



Riverdog Farm

April 5, 2021

Riverdog Farm Veggie Box News

Box Contents:

1 bu Red or White Spring Onions
1 bu Asparagus
1 bu Tokyo Turnips
1 bu Carrots
1 lb Baby Red Romaine/Iceberg Lettuce
1 bu Curly Kale
1 lb Broccoli

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

All Boxes \$30

Tuesdays: \$150

Wednesdays: \$150

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 2021

A/B week schedule:

**Scroll to bottom of Newsletter
for annual calendar**

Box notes: So excited to offer asparagus in the box again this week! While the day time temperatures stay cooler, the asparagus harvest will continue steadily hopefully through the month of April. The pea harvest is on the horizon. Most years, we experience simultaneous pea and asparagus harvests so we're looking forward to that happening in 2021 too.

Field Notes: Mild sunny days have created optimal working and growing conditions. We are hoping for continued mild weather for at least 2 more months. The tomatoes will go from the greenhouse to the fields this week. We will need to watch the night time temperatures to be ready for any frost. When nighttime temperatures get close to 32 degrees, we turn on overhead sprinkler sets to protect the tomato plants from frost damage. Because we may have reduced irrigation water availability due to the drought conditions this year, we are planning crops accordingly. We are planting as many crops as possible on fields where we have reliable sources of ground water and reducing the crop plantings in the fields where we have to rely on surface water.

Please encourage neighbors, friends and colleagues to sign-up for the Riverdog Farm CSA. We offer Gift Certificates (on the webstore) or you can sign up your friends and family members with a check or credit card. Print or email the Welcome email to send to the gift recipient.

Webstore Features:

- **Smoked/Cured Hams**
- **Organic Pasture Raised Eggs**
- **Pastured Whole Chickens**
- **Pastured Pork Cuts and pork shares**
- **Variety of Sausages**
- **Raw Mission Almonds, Raw 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.

Announcement for Chicken subscribers and for folks ordering chickens from the webstore: you now have the ability to specify your preferred chicken weight. At the moment, we only have chickens weighing 3.5 lbs to 4.5 lbs. Larger chickens will be available in a few months. Please look for announcements in the newsletter about the changes to available weights. There are several weights to choose from: 3.5 lbs to 4.5 lbs, by the ½ lb increment. Please login to your account and select the size you'd like. You can change the size as needed but once selected, that will be the approximate weight you receive. Make any changes by noon 48 hours before your deliver day. Thank you!

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 items no sooner than 24 hours after the original pick up day and time week of 3pm. **After 24 hours (3pm the following day) unclaimed/forgotten orders may no longer be available and the subscriber absorbs the subscription cost for that week's order.**

Friendly 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.

New CSA Announcements:

- 1. Chicken subscriptions** are available AND now you can choose a desired weight in whole numbers between 3lbs and 6lbs. 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. Avedano's Members:** Please pick up your CSA boxes and all other orders at the ordering window so the Avedano's crewmember can cross off your name. We are changing this pick up policy due to product loss. If you have any questions, comments or concerns, please email csa@riverdogfarm.com. ALSO you are able to return your CSA boxes to Avedano's. Please flatten box and they will take it and return it back to us.

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:** We are so pleased to announce that the majority of the farm employees, including farmer's market staff, have been vaccinated for COVID-19 thanks to the free vaccination program implemented by Yolo County in

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partnership with Yolo County Department of Health, the Yocha Dehe Fire Department and local farms who hosted local vaccination clinics. 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 – 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 – 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

Shredded Turnip, Apple and Carrot Salad

From: <https://www.mygourmetconnection.com/wp-json/mv-create/v1/creations/528/print>.

- 6 small purple-top [Or Tokyo Turnips -RDF note] turnips, peeled, ends trimmed
- 2 small carrots, peeled
- 1 large Granny Smith apple, peeled and cored
- 1 tablespoon freshly squeezed lemon juice
- 1 tablespoon onion, finely chopped
- 3 tablespoons vegetable oil
- 1 tablespoon apple cider vinegar
- 1-1/2 teaspoons sugar
- 1 tablespoon fresh parsley, chopped
- Salt and freshly ground black pepper to taste

Instructions

1. Prepare the turnips, carrots, and apple using the shredding disk of a food processor or the largest holes on a box grater and combine in a large mixing bowl.
2. Add the lemon juice and toss to coat. Add the onion, oil, vinegar, sugar, and parsley.
3. Mix well. Season to taste with salt and freshly ground pepper. Cover and chill for one hour before serving.

Creamy Polenta with Garlic-Butter Kale & Mushrooms

From: <https://camillestyles.com/food/food-processor-recipes/>.

For the Polenta:

- 3 cups whole milk
- 2 cups dry polenta
- 1/2 cup grated parmesan cheese
- 2 tablespoons salted butter
- kosher salt and freshly ground black pepper

- 1 tablespoon extra-virgin olive oil
- 1 small bunch kale, stemmed and leaves coarsely torn
- 16 ounces cremini mushrooms, sliced
- 6 tablespoons (3/4 stick) salted butter
- 4 garlic cloves, minced or grated
- pinch of crushed red pepper flakes (optional)
- 4 poached eggs
- kosher salt and freshly ground black pepper

For the Kale & Mushrooms:

Instructions

1. Make the polenta. In a medium pot, bring the milk and 3 cups of water to a boil over high heat. Whisk in the polenta and cook for 15-20 minutes, until thickened. Stir in the parmesan and butter until melted and combined, then season with salt and pepper.
2. Meanwhile, make the kale and mushrooms. In a large skillet, heat the olive oil over medium. When it shimmers, add the kale and mushrooms and season with salt and pepper. Cover and cook for
3. about 5 minutes, or until the kale has wilted. Add the butter and cook for about 5 minutes more, or until the veggies are soft and beginning to caramelize. Stir in the garlic and red pepper flakes. Cook for another 1-2 minutes, or until the garlic is fragrant. Remove the pan from the heat.
4. To serve, divide the polenta among four bowls or plates and top each serving with some of the mushroom-kale mixture and a poached egg seasoned with salt and pepper.

Yellow = "A" week deliveries, White = "B" week deliveries

Farm Closed for the CSA Deliveries from December 24, 2021 - January 3, 2022

