

Riverdog Farm April 11, 2022

## Riverdog Farm Veggie Box News

#### **Box Contents:**

1.00 lb Asparagus
1 bu Orange Carrots
1 lb Leeks
1 bu Red Beets
2 hds Red Leaf Lettuce
1 hd Treviso
1 bu Green Garlic

# Payment by mail is due by April 30<sup>th</sup> for May deliveries: All Boxes \$30

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

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

2022 Quarterly Payment Schedule: **2nd Quarter** April/May/June 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

Holiday/Easter Hams are available on the webstore. Limited supply. The hogs are raised on organic grain, pasture, whey from Cowgirl Creamery and veggie culls. All the livestock raised on the farm is certified organic by CCOF. The meat is smoked and cured at Roundman's Smokehouse in Ft. Bragg. Because their facility is not a certified organic processing facility, we cannot label the meat as certified organic. Place your orders now to ensure your delivery arrives before Easter. Order by noon 2 days before your delivery day. Check out the webstore for the weight options.

Also on the webstore: **pastured**, **certified organic eggs** are available without a subscription or **Egg Subscriptions** are also available, for those subscribers who'd like a weekly or bi-weekly delivery of a dozen delicious, golden-yolk eggs.

**Box notes:** So excited to offer asparagus in the box this week! A simple way to enjoy the asparagus is to start sautéing sliced green garlic in olive oil, then sauté the asparagus on top of the garlic until the asparagus softens. Add a bit of salt. That's it! If you can't eat one bunch of asparagus in a day, refrigerate the remainder, then slice it into smaller pieces and re-heat/incorporate into scrambled eggs for breakfast.

#### **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.
- 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

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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 <a href="CSA@riverdogfarm.com">CSA@riverdogfarm.com</a> 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: <a href="https://csa.farmigo.com/store/riverdogfarmcsa">https://csa.farmigo.com/store/riverdogfarmcsa</a> 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 autopayment 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, subject to availability) 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 2 days before your delivery day.
- 2. Webstore Orders: There are whole chickens and  $\frac{1}{2}$  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!

#### **Basic Roasted Asparagus**

From: https://cookieandkate.com/perfect-roasted-asparagus-recipe/.

- 1 large bunch (about 1 pound) fresh asparagus
- 1 to 2 teaspoons olive oil
- Salt, to taste
- Freshly ground black pepper, to taste

#### Seasonings (use one or all)

- Zest and juice of ½ medium lemon, preferably organic
- Lemon wedges, from the remaining ½ lemon
- Sprinkle of finely grated Parmesan cheese

- Small handful of fresh mint or parsley, finely chopped
- Light sprinkle of red pepper flakes

#### Other options

- Pat or two of butter
- Light drizzle of balsamic reduction or thick balsamic vinegar
- Toasted sliced almonds

#### Instructions

- 1. Preheat the oven to 425 degrees Fahrenheit and line a large, rimmed baking sheet with parchment paper for easy cleanup. Snap off the woody ends of the asparagus (if you sharply bend the asparagus near the base, it will snap in the right place). Discard the ends.
- 2. Place the asparagus on the sheet and drizzle with 1 to 2 teaspoons olive oil, just enough to lightly coat the asparagus. Sprinkle salt and pepper over the asparagus, and toss until the spears are lightly coated in oil. Arrange the spears in a single layer on the pan.
- 3. Bake just until the base of the asparagus is easily pierced through by a fork. Very thin asparagus, like the kind shown here, will take as little as 9 to 12 minutes, whereas thicker asparagus will need 15 to 20 minutes.
- 4. Transfer the roasted asparagus to a serving platter and season however you'd like. You could keep it simple with a squeeze of lemon juice, or a sprinkle of Parmesan, or add a pat of butter or drizzle of balsamic vinegar.
- 5. Roasted asparagus is best served when it's fresh out of the oven, but it will keep at room temperature for up to 1 hour or up to 4 days in the refrigerator (gently reheat before serving).

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

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