



Riverdog Farm

February 24, 2020

Riverdog Farm Veggie Box News

Box Contents:

2 lbs Blue Heron Oranges
1 lb Watermelon Daikon Radish
0.5 lb Red Napa Rabe
1 lb Romanesco
1 lb White Cauliflower
1 lb Dino Kale
1 lb Napa Chico Cabbage

Field Notes: On Sunday, we had a sunny, beautiful Almond Festival in the Capay Valley. The event drew thousands of visitors from all over Northern California! At the historic Rumsey Hall in the northern most hamlet of the valley, there was music from local bands, yummy food from local farms and a silent auction to support the community and the historic Rumsey hall.

** 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.**

Box Notes: We will include CCOF Organic Certified Oranges from Blue Heron Farm

- You can order CCOF Organic Certified Gold Oak Ranch Mandarins: <https://csa.farmigo.com/store/riverdogfarmcsa>. 10 lbs. for \$20 or 20 lbs. for \$40! Place your order soon. These juicy Mandarins 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: Tell your friends...

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: Easter hams will be available soon. The farm store will be updated as the hams come and go. Please place your orders for spring hams by 9:00 am, Monday April 6, 2020 to ensure a timely delivery. We have a limited supply of hams so it's best to place your order early. The weight range is 3-7 lbs per ham. The price is \$10 per lb. The Riverdog Farm hams are smoked and cured at Roundman's in Ft. Bragg. They are delivered in a cooler, frozen to your CSA delivery site. Please bring the cooler back to the drop site so others can enjoy their meat deliveries.

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](#)

The Most Awesome Sauteed Kale

From:

<https://www.mynourishedhome.com/awesome-sauteed-kale/>

1 large bunch kale, washed and coarsely chopped
Dinosaur kale is my favorite
2-3 tablespoons coconut oil or olive oil
1/2 tsp crushed red pepper flakes more or less to taste
2 cloves garlic, minced
2-3 shallots, sliced into rings
1/2 cup chicken or vegetable stock
kosher salt and black pepper to taste

Heat coconut oil in a large saute pan. Add shallots and allow them to cook 2-3 minutes or until translucent. Add garlic and red pepper flakes and cook for one minute, stirring often to prevent burning.

Add kale, broth, and salt and pepper, mix well. Cover and cook for 5 minutes, tossing occasionally. Remove the cover and continue cooking until most of the broth has cooked away. Serve hot and Enjoy!

Broccoli Rabe and Sausage Pasta

From: <https://www.abeautifulplate.com/orecchiette-with-spicy-sausage-broccoli-rabe-olives-and-sun-dried-tomatoes/>

2 tablespoons extra virgin olive oil, plus more for drizzling
12 to 16 ounces Hot Italian pork sausage, casings removed
1/3 cup oil-packed sun-dried tomatoes, finely chopped
1/2 cup pitted and drained kalamata olives, roughly chopped
5-6 large garlic cloves, finely chopped
1/4 teaspoon dried red pepper flakes
1 large bunch (roughly 1 lb) broccoli rabe (rapini), roughly chopped
12 ounces orecchiette or other textured short pasta
kosher salt
freshly ground black pepper
grated parmigiano-reggiano cheese, for serving

*Bring a large pot of salted water to a boil. Heat the olive oil in a large skillet over medium-high heat. Add the sausage, breaking it into small pieces as you add it to the hot pan. Brown the sausage until mostly cooked through and evenly caramelized.

*Add the olives and sun-dried tomatoes to the skillet. Sauté over medium heat for 1 to 2 minutes, stirring frequently. Add the chopped garlic and red pepper flakes and cook, stirring constantly, for about 30 seconds or until fragrant.

*Add the chopped broccoli rabe to the boiling water, blanch for 1 to 2 minutes, or until just wilted. Using a skimmer, fine-meshed sieve, or large slotted spoon, transfer the blanched broccoli rabe to the skillet. Stir mixture together until evenly combined. Do not discard the water, you'll be using it to cook the pasta! Keep the skillet over medium-low heat to continuing gently sautee in keep warm, stirring occasionally, and season to taste with salt and pepper.

*Bring the pot of blanching water back to a boil. Cook the pasta until al dente, reserving a cup or so of the pasta cooking water.

*Scoop and drain the pasta, and add it directly to the skillet to finish cooking. Gently toss pasta with the sausage and broccoli rabe mixture, adding reserved pasta water to thin if desired, until evenly combined. Season with salt and pepper to taste.

*Serve pasta with grated parmigiano-reggiano cheese and a light drizzle of high-quality extra virgin olive oil (if desired).

Roasted Watermelon Radishes

From: <https://www.myrecipes.com/recipe/roasted-watermelon-radishes>

1 pound watermelon radishes, trimmed
3 tablespoons olive oil, divided
1 teaspoon coarse sea salt

Preheat oven to 375°. Cut radishes into wedges. Mix with 2 tbsp. oil and put in a 2-qt. baking dish. Roast radishes, stirring occasionally, until fork tender, about 1 hour. Drizzle with remaining 1 tbsp. oil and sprinkle with sea salt.

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	312	96	288	96	288	96	288	96	312
April	96		120		120		96		96	
May	96		96		96		120		120	
June	120	312	96	312	96	312	96	312	96	312
July	96		120		120		120		120	
August	96		96		96		96		96	
September	120	312	120	336	96	312	96	312	96	312
October	96		96		120		120		120	
November	96		96		96		96		96	
December	72	264	72	264	72	288	72	288	72	288
Annual Total	1,200		1,200		1,200		1,200		1,224	
Annual w/ D	1,152		1,152		1,152		1,152			

Holiday No-Delivery Dates:

December 21 through January 1, 2020

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