



Riverdog Farm

July 6, 2020

# Riverdog Farm Veggie Box News

## Box Contents:

3 ears Sweet Corn  
1 lb Yolo Yolo Sweet Onions  
1.50 lbs Tomatoes  
1 lb Mixed Cucumbers  
1 lb Yellow Gypsy Peppers  
1 lb Summer Squash

**Field Notes:** July came upon us quickly. We are in full-tilt busy mode on the farm with harvesting summer crops, planting fall crops, perpetual tomato harvesting, keeping all the plants well-watered and keeping the weeds at bay.

**Box Notes:** We hope you enjoy this week's summer harvest. We'd like to suggest visiting our friend Samin Nosrat's lively, instructional podcast about food and cooking from scratch. Here's the link: <https://homecooking.show/>. Samin has been a farmer's market customer of ours for almost 2 decades. She has cooking experience in many Bay Area restaurants and a knack for delectable recipe creations. She sources her ingredients as fresh as possible and loves to cook with the produce of the seasons.

## Payment by mail is due by July 31<sup>st</sup> 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

**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 20 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 5 **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. For making sauce/preserving/canning we also have 20 lbs **Early Girl Tomatoes** for \$50.

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 fixing 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.

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.
- Please pick up your veggie box on your delivery day. As the temperatures heat up, it's important you pick up your veggie the day of delivery so that it stays fresh.
- The cut off time is 12 noon 2 days before your delivery day for any changes you need to make to your account. Remember to make any changes to your account such as payment renewal or delivery holds by 12 noon 2 days before your delivery day. Thank 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.

## Summer Squash Succotash

From: <https://www.thekitchn.com/recipe-summer-squash-succotash-233931>.

- 1 fresh ear of corn, husked
- 1 tablespoon coconut oil
- 1/2 cup chopped red onion
- 1/2 cup diced red bell pepper
- 12 small pattypan squash, sliced in half or quartered if large (about 1 1/2 cups)
- 6 baby zucchini, chopped into 1/2-inch pieces (about 1 1/2 cups)
- 1/2 cup cooked chickpeas, drained and rinsed
- 2 cloves garlic, minced
- 1 cup cherry tomatoes, sliced in half
- 1 scallion, diced
- 1/2 teaspoon smoked paprika
- 1 tablespoon fresh lemon juice
- Fresh basil leaves
- Salt and freshly ground black pepper

Slice the kernels off the corn and place in a bowl. Use the back of your knife to scrape the juices off of the corncob into the same bowl; set aside.

Heat the coconut oil in a large skillet over medium heat until shimmering. Add the onion and a pinch of salt and pepper. Let cook until soft, about 3 minutes, then add the red pepper and continue to cook for 2 more minutes, stirring occasionally.

Add the squash and zucchini, cut-side down (as best you can) and another pinch of salt and pepper, and cook for 5 minutes without moving them so they brown on one side. Stir in the chickpeas and cook for 2 more minutes. Stir in the corn, corn juices, and garlic and cook for 1 minute.

Add the cherry tomatoes, scallion, and paprika. Stir and cook 2 to 3 minutes more. Turn off the heat and stir in the lemon juice and basil. Season to taste as needed.

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						
B 29 30 31							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							A 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
<b>Annual Total</b>	<b>1,200</b>		<b>1,200</b>		<b>1,200</b>		<b>1,200</b>		<b>1,224</b>	
<b>Annual w/ D</b>	<b>1,152</b>		<b>1,152</b>		<b>1,152</b>		<b>1,152</b>			

Holiday No-Delivery Dates:  
 December 21 through January 1, 2020  
 Annual payers receive a \$48 discount (2 CSA boxes free).