

**Riverdog Farm** 

June 28, 2021

# **Riverdog Farm Veggie Box News**

#### **Box Contents:**

1.25 lbs Santa Rosa Plums
1.5 lbs Royal Blenheim Apricots

hd Green Cabbage
5 lbs Red Torpedo Onions

bu Carrots

1 bu Curly Kale OR 1 lb Summer

Squash
bskt Cherry Tomatoes OR
lb Early Girl Tomatoes

#### Payment by mail is due by June 30<sup>th</sup> for July deliveries: All Boxes \$30 Tuesdays: \$120

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

# Thank you for your payment if already sent!

2021 Quarterly Payment Schedule: 2<sup>nd</sup> Quarter April/May/June Tu/Wed: \$390 Th/Fri/Sat/Sun: \$390 Annual Payment \$1,440 (This includes 2 free boxes!) Half-Year Payment \$720 (This includes 1 free box!)

To view the 2021 A/B alternate week schedule: Scroll to bottom of Newsletter for annual calendar **Box notes:** This week the Royal Blenheim apricots and Santa Rosa plums are from our farm. On the harvest horizon in the next 4 weeks: more assorted summer squash, Santa Rosa plums, green beans, sweet corn, and a variety of cherry tomatoes. Bigger tomato varieties will be starting in early July. Get ready to place your orders for sauce tomatoes to preserve the taste of summer. 10 and 20 lb cases of tomatoes will be available to order via the webstore soon.

Field Notes: Another wave of warm weather is coming this week. We are scheduled to start early, working during the cooler part of the day, and end early each day. We take

extra precautions during heat waves to ensure that the farm employees are staying well hydrated with iced drinking water, taking more frequent breaks in the shade and that new employees are acclimatized to the warm weather. Each employee is trained in heat stress prevention and identification.

**Pick up changes/updates:** This week is the last week of deliveries to the Concord drop site. Thank you to the site host there for many years of hosting! The 45<sup>th</sup> Street site is closing. The last delivery date at the 45<sup>th</sup> Street site will be July 7, 2021. Fallon, the CSA Manager will email subscribers who pick at the 45<sup>th</sup> Street site to provide updates on selecting a new pick up site in the same or nearby neighborhood.

**Chicken update**: We started processing the chickens at a new facility in Sacramento called Sierra Nevada Poultry. The processed chicken now comes without the head and feet. Try out a chicken with no subscription commitment. If you like it, then add it to your account as a weekly subscription.

**Royal Blenheim Apricots** are now available on the webstore for a limited time due to the short season for apricots: 10 lbs for \$38. Please place your order 48 hours prior to your delivery day to ensure same week delivery. Order soon.

Webstore Features:

- Smoked/Cured Hams: limited supply available
- Organic Pasture Raised Eggs: Subscriptions for weekly egg deliveries and add-on egg orders are available from webstore
- Pastured Whole Chickens
- Pastured Pork Cuts and Pork Shares
- Variety of Sausages: delivered frozen
- All pastured meat orders are delivered frozen to your delivery site or to one of the 4 weekly farmers markets nearest you.

- Raw Mission Almonds, Raw Hartley Walnuts and vegetable items are available by the case or half case.
- 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.

Reminder: Please pick up your veggie box during the pick-up time window the day of delivery to ensure quality. During the hot days of summer, the earlier you are able to pick up the better.

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

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. \*\*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 no sooner than 24 hours after the original pick up day and time week of 3pm. 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.

Frog Hollow Farm Fruit Boxes are available to add to your subscription: \$33.25 per Frog Hollow Farm fruit box. See info below to learn more about their fruit boxes.

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.

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.

Please email the farm <u>csa@riverdogfarm.com</u> to confirm cancellation of your CSA membership.

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.

**Reminder**: A/B delivery schedules are every other week. They aren't always  $1^{st}/3^{rd}$  or  $2^{nd}/4^{th}$  weeks due to some months having 5 weeks.

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.

<u>Give your account 48 hours to update when making changes</u>. 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 **\$33.25.** 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 are only available to the <u>Wednesday/Thursday/Friday</u> 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

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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: <u>www.froghollow.com</u>.

- 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 partnership with Yolo County Department of Health, the Yocha Dehe Fire Department and local farms who hosted vaccination clinics. The new mask ruling is that employees do not have to wear masks unless they are vaccinated. We look forward to seeing your smiling faces at the farmers markets again!
- **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.
- 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!

<u>"Delivery hold</u>" 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.

<u>"Cancel</u>" 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

# Plum [And Apricot – RDF Note] Galette

### https://www.foodandwine.com/recipes/plum-galette?printview.

#### Ingredients

Pate Brisee

- 1-1/2 cups all-purpose flour
- 1-1/2 sticks cold unsalted butter, cut into 1/2-inch pieces
- 1/4 teaspoon salt
- 1/3 cup ice water

#### Filling

- 1/4 cup plus 1/3 cup sugar
- 3 tablespoons ground almonds
- 3 tablespoons all-purpose flour
- 2-1/2 pounds large plums—halved, pitted and cut into 1/2-inch wedges [Or combo of plums and apricots up to 2-1/2 lbs-RDF note]
- 3 tablespoons unsalted butter, cut into small bits
- 1/2 cup good-quality plum, apricot or raspberry preserves, strained if chunky or seedy

## Directions

How to make the pate brisee:

Put the flour, butter and salt in a food processor and process for 5 seconds; the butter should still be in pieces. Add the ice water and process for 5 seconds longer, just until the dough comes together; the butter should still be visible.

Remove the dough from the processor and gather it into a ball. On a lightly floured surface, roll out the dough into a 16-by-18inch oval 1/16 to 1/8 inch thick. Drape the dough over the rolling pin and transfer it to a large, heavy baking sheet. Chill the dough until firm, about 20 minutes. Preheat the oven to 400°.

#### How to make the filling:

In a small bowl, combine 1/4 cup of the sugar with the ground almonds and flour. Spread this mixture evenly over the dough to within 2 inches of the edge. Arrange the plum wedges on top and dot with the butter. Sprinkle all but 1 teaspoon of the remaining 1/3 cup sugar over the fruit. Fold the edge of the dough up over the plums to create a 2-inch border. (If the dough

feels cold and firm, wait for a few minutes until it softens to prevent it from cracking.) Sprinkle the border with the reserved 1 teaspoon of sugar.

Bake the galette in the middle of the oven for about 1 hour, until the fruit is very soft and the crust is richly browned. If any juices have leaked onto the baking sheet, slide a knife under the galette to release it from the sheet. Evenly brush the preserves over the hot fruit; brush some up onto the crust, too, if desired. Let the galette cool to room temperature before serving.



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

