl with the maple syrup and cayenne. Spread on a sheet pan and bake for 10 to 12 minutes, until golden and fragrant. Remove from the oven and cool to room temperature. Use a metal spatula to loosen the crispy nuts.

To make the dressing, whisk together the jalapeño, vinegar, lime juice, tamari, maple syrup, sesame oil, ginger and salt. Set aside.

To make the salad, cut the cabbage in half, remove the core and shred with a sharp knife. In a large bowl, combine the cabbage, jicama, mint, and cilantro. Toss with the dressing. Sprinkle the nuts on top and serve.

Polenta and Plum Cake

From: <http://www.recipe.com/polenta-and-plum-cake/>

- 4 plums, pitted and cut into wedges
- 1/4 cup packed brown sugar
- 1 cup all-purpose flour
- 1/2 cup yellow cornmeal
- 1 1/2 teaspoons baking powder
- 1/8 teaspoon salt
- 1 cup butter, softened
- 3/4 cup granulated sugar
- 4 egg yolks
- 2 eggs
- 1 teaspoon finely shredded lemon or orange peel
- 1 teaspoon vanilla
- Whipped cream (optional)

Preheat oven to 350 degrees F. Lightly grease and [flour](#) bottom and sides of a 9-inch springform pan; line bottom with a 9-inch circle of parchment paper. Arrange plums on parchment in pan. Sprinkle brown sugar over the plums. Set aside.

In a small [bowl](#) combine flour, cornmeal, baking powder, and salt; set aside.

In a large [mixing bowl](#), beat the butter with an electric mixer on medium to high speed for 30 seconds. Add granulated sugar and beat until light. Add egg yolks and eggs, 1 at a time, beating after each addition. Add lemon peel and vanilla; beat until combined. Beat in the flour mixture. Spoon batter over plums in pan and spread evenly.

Bake about 50 minutes or until a wooden toothpick inserted near center comes out clean. Cool [cake](#) in pan on a wire rack for 20 minutes. Remove sides of pan; cool cake completely. Invert cake onto serving platter; remove bottom of pan and parchment. If desired, serve with whipped cream. Makes 10 servings.

Stone Fruit Crumble

From: <http://www.foodandwine.com/recipes/stone-fruit-crumble>

To vary the filling, use 4 pounds of [berries](#) (strawberries, blackberries and raspberries); or 4 pounds of plums, cut into 1-inch cubes; or 6 pints of blueberries plus 2 tablespoons of fresh lemon juice.

Filling: 4 pounds stone fruit (peaches, nectarines and apricots) cut into large wedges, 3/4 cup granulated sugar, 2 tablespoons cornstarch

Topping:

- 1 1/3 cups all-purpose flour
- 2/3 cup light brown sugar
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- 1 stick plus 2 tablespoons cold unsalted butter, cubed
- 1 cup thick-cut rolled oats

In a bowl, toss the fruit with the granulated sugar and cornstarch and let stand for 10 minutes. Preheat the oven to 375°. In a food processor, pulse the flour with the brown sugar, baking soda and salt. Add the butter and pulse until crumbly. Add the oats and pulse until incorporated. Transfer the topping to a bowl and press it into clumps. Spread the filling in a 9-by-13-inch baking dish. Scatter the topping over the filling. Bake in the center of the oven for 1 hour, until the fruit is bubbling and the topping is golden and crisp. Let cool for 1 hour before serving.