



Riverdog Farm

June 29, 2020

Riverdog Farm Veggie Box News

Box Contents:

3 Sweet Corn, bicolor
1 lb Early Girl Tomatoes
1 lb Green Beans
1 bskt Cherry Tomatoes
1 lb Santa Rosa Plums

Field Notes: A spike in temperatures last Friday increased our irrigation sets. Luckily this week, the temperatures are much cooler so the harvest conditions are much better.

Box Notes: We are so excited to be harvesting sweet corn in June. This is our earliest sweet corn crop ever! It looks and taste incredible. Mild March weather urged us to plant the summer crops earlier than usual. This has been a fruitful farming decision because we are seeing many crops come in early. On some ears of corn, there may be a small amount of tip damage from corn worm activity. Do not fear, it's organic corn so this happens, more so in late summer corn. To remove the tip, after shucking the corn, simply cut the tip off the ear.

Your cherry tomato variety will be either Sun Gold (orange) or Esterina (yellow). We've been growing the sun golds for over 2 decades. It's our most popular cherry tomato variety. Our favorite seed company Johnny's Selected Seeds describes them this way: "Exceptionally sweet, bright tangerine-orange cherry tomatoes leave everyone begging for more." This is our 3rd year growing the esterina cherry tomato variety. They are also a sweet tomato variety that's indeterminate, meaning the plants continue to flower until frost, producing a perpetual harvest of the beautiful tomato clusters.

Webstore Updates: For the jam makers and fruit lovers out there: **Santa Rosa Plums are available** for \$35 per 10 lb case. There are about 50 cases of Santa Rosa plums available. The plums are grown here at Riverdog Farm and are CCOF-Certified Organic. The plum trees are 20 years old. We planted them when we bought the property in 2000. They are in the field next to the farm office, packing shed, and greenhouses. The trees are producing beautiful fruit this year. There are 10 **hams** from our pastured pork available. The hams are smoked and cured at Roundman's in Ft. Bragg. The chickens and hogs are raised using certified organic methods. The meat is not labeled as organic because we process the meat in facilities that aren't certified organic. We also have **pickling cucumbers** available: 22 lbs for \$45.

Riverdog Farm has an active 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 posts and provide market/CSA updates.

When you pick up your CSA box, you may transfer the contents into your own bags and leave the box, flattened please, at the site for pick up by the driver the following week. 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.

Payment by mail is due by June 30st for July deliveries:

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

Thank you for your payment if already sent! Quarterly Payment Schedule:

2nd Quarter
Jul/Aug/Sept
Tu/Thu/Fri/Sat: \$312
Wed: \$336

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 -
Scroll to bottom of Newsletter**

Give your account 48 hours to update when making changes to your account. For example, when changing your account status from permanent hold to active by charging your credit card, the status 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.

Please check your CSA account for the most up to date information such as your delivery schedule.

- **Keeping it safe:** with the Shelter-in-Place order still in effect in Yolo County and throughout California, 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, employees are not allowed to work with symptoms of COVID-19 illness, increased frequency of hand-washing/hand sanitizing, and increased sanitizing of the packing shed high touch areas including stainless steel wash tubs, packing tables and walk-in cooler door handles.
- **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 before your deliveries end, 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. If you wish to cancel your account, you may email the farm and we can cancel it for you.

Delivery hold is used for short periods of time – you 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 – you use this option if you are gone for extended periods of time and wish to resume your account when you get back. You must reinstate your status back 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.

Green Bean Salad with Corn, Cherry Tomatoes & Basil

From: <https://www.finecooking.com/recipe/green-bean-salad-with-corn-cherry-tomatoes-basil>.

- 3 cups fresh corn kernels (3 to 4 ears)
- Kosher salt
- 1 lb. fresh green beans, trimmed and cut in half diagonally
- 1 small red onion, cut in half through the root end, root trimmed, and cut lengthwise into very thin slices
- 1 clove garlic
- 1/4 cup red-wine vinegar; more to taste
- 1/3 cup extra-virgin olive oil
- 1 pint cherry tomatoes, cut in half
- 1 cup roughly chopped fresh basil
- Freshly ground black pepper

Bring a medium pot of water to a boil. Add the corn kernels and blanch for 1 min. Scoop out the corn with a strainer; set aside. Season the water with a generous amount of salt, let it return to a boil, add the beans, and cook until just tender, about 3 min. Drain the beans and spread them on a baking sheet to cool.

Meanwhile, put the onion in a small bowl filled with ice water (which will crisp it and mellow its flavor). Using a mortar and pestle or the flat side of a chef's knife, mash the garlic to a paste with a pinch of salt. Put the paste in a small bowl (or keep it in the mortar) and whisk in the vinegar. Let sit for 5 to 10 minutes and then whisk in the olive oil.

Garlic cloves mashed to a paste add a tasty kick. Use a large granite mortar and pestle to pound the cloves to a paste or use the flat part of a chef's knife to mash the garlic. A pinch of kosher salt helps the process along.

Just before serving, drain the onions. Put the beans, corn, onions, cherry tomatoes, and basil in a large bowl. Season with salt and pepper and toss with the vinaigrette. Taste again and add more salt, pepper, or vinegar if needed. Serve right away.

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	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				
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					
								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	6	A	1	2	3	4	5	6			
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								B	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).