

### **Riverdog Farm**

March 07, 2022

# **Riverdog Farm Veggie Box News**

#### **Box Contents:**

2 Ibs Murcott Mandarins 1.5 Ib Loose Carrots 0.75 Ibs Little Gems 1 bu Spinach 1 bu Green Garlic 0.5 Ib Frisee 1 pc Purple Daikon

#### Payment by mail is due by March 31st for April deliveries: All Boxes \$30

Tuesdays: \$150 Wednesdays: \$150 Thursdays: \$150 Fridays: \$120 Sat: \$120 Sun: \$120

#### Thank you for your payment if already sent!

2022 Quarterly Payment Schedule: **1st Quarter** Jan/Feb/March Tues/Wed/Thurs: \$390 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 2022 A/B alternate week schedule: Scroll to bottom of Newsletter for annual calendar **Box Notes:** In the culinary arts, the word frisée (pronounced "free-ZAY") refers to a variety of endive with curly, pale-green or yellowish leaves. Like escarole, frisée is frequently used in salads. While it can have a slightly bitter flavor, frisée is much milder than other varieties of endive such as radicchio.

**Field Notes:** The hard freeze last week was hard on all the trees. It reached a balmy 19 degrees here in the valley and on the farm. We lost a lot of blooms on the almond trees and the peach trees, and the wind is not helping, but it is too early yet to say what the yield could be. With this winter weather, we got a bit of rain on the farm Thursday. The smell of fresh rain cannot be beat. However, this wind also has us irrigating like crazy too. This week, seeding in the field are broccoli, carrots, beets, spinach, Tokyo turnips, and baby mix greens. Also we have lettuce and Napa cabbage to transplant this week and next. In the greenhouse, we have a variety of peppers, tomatoes and eggplant. With this cold spell, we will have to wait a couple more weeks for the Asparagus to sprout.

#### Webstore Features:

- Pasture Raised eggs are available by the dozen to add to your subscription OR as a one-time purchase on the Webstore.
- All pastured meat orders are delivered frozen to your delivery site or to one of the 4 weekly farmers markets nearest you.
- Smoked/Cured Hams: Order pastured hams for any celebration by emailing csa@riverdogfarm.com
- Pasture Raised Whole Chickens and Smoked Chickens
- Pasture Raised Pork Cuts and Pork Shares
- Pasture Raised Lamb Cuts
- Variety of Sausages- check webstore for availability
- Raw Mission Almonds, Raw Hartley Walnuts by the 1 lb and 5 lb bag
- Vegetable items are available by the case or half case.

Please check your CSA account for the most up-to-date information such as your next CSA delivery date and payment status.

Riverdog Farm has an Instagram account. Find us via our Instagram handle: <u>riverdogfarm</u>. Like us or tag us with all of your yummy Riverdog CSA dishes. We share images of crops, farming, re-posts of your farm fixin' photos and videos and provide market and CSA updates. **Frog Hollow Farm Fruit Boxes are available to add to your subscription: \$33.25 per** fruit box. Email the CSA manager at <u>CSA@riverdogfarm.com</u> to get a box. ALL orders need to be in by Monday morning at 8AM – that is when FROG HOLLOW box numbers are finalized and sent. See Frog Hollow info below to learn more about their fruit boxes.

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 with a reminder email to pick up their CSA orders.

Visit: <u>https://csa.farmigo.com/store/riverdogfarmcsa</u> to place your orders. Please place your orders by noon, 2 days before your delivery day to ensure same week delivery.

\* YEARLY subscription that needs to end early will be charged at the \$30 box price for boxes already delivered (not to exceed the original purchase price) and the balance may be refunded back to the card of original purchase or a check will be sent to the Member.

\* MONTHLY subscribers –Please finish your subscription commitment. If your balance does not reach \$0, then the remaining amount – below \$29 - may be refunded back to the credit card or in the form of a check. You can also choose to donate your remainder to the farm. When your balance reaches \$0, then you have fulfilled your subscription commitment and your account will automatically go to "permanent hold" status.

\* You are able to re-subscribe at any time. Subscribers who are set up for recurring payments need to turn off recurring payment in order to make any cancellations to your account. You must do this on your account before your account reaches \$30 or less.

• PLEASE note if your subscription has recurring payments. This can affect the amount of deliveries you are expected to receive. Such as; 4 week delivery plans with some months having 5 weeks.

•Your subscriptions and pre-payments are greatly appreciated. To make this CSA program successful, we count on your advance payment to plan our seed ordering, planting seasons and harvest amounts.

•To ensure that your subscription continues uninterrupted, please make sure your payment is up current on your CSA account. You may also put your account on a DELIVERY HOLD if you will be gone for 1 delivery or periods of time. Your balance will be the same when you return.

•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!

#### Thank you for your understanding and cooperation.

**Special Request**: We'd like to encourage subscribers to switch to paying by check instead of credit card as this will reduce the fees that our CSA platform (Farmigo) charges the farm. You can schedule a monthly or quarterly auto-payment by check via your bank. Your bank then mails us a paper check on a schedule that you specify. Thank you for considering this special request.

