



Riverdog Farm

July 5, 2021

Riverdog Farm Veggie Box News

Box Contents:

1.5 lbs Santa Rosa Plums
1 bu Basil
1 lb Painted Serpent Cucumbers
1 lb Mixed Summer Squash
2 lbs loose Carrots
1 hd Savoy Cabbage
1.5 lbs Sifra Potatoes

Box notes: Thinly sliced basil is a great accompaniment to any fruit salad, along with cubes of feta or mozzarella cheese too! It's a great blending of salty, sweet, and savory flavors. You can even add sliced cucumbers to the fruit/basil combo to make a quenching summer salad.

Field Notes: Summer is in full swing on the farm with melons, eggplant and tomatoes in earnest just around the corner. The last of the cabbage harvest is coming in, potatoes are almost all harvested (they will be in cold storage in bins) and the carrot harvest will continue throughout most of the year.

Royal Blenheim Apricots: 10 lb case for \$38 Please place your order 48 hours prior to your delivery day to ensure same week delivery.

Santa Rosa Plums: 10 lb case for \$40 This variety is great for making plum jam. Preserve summer tart sweetness and stickiness in a jar. Available for 2 weeks.

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

Webstore Features:

- **Smoked/Cured Hams: limited supply available**
- **Organic Pasture Raised Eggs: Subscriptions for weekly egg deliveries and add-on egg orders are available**
- **Pastured Whole Chickens**
- **Pastured Pork Cuts and Pork Shares**
- **Variety of Sausages**
- **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: <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.

Pick up changes/updates: The last delivery date at the 45th Street site will be July 7, 2021. Thank you to the 45th Street site host for many years of hosting in Oakland! The CSA

Payment by mail is due by July 31st for August deliveries:

All Boxes \$30

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

Thank you for your payment if already sent!

2021

Quarterly Payment Schedule:

2nd Quarter

July/ Aug/ Sept

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

deliveries will happen in the same cohousing area. You can find the information in a separate email and it will be posted on Farmigo after Wednesday's delivery.

Reminder: Please pick up your veggie box during the posted 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 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.

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, the weight range is 3.5 lbs to 6.0 lbs, by the half pound increment. Larger chickens will be available in a few months. Look for announcements in the newsletter about the changes to available chicken weights. Please log in 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 delivery day. Thank you!

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 csa@riverdogfarm.com to delete autopay and to confirm cancellation of your 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 1st/3rd or 2nd/4th weeks due to some months having 5 weeks.

New CSA Announcements:

- 1. Chicken subscriptions** are available. You can choose a desired weight in half numbers between 3 lbs and 6 lbs. The whole chickens (with head and feet) are \$6 per lb. The average weight is 3.5 to 6.0 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. The whole chickens (**Without** head and feet) are \$8.50 per lb and are available by subscription only.
- 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 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. Please return your CSA boxes to Avedano's. Please flatten the boxes without tearing.

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 **\$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 **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.

- **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!

"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

Cabbage and Potato Gratin

<https://cooking.nytimes.com/recipes/1018004-cabbage-and-potato-gratin>.

Salt

1 large savoy or green cabbage (about 2 pounds), quartered
1 pound baking potatoes, such as russets, peeled and sliced
2 garlic cloves, peeled
2 cups milk
½ cup crème fraîche
Ground black pepper
4 ounces Gruyère, grated (1 cup, tightly packed)
1 ounce Parmesan, grated (1/4 cup)
2 teaspoons finely chopped or slivered fresh sage

Bring a large pot of water to a boil, salt generously and add quartered cabbage and potato slices. Reduce heat to medium-high and boil gently for 5 minutes.

Drain and use tongs to transfer cabbage quarters to a colander set over a bowl or in the sink. Allow cabbage to cool in colander until you can handle the wedges. Core the wedges, then cut them in half lengthwise. Finally, slice crosswise into 1/2-inch-wide ribbons. Return to colander and drain for another 5 minutes. Place in a large bowl with the potatoes.

Heat oven to 375 degrees. Butter a 3-quart baking dish or gratin. Cut one of the garlic cloves in half and rub the dish with the cut surface. Then slice all the garlic and toss with cabbage and potatoes.

In a bowl, whisk together milk, crème fraîche, about 1 teaspoon salt and the pepper. Pour into bowl with cabbage and potatoes, add cheeses and sage, and gently toss together. Scrape into baking dish.

Bake 1 hour 15 minutes to 1 hour 30 minutes, until top is golden brown. During the first 45 minutes, press the vegetables down into the liquid in the baking dish every 10 to 15 minutes, using the back of a large spoon. The gratin will still be bubbling when you remove it from the oven, and you will see liquid in the baking dish. Wait 10 to 15 minutes before serving, until liquid is reabsorbed. If liquid remains in dish, serve with a slotted spoon.

Peach and Plum Salad

From: <https://atasteofolive.com/blogs/salads/peach-and-plum-salad>.

- 4 ripe but firm peaches, sliced
- 4 plums, sliced
- ½ cup White Balsamic Vinegar or Plum Wine Vinegar
- ¼ cup Olive Oil plus 1 Tsp
- 1 small red onion, thinly sliced
- ¾ tsp sea salt
- freshly ground pepper to taste
- 2 cups baby arugula (or substitute baby spinach)
- 1/3 cup fresh basil torn
- 1 cup fresh mozzarella, cubed
- [RDF Note: mince cilantro and onion to add to olive oil to season]

Directions:

1. Cut fruit slices in a bowl.
2. Pour the balsamic or agretti over the slices and drain into a large measuring cup.
3. Add the olive oil and salt and set aside.
4. In a large salad bowl, toss diced mozzarella with 1 tablespoon olive oil.
5. Add sliced onion, arugula, and basil to the bowl and toss together. Add fruit slices and gently toss into greens.
6. Whisk oil, vinegar and sea salt together, and drizzle over salad.
7. Serve immediately with fresh pepper to grind on top as desired

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

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

2021

