



Riverdog Farm

February 17, 2020

# Riverdog Farm Veggie Box News

## Box Contents:

2 lbs Mandarins  
2 hds Green Cauliflower  
1 lb Broccoli  
1 bu Curly Kale  
1 hd Red Cabbage  
1 Butterkin Squash  
1 lb King Richard Leeks

## Payment by mail is due by February 29th for March deliveries:

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

## Thank you for your payment if already sent!

### Quarterly Payment Schedule:

#### 1st Quarter

Jan/Feb/Mar  
Wed/Thu/Fri: \$288  
Tue/Sat: \$312

#### Annual Payment

\$1,152  
(This includes 2 free boxes!)

#### HALF-YEAR PAYMENT

\$576  
(This includes 1 free box!)

## To view the 2020 payment schedule visit:

[2020 Payment Schedule](#)

**Field Notes:** The chickens have been pecking away happily and laying plenty of eggs, however there is currently a shortage of meat birds. Meat birds will be back mid-March. You only have to wait another week for asparagus, they will be a CSA staple for 4 consecutive boxes. Carrots and beets has been seeded and currently being planted in the ground, they will be ready in 4 months. Tomatoes have been seeded in the greenhouses and you don't have to wait too much longer for our selection of peas.

**Box Notes:** We will include CCOF organic certified Mandarins from Gold Oak Ranch, in this week's veggie box.

- You can order Blue Heron navel oranges from the webstore: <https://csa.farmigo.com/store/riverdogfarmcsa>. 10 lbs. for \$20 or 20 lbs. for \$40! Place your order soon. These sweet oranges are going fast.
- Add Riverdog Farm CCOF certified organic **eggs** to your weekly or bi-weekly CSA delivery. Just follow this link: <https://csa.farmigo.com/account/riverdogfarmcsa>

**News:** More drop sites have been added:

Concord. This drop site is near the corner of Concord Blvd and Ayers Rd.

El Sobrante. Off of Pablo Damn Road and Appian Way.

El Cerrito. Please keep telling your friends about this site.

ALSO, we have added a new payment plan. You can pay for 6 months in advance and receive 1 box free!

**Save the Date:** The 105<sup>th</sup> **Almond Festival** is **THIS SUNDAY**, February 23, 2020 An all-day, 5 town event celebrating the almond blossoms of the region. There's a pancake breakfast served by the FFA at Esparto High School, a book sale at the Esparto Library and delicious wood-fired pizza featuring Riverdog Farm sausage is served in the hamlet of Rumsey. Copy and paste this link to get a map and more information. <https://www.espartoregionalchamber.com/events/2019/2/24/capay-valley-almond-festival-mbwn>

OR check out Facebook! <https://www.facebook.com/Espartoregionalchamber/>

# Butterkin Squash Soup

From: <https://www.theblackpeppercorn.com/butterkin-squash-soup/#recipe>

- 3 tbsp butter
- 2 onions , diced
- 2 leeks , sliced and well rinsed
- 6 cups butterkin squash , cubed
- 6 cups chicken broth
- 1 tsp salt
- 1/4 tsp cinnamon
- 1/4 tsp cayenne pepper
- 1/2 tsp ground coriander
- 2 cups cream
- 4 bacon slices , cooked and crumbled
- 3 green onions , thinly sliced
- Melt butter in a large pot over medium high heat.
- Add the onions and leeks and sauté until tender, about 5 minutes.
- Add cubed butterkin squash, chicken broth and spices. Bring to a boil and lower heat so that it is a low boil. Simmer until the butterkin squash is soft, about 20 minutes.
- Add cream and puree with an immersion blender until smooth and creamy.
- Ladle soup into a bowl and top with crumbled bacon and sliced green onions.

## The Best Cauliflower Pizza Crust

From: <https://damndelicious.net/2016/07/13/best-cauliflower-pizza-crust/>

- 1/2 cup Pizza Sauce (FD edit)
  - 1 cup shredded mozzarella cheese
  - 1/2 cup shredded cheddar cheese
  - 1/4 cup pepperoni minis
  - 1/4 cup fresh basil leaves
  - 1/2 teaspoon crushed red pepper flakes, optional
- For the cauliflower crust**
- 1 head cauliflower, chopped
  - 2 large eggs
  - 1/2 cup shredded mozzarella cheese
  - 2 tablespoons freshly grated Parmesan
  - 1 tablespoon Italian seasoning
  - Kosher salt and freshly ground black pepper, to taste
1. Preheat oven to 425 degrees F. Line a baking sheet with parchment paper or a silicone baking mat; set aside.
  2. To make the cauliflower crust, add cauliflower to the bowl of a food processor and pulse until finely ground, yielding about 2-3 cups.\*
  3. Transfer to a microwave-safe bowl. Cover loosely and place into microwave for 4-5 minutes, or until softened; let cool.
  4. Using a clean dish towel or cheese cloth, drain cauliflower completely, removing as much water as possible.
  5. Transfer cauliflower to a large bowl. Stir in eggs, mozzarella, Parmesan and Italian seasoning; season with salt and pepper, to taste.
  6. Spread cauliflower mixture into a 15- by 10- inch rectangle onto the prepared baking sheet. Spray lightly with nonstick spray and bake for 12-15 minutes, or until golden.
  7. Top with pizza sauce, cheeses and pepperoni minis. Place into oven and bake until the cheese has melted, about 3-5 minutes.
  8. Serve immediately, sprinkled with basil and red pepper flakes, if desired.