Please pick up your veggie box on your delivery day so that it stays fresh and we can ensure quality. During the hot days of summer, the earlier you are able to pick up the better

\*\*Riverdog will not give refunds for any missing items/quality issues for pickups made the day after delivery day.\*\* CSA site hosts may donate any unclaimed items after 24 hours (3pm following the day of original pickup time) unclaimed/forgotten orders may no longer be available and the subscriber absorbs the subscription cost for that week's order. Missing items/quality issues must be emailed within 24 hours of pick up day and time slot for refund consideration. Please include a photo of any quality issues. We appreciate your feedback.

**Reminder**: A/B delivery schedules are every other week. They aren't always 1st/3rd or 2nd/4th weeks due to some months having 5 weeks. **Make sure your name is on the list AND you only take the items listed next to your name**.

Encourage family, neighbors, friends and colleagues to sign-up for the Riverdog Farm CSA. You can create an account for the member and pay the balance with a check sent to the farm or credit card. Print or email the "WELCOME" email or mail your generous gift to the recipient.

The weekly box contents are subject to change (from the box contents listed in the weekly newsletter). 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.

#### **Chicken Announcements:**

**1. Chicken subscriptions** are available. You can choose a desired weight between 3 lbs and 6 lbs. The whole chickens (with head and feet) are \$6 per lb. The whole chickens (without head and feet) are \$8.50 per lb. 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. 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 whole chickens and ½ smoked chickens available on the web store. Try out a chicken with no subscription commitment. If you like it, add it to your account as a weekly or bi-weekly subscription.

Whether you leave the box at the site or take it home to return the following week, please collapse your box carefully to prevent tearing of the end flaps. Slowly bend the two end panels towards the outer ends first then 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.

**The Frog Hollow fruit box is available to add to your CSA account.** Due to logistics, the Frog Hollow Fruit Boxes are only 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 may 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 philosophy, fruits and recommendations: www.froghollow.com

**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, email the farm to request cancellation. You may put your account on a DELIVERY hold if you will be gone for periods of time.

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!

# Frisée Salad With Warm Bacon Vinaigrette

https://www.bonappetit.com/recipe/frisee-salad-with-warm-bacon-vinaigrette

Ingredients:	Kosher salt
2 SERVINGS ¼ baguette	Freshly ground black pepper
6 oz. thick-cut bacon (about 6 slices)	¼ cup red wine vinegar, plus more
1 large shallot ½ small bunch chives	1 Tbsp. honey
8 cups frisée (about 1 large head)	2 large eggs
3 Tbsp. extra-virgin olive oil	
	slice crosswise. Slice ½ small bunch of chives into ¾"
Steps:	batons.
1. Bring a medium saucepan of water to a boil.	
Meanwhile, tear ¼ baguette into 1" irregular craggy pieces	2. Thoroughly wash and dry 8 cups frisée. Transfer to a
(these will be your croutons). Cut 6 oz. thick-cut bacon	large bowl.
crosswise into ¾" strips. Peel 1 large shallot, then thinly	

3. Heat 3 Tbsp. extra-virgin olive oil in a medium skillet over medium until shimmering. Add torn bread and stir well to evenly coat in oil. Reduce heat to medium-low and cook, stirring occasionally, until golden brown and crisp in some areas, 4–5 minutes. You aren't looking for croutons that are crisp all the way through—just some good browning on the outside. Season with kosher salt and freshly ground black pepper and transfer to a plate. Let cool; reserve skillet.

4. Return skillet to medium heat. Cook bacon, stirring frequently, until just shy of crisp, 4–5 minutes.

5. Add shallots and ½ tsp. pepper and continue to cook, stirring occasionally, until shallots are just softened, about 2 minutes. Remove skillet from heat and stir in ¼ cup red wine vinegar, scraping bottom of skillet to collect all those yummy bits.

6. Add 1 Tbsp. honey, stirring to combine. Taste the dressing—if it feels like it needs a little bit more acidity, add a splash of vinegar. Every type of bacon will render out a different amount of fat, and it's that fat that will balance out the acidic vinegar, so you have to use your judgement.

7. Time to poach 2 eggs! Crack each egg into small separate bowls. Working over another bowl or the sink, carefully tilt bowl into a fine-mesh sieve, allowing excess white to slip through. This leaves behind a smaller orb of egg white that surrounds the yolk and ensures that your poached eggs won't have those scraggly, tail bits. Transfer egg to a medium shallow bowl. Repeat with remaining egg and transfer to same medium bowl.

8. Carefully lower rim of medium bowl into saucepan of boiling water. Tilt bowl so each egg gently drops into the water, one by one. Turn off heat and set a timer for 3 minutes. Poaching the eggs in hot, unmoving water, allows them to cook super gently.

9. While eggs cook, toss lettuce, bacon vinaigrette, croutons, and chives to combine; season with salt. Divide salad between bowls.

10. Back to those eggs. Using a slotted spoon, scoop up each egg and lightly blot on a clean kitchen towel or paper towels to remove any water clinging on.

11. Transfer egg to top of each salad; season eggs with salt and pepper.

## 2022 Calendar ALL green highlighted areas are the "A" week schedule ALL other weeks are the "B" week schedule























