



Riverdog Farm

July 13, 2020

Riverdog Farm Veggie Box News

Box Contents:

4 ears Sweet Corn
1 bskt Cherry Tomatoes
1.50 lbs Tomatoes
1 Melon: Galia or Yellow Baby
Watermelon Or Cantaloupe
1 lb Summer Squash

Payment by mail is due by July 31st for August 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

Field Notes: Now that the summer solstice has gone by, the days - while jam-packed with daily farm activities - are already feeling a bit shorter with decreasing daylight hours. The nights offer a reprieve from the heat, with nighttime temperatures about 30 degrees cooler than during the day.

Box Notes: New this week: melons! The Galia melon is a fragrant, sweet, green-flesh melon. Here's a description of the Galia from <https://www.melissas.com/Galia-Melon-p/638.htm>: "Originally developed by growers in Israel, Galia melons were the first hybrid of intensely perfumed Middle Eastern melons. The Galia melon looks like a cantaloupe on the outside and a honeydew on the inside. Its light green, smooth-textured flesh, offers a delicious, sweet flavor. The Galia is primarily known as a dessert melon. Delicious eaten by itself, or for added flavor, try it with a sprinkle of ginger, salt, or a squeeze of lemon or lime juice. Galia melons add sweetness to fruit salads and in refreshing drinks, such as fruit punches, margaritas or daiquiris."

New CSA Announcements:

- Frog Hollow Farm Fruit Box** subscriptions are available again, like last year! We received many subscriber requests for this subscription option. The weekly fruit box is \$29.75. To add the Frog Hollow Fruit box to your weekly subscription, go to your account in Farmigo, and add it as a weekly subscription. The first deliveries of the fruit boxes will happen the week of July 20, 2020. Due to logistics, the Frog Hollow Fruit Boxes will only be available to the **Wednesday/Thursday/Friday** subscribers. CSA subscribers who pick up on Tuesdays, at the Berkeley and Sacramento farmers markets will not have the fruit box subscription option through our farm but members and market customers have the option of subscribing directly with Frog Hollow Farm and picking up directly from them at the Berkeley farmers markets.

Note on Delivery Holds: Due to the logistics of getting the fruit boxes from Frog Hollow Farm, delivery holds and cancellations on the fruit boxes (for any day in the following week) need to be entered by Sunday at 12:00 pm - Noon. If you enter a hold anytime after that, we can cancel delivery of the box, but you will still be charged.

Frog Hollow CSA boxes come with 3-4 varieties of seasonal tree ripened, exceptionally tasty stone fruits. Summer CSA boxes contain 7 lbs. of mixed stone fruit, many varieties of peaches, plums, nectarines and pluots. 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, ethos and fruits and recommendations.

2. Recognizing that more people are eating and cooking at home and from CSA subscriber feedback, we are going to increase the number of items in the veggie box. The weekly veggie box price will become \$30 to correspond with the added value. Instead of 5-6 weekly items, the veggie box will include 7-9 items or the box may include an increased quantity of some of the items included in the veggie box. For example, in this week's box, there are 5 items. With the new plan there will be more variety and more quantity of certain items. Here's a sample of the list of contents for the new \$30 box:

- 1 lb Tomatoes - cherry or mixed heirloom
 - 1 lb Green Beans
 - 1 Melon
 - ¾ lb Sweet Peppers - Red/Gold
 - 1 lb Cucumbers - assorted
 - 1.5 lbs Potatoes – Yukon Gold, Fingerling or Yellow Finn
 - 2 Onions – red, white or yellow
- The new veggie pricing of \$30 per veggie box will start the week of August 3, 2020. - Please pick up your veggie box on your delivery day. As the temperatures heat up, it's important you pick up your CSA ORDER the day of delivery so that it stays fresh.

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 produced beautiful, sweet fruit this year. There are 2 **hams** (one 6.5 lbs and one 10 lbs) 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 fixings photos and videos 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 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 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.

Galia Melon Salad

From: https://savoringtoday.com/wprm_print/16331.

- 3 pound Galia melon (yields about 3 cups), balled or cubed
- 3 slices prosciutto browned and crisp
- 3 tablespoons pine nuts toasted
- 4 ounces goat cheese crumbled
- 4 ounces salad greens baby red butter is shown
- 2 tablespoons Extra-virgin olive oil plus more for skillet
- 2 tablespoons Aged balsamic

Instructions

1. **Slice** the melon in half with a sharp knife and **scoop** out seeds with a spoon. Discard seeds.
2. **Using a melon baller**, remove the edible flesh by pressing and turning the tool to create the melon balls. Doing this as close together as possible will utilize as much of the melon as possible, though the balls may not be perfectly round. **If using a knife** to cube the melon, slice each half in to 1-inch wedges and run the knife just inside of the rind to remove the flesh from each wedge. Then cut each wedge into 1-inch pieces.
3. **Heat** a large dry skillet over medium heat and spread the pine nuts over the skillet. Stir or slide skillet back and forth to roll the pine nuts while toasting 2 to 3 minutes. Pine nuts should be fragrant and browned in spots. Transfer from skillet to a platter to cool.
4. In the same skillet, apply enough olive oil to thinly coat the bottom of the pan place over medium heat. Once hot, lay slices of prosciutto in the pan and cook 4 to 5 minutes on each side until browned and crisp (it will become more crisp as it cools). Remove pan from heat and transfer prosciutto to a plate to cool slightly.
5. **Arrange** greens on a large platter. Layer with melon and dot with crumbled goat cheese, pine nuts, and prosciutto, breaking up the prosciutto into bite-size pieces with your fingers as you place it.
6. **Drizzle** with 2 tablespoons olive oil and balsamic, serve immediately.

Notes

- A cast iron skillet is ideal for toasting nuts on top of the stove.
- Serve salad spread out on a platter instead of in a bowl so the ingredients stay layered and the heavier melon and pine nuts don't end up at the bottom of a bowl.
- Our homemade **Orange-Dijon Salad Dressing** recipe is another delicious way to dress this salad.

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				
			1	2	3	4				1	2	3	4				1	2	3	4					1	2	3				
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				
						1						1	2							1				1	2	3	4	5	6	7	
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					
							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								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).