## Orange Dream Bars

From: <https://www.crazyforcrust.com/orange-dream-bars/>

- Crust:**
- 1 cup unsalted butter
  - 2 cups all purpose flour
  - 1/2 cup granulated sugar
  - 1/4 teaspoon salt
- Filling:**
- 1/2 cup fresh squeezed orange juice I used mandarins, about 6 of them
  - 1 teaspoon orange zest
  - 1 1/2 cups granulated sugar
  - 1/4 cup all purpose flour
  - 1/2 teaspoon baking powder
  - 4 large eggs
  - Powdered sugar for topping
- Preheat oven to 350F. Line a 9x13" pan with foil or parchment paper and spray with nonstick cooking spray.
- Beat butter with a hand or a stand mixer until creamy, then add the flour, sugar, and salt and beat until a dough forms. (If you're using a hand mixer it will take extra time.) Press the crust into the bottom of the prepared pan. Bake for 18 minutes.
- A few minutes before the crust comes out of the oven, prepare the filling. Place all filling ingredients into a blender jar and blend until smooth, a few seconds to almost a minute, depending on your blender.
- Carefully pour filling over evenly over hot crust. Return to oven and bake until the top is no longer jiggly, about 20-23 minutes. Cool completely before dusting with powdered sugar and slicing into bars.

Red = no deliveries, farm closed

Yellow = "A" week deliveries

White = "B" week deliveries

## 2020

January							April							July							October						
S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S
1 2 3 4							1 2 3 4							1 2 3 4							1 2 3						
B 5	6	7	8	9	10	11	A 5	6	7	8	9	10	11	B 5	6	7	8	9	10	11	A 4	5	6	7	8	9	10
A 12	13	14	15	16	17	18	B 12	13	14	15	16	17	18	A 12	13	14	15	16	17	18	B 11	12	13	14	15	16	17
B 19	20	21	22	23	24	25	A 19	20	21	22	23	24	25	B 19	20	21	22	23	24	25	A 18	19	20	21	22	23	24
A 26	27	28	29	30	31	B 26	27	28	29	30	A 26	27	28	29	30	31	B 25	26	27	28	29	30	31				

  

February							May							August							November						
S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S
1							1 2							1							1 2 3 4 5 6 7						
B 2	3	4	5	6	7	8	A 3	4	5	6	7	8	9	B 2	3	4	5	6	7	8	B 8	9	10	11	12	13	14
A 9	10	11	12	13	14	15	B 10	11	12	13	14	15	16	A 9	10	11	12	13	14	15	A 15	16	17	18	19	20	21
B 16	17	18	19	20	21	22	A 17	18	19	20	21	22	23	B 16	17	18	19	20	21	22	B 22	23	24	25	26	27	28
A 23	24	25	26	27	28	29	B 24	25	26	27	28	29	30	A 23	24	25	26	27	28	29	A 29	30					
31							31							30 31													

  

March							June							September							December						
S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S
1 2 3 4 5 6 7							1 2 3 4 5 6							1 2 3 4 5							1 2 3 4 5						
A 8	9	10	11	12	13	14	B 7	8	9	10	11	12	13	A 6	7	8	9	10	11	12	B 6	7	8	9	10	11	12
B 15	16	17	18	19	20	21	A 14	15	16	17	18	19	20	B 13	14	15	16	17	18	19	A 13	14	15	16	17	18	19
A 22	23	24	25	26	27	28	B 21	22	23	24	25	26	27	A 20	21	22	23	24	25	26	B 20	21	22	23	24	25	26
B 29	30	31	A 28	29	30	B 27	28	29	30								27 28 29 30 31										

  = Farm Closed    
   = All "A" Week deliveries

### Riverdog Farm Weekly CSA Payment Schedule 2020

Delivery Day	Tuesday	Quarter	Wednesday	Quarter	Thursday	Quarter	Friday	Quarter	Saturday	Quarter
January	96		96		96		96		96	
February	96		96		96		96		120	
March	120	<b>312</b>	96	<b>288</b>	96	<b>288</b>	96	<b>288</b>	96	<b>312</b>
April	96		120		120		96		96	
May	96		96		96		120		120	
June	120	<b>312</b>	96	<b>312</b>	96	<b>312</b>	96	<b>312</b>	96	<b>312</b>
July	96		120		120		120		120	
August	96		96		96		96		96	
September	120	<b>312</b>	120	<b>336</b>	96	<b>312</b>	96	<b>312</b>	96	<b>312</b>
October	96		96		120		120		120	
November	96		96		96		96		96	
December	72	<b>264</b>	72	<b>264</b>	72	<b>288</b>	72	<b>288</b>	72	<b>288</b>
<b>Annual Total</b>	<b>1,200</b>		<b>1,200</b>		<b>1,200</b>		<b>1,200</b>		<b>1,224</b>	
<b>Annual w/ D</b>	<b>1,152</b>		<b>1,152</b>		<b>1,152</b>		<b>1,152</b>			

**Holiday No-Delivery Dates:**

**December 21 through January 1, 2020**

**Annual payers receive a \$48 discount (2 CSA boxes free).**