



Riverdog Farm

January 4, 2021

Riverdog Farm Veggie Box News

Box Contents:

2 lbs Navel Oranges from Blue Heron Farm
1 bu Carrots
2 lbs Yellow Finn Potatoes
1 Butternut Squash
1 lb Arugula
1 hd Bok Choi
1 bu Rapini

Payment by mail is due by January 31st for February deliveries:

All Boxes \$30

Tuesdays: \$120
Wednesdays: \$120
Thursdays: \$120
Fridays: \$120
Sat: \$120
Sun: \$120

Thank you for your payment if already sent!

2021

Quarterly Payment Schedule:

1st Quarter

Jan/Feb/March

Tu/Wed: \$390

Th/Fri/Sat/Sun: \$360

Annual Payment

\$1,440

(This includes 2 free boxes!)

Half-Year Payment

\$720

(This includes 1 free box!)

To view the 2020

AND the 2021

A/B week schedule:

Scroll to bottom of Newsletter for annual calendar

Happy New Year to all!

Box Notes: CCOF-certified organic navel oranges from Blue Heron Farm are in the box this week! We hope to include them weekly for a couple of months.

For 2021, we have space for new CSA members to join. Please encourage neighbors, friends and colleagues to sign-up for the Riverdog Farm CSA. We offer Gift Certificates or you can sign up your friends and family members with a check or credit card too. Print or email the Welcome email to the gift recipient.

We are planning future crop planting with the CSA members in mind and will strive to have spinach and other greens for 3 out of the 4 seasons (summer excluded) and carrots for most of the 2021 year.

Field Notes: Hooray for more rain!

Webstore Features:

- **Navel Oranges** from Blue Heron Farm, CCOF-certified organic: 10 lbs for \$22.50
- **Pastured Whole Chickens**
- **Pastured Smoked and Cured Hams,**
- **Raw Mission Almonds, Hartley Walnuts and vegetable items are available by the case.** Visit: <https://csa.farmigo.com/store/riverdogfarmcsa> to place your orders. Please place your orders by noon, 2 days before your delivery day to ensure same week delivery.

CSA deliveries will resume as normal the week of January 4th, 2021.

The weekly veggie box contents are subject to change. We include a list of box contents in the newsletter to give you an idea of what to expect but it may differ from what is packed. Crop quality, daily yields and weather conditions will determine final box contents each week.

Please pick up your veggie box on your delivery day. Please pick up your CSA order on your delivery day so that it stays fresh and we can ensure quality. CSA site hosts may donate any unclaimed boxes of vegetables no sooner than 24 hours after the original pick up day and time of 3pm. **After 24 hours (3pm the following day) unclaimed orders may no longer be available and the subscriber absorbs the subscription cost for that week's order.**

New CSA Announcements:

1. **Chicken subscriptions** are available. The whole chickens (with head and feet) are \$6 per lb. The average weight is 3.5 to 7 lbs. All meat raised on the farm is pasture fed. The animals are CCOF certified organic but cannot be labeled as organic due to being processed in a facility that is not certified organic. Your account is updated weekly with the actual weight packed for you. To begin a chicken subscription, add a chicken to your account 48 hours before your delivery day. Your account is deducted with the actual price of the chicken at midnight the day after delivery.
 2. **Webstore Orders:** There are chickens available on the web store. Try out a chicken with no subscription commitment. If you like it then add it to your account as a weekly subscription. There are also a limited supply of half, smoked hams available.
 3. **Site hosts: Please email the CSA manager by the morning following the delivery day about any unclaimed CSA boxes. This way, we can contact CSA subscribers to remind them to pick up their veggie boxes.**
- **Please check your CSA account for the most up-to-date information such as your next delivery from our farm.**

Riverdog Farm has an Instagram account. Find us via our Instagram handle: riverdogfarm. On our account, we share images of the crops, farming, re-posts of your farm fixings photos and videos and provide market/CSA updates.

