



Riverdog Farm

April 06, 2020

Riverdog Farm Veggie Box News

Box Contents:

1.50 lbs Mandarins
1 bu Green Garlic
1 bu Orange Carrots
1 lb bu Asparagus
1 bu Dino Kale
2 hd Little Gem

Payment by mail is due by April 30th for May deliveries:

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

Thank you for your payment if already sent!

Quarterly Payment Schedule:

2nd Quarter

Apr/May/June
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, A/B week
schedule -
go to the bottom of this page

Box Notes: The sweet, juicy mandarins are from Gold Oak Ranch and are CCOF-certified organic. The variety is called Gold Nugget. This will likely be the last week for the mandarins to be included in the veggie boxes. There may be some for Farm webstore orders after this week. Please check the Farm webstore for availabilities as they change weekly.

Thank you for continuing to support the farm by purchasing your food directly from us! We are fortunate to have reliable employees who continue to work during this difficult time. Many of the employees have been with the farm for over fifteen years. We remain committed to supplying our customers with safe, delicious, healthy food and to protecting all who make our agricultural business possible.

We continue to practice safe food handling in all aspects of running the farm with additional procedures for COVID-19 prevention. The practices include: hand washing and glove wearing by all employees who handle the produce from harvest to wash and pack, policy of stay at home for those with fever/cough or any flu symptoms, sanitizing of all plastic harvest totes and CSA totes with a bleach solution using a pressure washer, and a new layout of the packing shed work spacing and harvesting so that each employee has a minimum of 6 foot distance from one another.

Due to the recent increase in CSA subscriber sign-ups, we have added some new drop sites. Please check www.riverdogfarm.com to view the new sites to see if there is one that is more convenient for you. You may change your pick up site 48 hours prior to delivery by logging into your account.

Here are some updates/changes/reminders since last week:

- **New** chicken orders are not available for now via the CSA. The weekly chicken subscriptions and orders placed prior to 3/21/20 will be fulfilled. There is a waitlist for new chicken orders placed after 3/21/20.
- **New** egg orders and additional dozens are not available at this time via the CSA. There is a waitlist currently for new egg orders/egg subscriptions. You may purchase eggs at the farmers markets in Berkeley and Sacramento if available. At markets, the eggs are available first come first serve.

- Please respect the site host's privacy when you pick up your order. Do not knock on the site host doors. Call the farm if you need assistance finding the boxes, if an item is missing from your order, or your name is not on the sign-in sheet.
- Please take only the items that are yours. Check order labels for your name and match them to the items listed on the sign-in sheet. If you inadvertently picked up an item that is not yours, let the farm know so we can let the subscriber know.
- **NEW** A/B subscriptions are no longer available.
- To skip CSA Box deliveries, please login to your account and enter your skip weeks as a Monday-Friday selection: <http://www.riverdogfarm.com/csa> .
- For current A/B week subscribers please note that the delivery schedule is every other week. Some months may have 3 deliveries, some may only have 2 but the schedule is every-other-week for your deliveries.
- **Reminder:** So 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, you **MUST** contact the farm through email to request cancellation.
- Your subscription will continue and boxes will be delivered until you, the member, send us this email request. We will confirm the cancellation request via email. Thank you!

Asparagus with Green Garlic

From: <https://cooking.nytimes.com/recipes/1013594-asparagus-with-green-garlic>

1 small bulb green garlic that has formed cloves (**RDF note: Or if still young, okay to slice the whole shank of the green garlic about ¼ of the way up the green leaves so use all the white part and ¼ of the greens**)

2 tablespoons extra virgin olive oil

1 to 1 ½ pounds asparagus, trimmed and cut on the diagonal into 2-inch lengths

Salt

Freshly ground pepper

1 tablespoon chopped flat-leaf parsley

Separate the garlic bulb into cloves, remove the thick skins from each clove, and cut the garlic into thin slices.

Heat the olive oil over medium-high heat in a large, heavy skillet. Add the asparagus and salt to taste. Sauté until the asparagus is tender and the skin has shriveled slightly, about five minutes. Add the garlic, and continue to sauté for another minute until the garlic is translucent. Adjust salt, add the pepper and parsley, and serve.

Spicy Chickpeas Lettuce wraps with Cilantro Jalapeno sauce

From: <https://gimmedelicious.com/spicy-chickpeas-lettuce-wraps/>

2-15 oz can chickpeas garbanzo beans, about 2 cups

1 tablespoon olive oil

1 teaspoon [chili powder](#) or paprika

1 teaspoon ground cumin

1/2 tsp [garlic powder](#)

Salt and freshly ground black pepper to taste

6-8 romaine lettuce leaves (RDF note: use Little Gem Lettuce leaves here)

Diced onion, tomato, avocado, cucumber for topping optional

For the cilantro jalapeno sauce

1/2 cup yogurt sour-cream or mayonnaise*

¼ cup fresh cilantro include the cilantro stems

1 jalapeño

1 clove garlic

1 tbsp fresh lime juice

1 tbsp avocado oil

¼ tsp sea salt

1/4 tsp freshly ground black pepper

Instructions

Drain and rinse chickpeas and pat with paper towels to remove excess water.

In a medium bowl, add dried chickpeas, olive oil, chili powder, cumin and generously season with salt and pepper. Mix until the chickpeas are fully coated with the spices.

Heat 1 tablespoon olive in a pan or skillet over medium-high heat. Add the chickpeas and saute for 3-5 minutes or until the chickpeas are crunchy.

Divide chickpeas evenly into 6-8 lettuce leaves and drizzle with cilantro sauce. Top with chopped onions, tomatoes, avocado, or cucumber if desired.

To make cilantro sauce: add all the ingredients to a blender and pulse for 30-60 seconds.

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				
B	5	6	7	1	2	3	4	B			1	2	3	4	A			1	2	3	4	B				1	2	3			
A	12	13	14	15	16	17	18	A	5	6	7	8	9	10	11	B	5	6	7	8	9	10	11	A	4	5	6	7	8	9	10
B	19	20	21	22	23	24	25	B	12	13	14	15	16	17	18	A	12	13	14	15	16	17	18	B	11	12	13	14	15	16	17
A	26	27	28	29	30	31	A	19	20	21	22	23	24	25	B	19	20	21	22	23	24	25	A	18	19	20	21	22	23	24	
							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				
B	2	3	4	5	6	7	8	A					1	2	B						1	A	1	2	3	4	5	6	7		
A	9	10	11	12	13	14	15	B	3	4	5	6	7	8	9	B	2	3	4	5	6	7	8	B	8	9	10	11	12	13	14
B	16	17	18	19	20	21	22	A	10	11	12	13	14	15	16	A	9	10	11	12	13	14	15	A	15	16	17	18	19	20	21
A	23	24	25	26	27	28	29	B	17	18	19	20	21	22	23	B	16	17	18	19	20	21	22	B	22	23	24	25	26	27	28
							A	24	25	26	27	28	29	30	A	23	24	25	26	27	28	29	A	29	30						
							A	31	B	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				
B	1	2	3	4	5	6	7	A		1	2	3	4	5	6	B			1	2	3	4	5	A			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).