



Riverdog Farm

July 19, 2021

# Riverdog Farm Veggie Box News

## Box Contents:

5 ears Sweet Corn  
0.50 lbs Green Beans  
1 Sensation Melon  
1.5 lbs Summer Squash  
1 Yellow Baby Watermelon  
1.5 lbs Early Girl, Lemon Boy,  
Carolina Gold Tomatoes  
1-2 Painted Serpent Cucumbers

**Payment by mail is due by  
June 30<sup>th</sup> for July deliveries:**

**All Boxes \$30**

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

**Thank you for your payment if  
already sent!**

2021

Quarterly Payment Schedule:

**3rd 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**

**Box notes:** You'll find 5 ears of corn for the price of 4 in your veggie box today. The bonus ear is to make up for any uneven pollination or worm-tip damage that you may find. It's a double melon week! The melons will blow your **rind** (pun intended)! According to the description in the Fedco Seeds catalogue: The Sensation melon is a "very sweet, but not cloying, with perhaps the highest Brix [sugar content- RDF note] of any melon in the catalog. Complex, too, with haunting hints of hazelnut, amaretto and cinnamon. Unlike French Orange, and not fitting into any of the usual classes of melons, Hollar's Sensation, generates sparsely netted 2-4 lb fruits with very small seed cavities surrounded by glistening **white flesh**. As they ripen, their buff skin becomes burnished with an orangey-yellow haze and they readily slip from the vine. Brought indoors, they fill the room with their enticing fragrance." The melons can be cubed and combined for a juicy, refreshing fruit salad. Add mint, tarragon, basil and a squeeze of fresh lime juice to add interesting flavor dimensions to the salad.

**Field Notes:** While the summer crops are now yielding beautiful harvests, we're busily seeding the fall transplant crops in the greenhouses. They are filling up with fall greens (kales/chards), fennel and lettuces. We'll start to seed other fall and winter crops directly into the soil: beets, carrots, turnips, other roots, and spinach towards the end of July/early August. The planting cycle is perpetual at our farm because the temperate climate and rich soil is so conducive to growing incredible crops year round.

**Pickling Cucumbers: 10lb case for \$30.00** Check out this quick pickling cucumber recipe for ideas: <https://www.themediterraneandish.com/quick-pickled-cucumber-recipe/>.

**Tomatoes: Early Girl or Roma Tomatoes 10 lb case for \$30.00. Great for sauce-making and canning.**

**Pick up changes/updates:** The 45<sup>th</sup> Street CSA pick-up site is closed. The last delivery date at the 45<sup>th</sup> Street site was July 7, 2021. Fallon, the CSA Manager emailed subscribers who pick up at the former 45<sup>th</sup> Street site. Please check your email or Farmigo account for the latest address and pickup directions.

**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.

**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** 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 4.5 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](mailto:csa@riverdogfarm.com) 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<sup>st</sup>/3<sup>rd</sup> or 2<sup>nd</sup>/4<sup>th</sup> weeks due to some months having 5 weeks.

#### **New CSA Announcements:**

1. **Chicken subscriptions** are available. You can choose a desired weight in whole 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 7 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.
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](mailto: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](http://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

## Goat Cheese and Summer Squash Tart

Goat Cheese and Summer Squash Tart ~ call it a savory tart, a galette, a pizetta, or a flatbread pizza, this is elegant, crispy, and delicious. Serve it as an appetizer or a light meal.

From: <https://theviewfromgreatisland.com/goat-cheese-and-summer-squash-tart-recipe/>.

### Ingredients

#### crust

- 1 cup flour
- 1/4 tsp salt
- 5 Tbsp unsalted butter cold and cut in small pieces
- 5 Tbsp cold water

#### filling

- approximately 2 1/2 ounces spreadable goat cheese
- 1 small zucchini
- 1 small yellow squash
- 1 small new potato
- a few paper thin slices of red onion
- olive oil
- salt and pepper
- melted butter for brushing the crust

### Instructions

1. Put the flour and salt in a food processor and pulse to combine. Add the chunks of cold butter and pulse about 25 times, or until combined and crumbly. Drizzle in the water while pulsing, and run the machine briefly until the dough comes together in a lump, this should not take more than 15-30 seconds.
2. Turn the dough out onto a floured surface and bring together into a flat round disk. Wrap in plastic and refrigerate for at least an hour.
3. Preheat oven to 400F
4. Slice the squash and potato on a mandoline slicer at set at 1/8 inch thickness. If you are using a knife, slice them as thin as you can so they are flexible and translucent.
5. Roll the dough out on a sheet of parchment paper that is cut to fit a baking sheet. Roll it to about a 12 inch circle, more or less.
6. Spread the soft goat cheese over the surface of your dough, leaving a border of dough free so you can roll it later.
7. Arrange the sliced veggies over the cheese, overlapping them. You will probably not need all of them, I made a fairly thin layer. Separate the rings of the onion slices and feather them over the top.
8. Roll up the edges of the dough to meet the filling. Season with salt and pepper, and drizzle with olive oil. I like to brush the edge of the crust with melted butter, but this is optional. Note: keep your dough chilled at all times before baking. If you need to you can put the whole tray in the refrigerator while your oven heats up.
9. Bake for about 33-35 minutes, until the crust is golden brown. I like to take the parchment paper and set it right on the rack of my oven for a great crisp crust. If you have a pizza stone you can use that.
10. Slice and serve the tart hot or at room temperature.

#### Recipe notes:

- **Make it with different cheeses** ~ you could use cream cheese, mascarpone, Boursin, feta, or shredded cheese like Gruyere or cheddar. Just about anything will work, just don't layer it too thick.
- **Make it heartier** ~ use fine shreds of ham, or paper thin slices of prosciutto or other Italian cold cuts.
- **Make it with frozen (and thawed) puff pastry**
- **Make it gluten free** ~ try this with a soca (chickpea) or cauliflower crust.

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

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

2021

