



Riverdog Farm

July 25, 2016

Riverdog Farm Veggie Box News

The box and field notes will be on hold for a few weeks during our peak harvest time of the summer season. We hope you enjoy the bounty of summer and stay cool this week!

Box Contents

1 Charentais Melon
1 lb Red Tomatoes
¾ lb Green Beans
1 bskt Indigo Cherry Tomatoes
2 Slicing Cucumbers
3 each Sweet Corn
1 Cantaloupe

Special Orders

Pickling Cucumbers \$20
for a 10 lb case

Payment for the August deliveries is due by **July 31th, 2016**.

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

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>

Riverdog Farm Pastured Pork – Special Orders

Bacon: \$14 per pound

Ham Steaks: \$10 per pound

Sausage: \$9 per pound

Pork Cuts: Contact the farm to place your order of chops ribs, pork bones roasts, ham hocks, or ham steaks. The prices on these cuts vary so we will email you the pricing when you place your order.

Bulk Discount Pork

Pork Sausage: A combination of sausage types including Breakfast, Bratwurst, Italian Mild and Italian Hot: 10 lbs for \$80.

Pastured Pork Shares: Pre-packaged combo of bacon, sausage, ham and pork cuts \$8 per lb 10-15 lb pre-packed cases.

Please email or call the farm to place your order: csa@riverdogfarm.com 530-796-3802.

Riverdog Farm's hogs are raised on an all certified-organic diet of pasture, grain (triticale) grown on the farm, corn/soy feed from Bar Ale, Three Twins Ice Cream, and whey from Cowgirl Creamery. The hogs are bred on farm with crosses of the following breeds: Duroc, Hampshire, European Wild Boar, Chester, and Tamworth. To see photos of the hogs in their element, visit our Hog Blog: riverdoghog.blogspot.com. The animals are certified-organic. The meat is not certified organic because it is processed in facilities that are not yet certified organic. We are working with our processors to get the facilities certified organic so we can label our meat as certified organic.

Save the Dates

A Day in the Country – Yolo Land Trust Benefit Event

Sunday September 11, 2016

4:00 pm to 7:00 pm Barger Keasey Family Farm

36720 County Road 30 (west of CR 98)

www.theyololandtrust.org/DayinCountry.php

Farm to Fork Gala Dinner

Sunday September 25, 2016

4:30 Appetizers

6:00 pm Dinner served family style

8:00 pm Dessert on the Promenade next to Embassy Suites

<http://www.farmtofork.com/events/2016-tower-bridge-dinner/ticket-registration/>

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.

Cucumber Tomato Salad

From: <http://www.barefeetinthekitchen.com/2015/05/cucumber-tomato-salad-recipe.html>

Yield: 6-8 servings

1 1/2 pounds tomatoes, diced, about 2 cups worth
1 large English cucumber, peeled, halved, and thinly sliced, about 2 cups worth
5 large basil leaves, thinly sliced
3 tablespoons light flavored olive oil
1 1/2 tablespoons balsamic vinegar
1 teaspoon sugar
1/2 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper

Combine all the ingredients in a bowl, stir well to coat. Serve immediately or cover and refrigerate until ready to serve. Enjoy!

Green Beans with Caramelized Pecans

From: <http://www.epicurious.com/recipes/food/views/green-beans-with-caramelized-pecans-51142200>

1/2 cup pecan halves and pieces (2 ounces)
2 1/2 pounds green beans, trimmed
5 tablespoons unsalted butter
1/3 cup shallot, finely chopped (about 2 medium)
3 tablespoons packed light brown sugar
1 teaspoon kosher salt, or to taste
1/2 teaspoon freshly ground black pepper, or to taste

Heat oven to 350°F with rack in middle.

Spread out pecans on a rimmed sheet pan and bake in oven until pale golden on inside, about 6 to 8 minutes. Cool and coarsely chop.

Have ready a colander submerged in a large bowl of ice water. Cook beans in a 6- to 8-quart pot of well-salted boiling water, uncovered, until just tender, 5 to 8 minutes. Using a large slotted spoon and/or tongs, transfer beans to colander in ice water to stop cooking, then drain well and dry on towels.

Heat butter in a 12- to 14-inch deep heavy skillet (preferably straight-sided) over moderately high heat until foam subsides, then add shallot and cook, stirring until pale golden, 2 to 3 minutes.

Reduce heat to medium and stir in sugar until almost

dissolved, then cook pecans, stirring, 1 minute.

6. Add green beans, kosher salt, and pepper, and sauté beans, turning them with tongs, until heated through, 2 to 4 minutes. Transfer to a platter and serve.

Chilean Spicy Melon-Mango Salsa

From: <https://www.lovemysalad.com/recipes/chilean-spicy-melon-mango-salsa>

1/2 of any variety of melon
1 ripe mango
1 small red onion, sliced into thin rings
1 red chilli pepper, deseeded and thinly sliced
1 bunch of fresh coriander, roughly chopped

Dressing

juice of 1 lime
1 clove of garlic, finely chopped or crushed
7 tablespoons of extra virgin olive oil

Cut the melon and the mango into small cubes.

Put them in a bowl and add onion rings, red chili pepper and chopped coriander.

Prepare a dressing by mixing 3 tablespoons of olive oil, lime juice and crushed garlic.

Mix the dressing with the fruit and leave for at least 1 hour to enhance the flavor.

We've been growing the Indigo Rose Cherry Tomatoes for a few years now. They are known for their high level of anthocyanins an anti-oxidant, similar to blueberries. The anthocyanins are found in the dark purple skin of the Indigo Rose. To learn more about Indigo Rose, visit:

<http://lovelygreens.com/2014/09/review-of-growing-indigo-rose-tomatoes.html>.

For information about many ways to enjoy Indigo Rose Cherry Tomatoes and storage tips visit: http://www.specialtyproduce.com/produce/Indigo_Rose_Cherry_Tomatoes_8548.php.

Also, from this Garden Blogger, some tidbit on the newly developed tomato variety:

<http://blog.gardeners.com/2013/06/purple-tomatoes/>.