Whether you leave the box at the site or take it home to return the following week, please unfold (collapse) your box carefully to keep the end flaps from tearing. Slowly bend the two end panels towards the outer ends first then collapse (flatten) the whole box by gently folding the rest.

Give your account 48 hours to update when making changes. For example, when changing your account status from permanent hold to active by charging your credit card, the process may take up to 48 hours to update. The auto-pay option button is at the bottom of your account page. Please click it for auto-renewal of your CSA subscription and to ensure uninterrupted weekly veggie box deliveries.

Frog Hollow Farm Fruit Box The weekly fruit box is **\$29.75**. To add the Frog Hollow Fruit box to your weekly subscription, 1) go to your CSA account.

2) Log in then look at the right side of your page at the **summary** box - at the bottom of that box is your subscription with a darker green box that says "change". Click on **change**.

3) Below the title "**CHANGE SUBSCRIPTION**" you have 2 tabs - Click on the **-options-** tab. You will see the Frog Hollow Fruit box available to add.

4) ALL orders must be in by **Sunday at NOON** so we have the ability to process the order and deliver it.

The Frog Hollow fruit box will be available to add to your CSA account from Thursday to Sunday by NOON. Due to logistics, the Frog Hollow Fruit Boxes will only be available to the **Wednesday/Thursday/Friday** subscribers. CSA subscribers who pick up on Tuesdays/Thursdays/Saturdays, at the Berkeley farmers markets may purchase directly from Frog Hollow. 12:00 pm Sunday is the deadline to change your account for the fruit box, if you enter a hold any time after that, we can cancel delivery of the box, but your account will still be charged the full amount for the Fruit box. Frog Hollow CSA boxes come with 3-4 varieties of seasonal tree ripened, exceptionally tasty stone fruits. As part of their commitment to sustainability, Frog Hollow works hard to avert food waste. You can expect to see ripe, cosmetically imperfect fruit and small or large pieces of fruit in the fruit boxes. These characteristics should not affect the deliciousness of what you receive. Visit their web site to learn more about their CSA program, farm, ethos, fruits and recommendations: www.froghollow.com

- **Keeping it safe:** with the Shelter-in-Place order still in effect in Yolo County, we continue to implement our COVID-19 prevention protocol on the farm per the CDC and Cal-OSHA recommended best practices. Prevention measures include: required face covering and glove wearing, 6-foot distancing in the workplace, hand sanitation and employees are not allowed to work with symptoms of COVID-19.
- **Reminder:** So that your subscription continues uninterrupted, please make sure your credit card on file is up to date on your CSA account. For those who need to end the CSA subscription before your balance is at \$0, you **MUST** contact the farm through email to request cancellation. You may put your account on a DELIVERY hold if you will be gone for periods of time.
- Please pick up your veggie box on your delivery day. It's important to pick up your veggie box the day of delivery to maintain freshness.
- For any changes you need to make to your account, the cut off time is 12:00 NOON, 2 days before your delivery day. Remember to make any changes to your account such as payment renewal, webstore orders or delivery holds by 12:00 NOON, 2 days before your delivery day. Thank you!

“Delivery hold” is used for short periods of time – you use this option 48 hours in advance to schedule the deliveries you are unable to pick up.

“Permanent Hold” is used for long periods of time – you use this option if you are gone for extended periods of time and wish to resume your account when you get back. You must change your status to “active” when you return in order to resume deliveries.

“Cancel” is used to delete membership details, this means you would need to re-enter delivery status, subscriptions, and credit card information when you resume the Riverdog Farm CSA

Italian-Style Garlicky Broccoli Rabe aka Rapini

From:

<https://www.shelovesbiscotti.com/italian-style-garlicky-broccoli-rabe/>.

