



Riverdog Farm

March 09, 2020

Riverdog Farm Veggie Box News

Box Contents:

2 lbs Blue Heron Oranges
1 lb Purple Top Turnip
1 lb Tadorna Leeks
0.75 lb Arugula
1 bu Parsley
1 lb Escarole
1 bu Red Chard
0.50 lb Little Gem Lettuce

Payment by mail is due by March 31st for April deliveries:

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

Thank you for your payment if already sent!

Quarterly Payment Schedule:

1st Quarter
Apr/May/Jun
Wed/Thu/Fri: \$312
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,
go to the bottom of this page

Field Notes: California had its driest February on record. Not one drop of rain fell in this region or in mostly all of California. This drought has led to a whole month of irrigation. The redbud tree and some wildflowers are blooming a month early. They are supposed to make their appearance in April, but due to the warmer, dry weather, they think it is spring.

Box Notes: The Farm Store is updated every week with more items, varieties and variations as the vegetables are harvested. Get your Easter Holiday hams. You can buy now or send an email to your CSA manager – csa@riverdogfarm.com to reserve one.

- 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>
- Meat birds will be arriving on the 16th of March. We do have a few that are around 3 pounds left for this week. If they are not claimed, they will go to market. Asparagus is harvested and is exclusively at the markets...for now. Carrots will be harvested in the CSA boxes soon. Or, you can pick them up and our other veggies at one of the 3 Berkeley markets or the Sunday market in Sacramento.
- Hams have arrived. 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 place your order early. The weight range is 8-11.5 lbs per ham. 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 too.

News: Make sure your credit card is on file with Farmigo so you don't miss out on any of our delicious veggie boxes.

Save the DATES: Enjoy wood fired pizza and fine music at Taber Ranch on Sunday's, March 22nd, April 5th and April 19th. Go to <https://taberranch.com/events/> for more detailed information. Join us for Pizza night at Full Belly Farm starting Friday, May 8th and once a month on Friday every month through October. Visit <http://fullbellyfarm.com/events/events-calendar/> for more detailed information.

Anytime Arugula Salad

From: <https://www.wellplated.com/anytime-arugula-salad/>

5 ounces arugula — about 5 cups
4 medium carrots — shaved into ribbons (about 8 to 10 ounces)
1 pint cherry tomatoes — halved
1/3 cup large Parmesan cheese shavings
3 tablespoons chopped sunflower seeds or chopped nuts of choice
1 tablespoon chopped mild fresh herbs of choice

Dressing: 2 tablespoons freshly squeezed lemon juice — about 1/2 medium lemon
1 tablespoon balsamic vinegar
2 tablespoons extra-virgin olive oil

1/2 teaspoon kosher salt

Place the arugula, carrots, and tomatoes in a large bowl.

In a small bowl or large measuring cup, whisk together the dressing ingredients: lemon juice, balsamic vinegar, olive oil, and salt. (Alternatively, you can shake them all together in a mason jar with a tight-fitting lid). Drizzle enough over the arugula to moisten it, then toss to combine.

Sprinkle Parmesan and any desired nuts or herbs over the top. Serve immediately with a drizzle of extra dressing as desired.

Leek and Mushroom Chicken Skillet

From: <https://iowagirleats.com/leek-and-mushroom-chicken-skillet/>

1lb chicken breasts, pounded thin
1/4 cup gluten-free or all-purpose flour
salt and pepper
2 Tablespoons butter, divided
drizzle of extra virgin olive oil
6oz sliced mushrooms
2 leeks, white and light green parts only, thinly sliced
1 small shallot or 1/4 small onion, minced
1 garlic clove, minced
1 cup chicken broth
1 packed Tablespoon chopped fresh tarragon
juice from 1/2 small lemon

Add 1 tablespoon butter and a drizzle of extra virgin olive oil to a large nonstick skillet over medium-high

heat (oil will keep butter from burning.) Mix flour and lots of salt and pepper in a shallow dish then dredge chicken breasts and add to skillet. Saute until golden brown on both sides, 2-3 minutes a side. Chicken does not have to be completely cooked through. Remove to a plate then set aside.

Add remaining tablespoon butter to skillet then add mushrooms, leeks, and shallot, season with salt and pepper, then saute until mushrooms are golden brown and tender, 5 minutes. Add garlic then saute for one more minute. Add chicken broth and tarragon then nestle chicken back into skillet and simmer until sauce has thickened and reduced, and chicken is cooked through, 3-4 minutes. Squeeze a bit of lemon juice over the skillet then stir to combine. Add more salt and pepper if necessary then serve.

Turnip Bake

From: <https://www.tasteofhome.com/recipes/turnip-bake/>

3 medium turnips, peeled and cubed
4 tablespoons butter, divided
2 large eggs
3 tablespoons all-purpose flour
1 tablespoon brown sugar
3 teaspoons baking powder
3/4 teaspoon salt
1/4 teaspoon pepper
Dash ground nutmeg
1/2 cup dry bread crumbs

Preheat oven to 375°. Place turnips in a small saucepan and cover with water. Bring to a boil.

Reduce heat; cover and simmer 10-12 minutes or until tender. Drain.

In a small bowl, combine turnips, 2 tablespoons butter and eggs. Combine flour, brown sugar, baking powder, salt, pepper and nutmeg; add to turnip mixture and mix well. Transfer to a greased 8-in. square-baking dish.

Melt remaining butter; toss with breadcrumbs. Sprinkle over top. Bake, uncovered, 25-30 minutes or until a knife inserted in the center comes out clean. Serve immediately.

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).