- 1 bunch broccoli rabe
- 3 tablespoons olive oil
- 3 garlic cloves minced
- 1 tablespoon grated Parmesan cheese
- Pinch red chili flakes optional
- Salt and pepper to taste
- Parmesan cheese optional
- Olive oil for drizzling

- Trim the stems, anywhere from 1-2 inches.
- Wash broccoli rabe properly.
- Cook broccoli rabe in a large pot of salted boiling water until tender for approximately 5-7 minutes.
- Drain and squeeze in order to remove as much of the liquid as possible.
- Over medium heat, drizzle olive oil in a large skillet.
- Sauté minced garlic and chili flakes for 1 to 2 minutes.
- Stir in the broccoli rabe and sauté for 3-5 minutes or until tender.
- Season.
- Sprinkle with Parmesan cheese.
- Place on serving dish and drizzle with olive oil.

How to make Navel Orange Shortcake

Modified from:

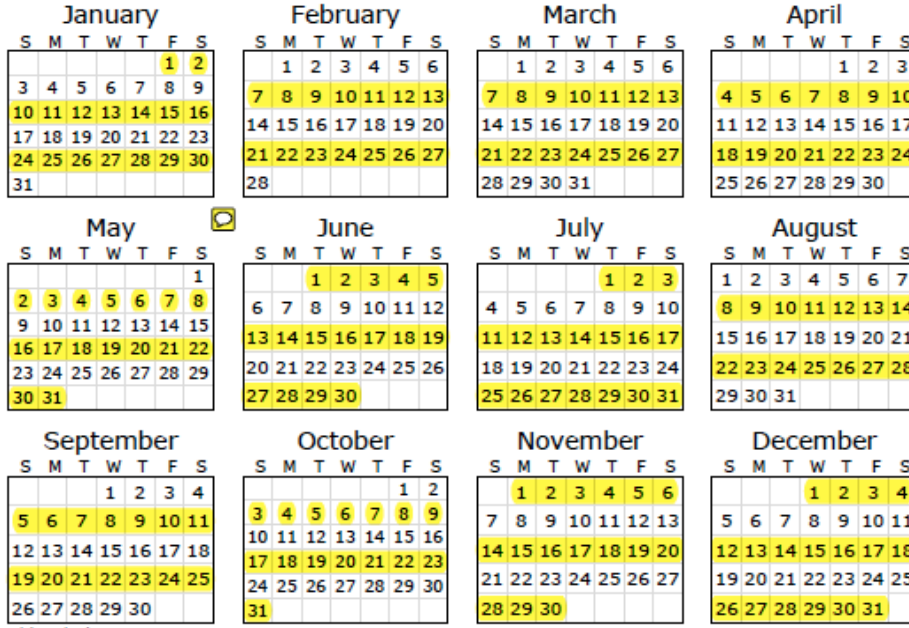
<https://www.pittmandavis.com/blog/recipe/navel-orange-shortcake-recipe/>.

- 1 quart of fresh squeezed orange Juice
- 1/4 pound butter
- 1/4 cup cornstarch
- 1/2 cup shortening
- 1 & 1/2 cups sugar
- 1 tablespoon vanilla extract
- 2 eggs
- 2 & 1/4 cups flour
- 1 teaspoon salt
- 1 cup + 2 tablespoons milk
- 2 & 1/2 teaspoons baking powder
- 1 navel orange, sectioned for garnish

1. Add 1 cup of orange juice and ¼ pound butter to saucepan. In a separate cup, mix cornstarch with ½ cup orange juice, stir well, and then pour into the saucepan. Add remaining orange juice, stir, and bring to a boil. Reduce to a simmer and cook until it becomes thick. Set aside to cool.
2. Stir ½ cup shortening to soften. In a mixer on low speed, add reduced orange juice mixture, and slowly but continuously combine both sugar and cream until the mixture becomes fluffy. Mix in vanilla then eggs, one at a time, beating until smooth. Add salt and baking powder to flour and combine. Alternately and gradually add flour mixture then milk, beating until smooth. Pour onto a 9×13 inch pan and bake in 375° oven for 25 minutes. Let cool in pan for 10 up to 15 minutes then turn out on rack and let cool.

Yellow = "A" week deliveries, White = "B" week deliveries
Farm Closed December 21st 2021 - January 3rd 2022

2021



print-a-calendar.com