



Riverdog Farm

October 19, 2020

Riverdog Farm Veggie Box News

Box Contents:

1.25 lbs Green Beans
1 bskt Juliette Cherry
Tomatoes
.66 lbs Arugula
1 bu Collard Greens or Rapini
.75 lbs Sweet Peppers
1.5 lbs French Fingerling
Potatoes

Payment by mail is due by
October 31st for November
deliveries:

All Boxes \$30

Tuesdays: \$120

Wednesdays: \$120

Thursdays: \$120

Fridays: \$120

Sat: \$120

Sun: \$150

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

Quarterly Payment Schedule:

4th Quarter

Oct/Nov/Dec

Tu/Wed/Thu/Fri/Sat: \$330

Annual Payment

\$1,440

(This includes 2 free boxes!)

Half-Year Payment

\$720

(This includes 1 free box!)

To view the 2020

Payment Schedule,

A/B week schedule:

Scroll to bottom of Newsletter

Field Notes: The fall greens fields are robust. The plants are filling up the bed space with their multi-leaf stalks. Each plant takes up about 1.5 square feet of bed space. When they are full grown and well weeded, all you can see is fields of multiple shades of greens, it's a leafy ombre from the blue-green of the curly kale, to the lavender green of the red Russian kale, to the deep sea green of the Dino kale. It's quite a beautiful sight. Night time temperatures have been about 40 degrees cooler than during the daytime. It's staying unseasonably warm during the day. We have heard there may not be a serious rainfall until December so fingers crossed that the bulk of the annual rain will come after that but we hope that the late beginning of the rain season doesn't mean another drought year for California.

Webstore Features: Canning Tomatoes (Early Girl), Sauce Tomatoes (Slicers), Whole Chicken, Hams and Pork shares - 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.

Box Notes: We will have one more harvest of late season green beans this month. Then a final green bean planting will be ready in mid-November if the weather cooperates. This is the first week of the return of the bunched greens and arugula! They are back for the fall and winter. We grow 4 types of kale, 3 types of chard and collard greens so there will be a different bunched green in each box until late spring. Summer crops will continue until the first frost, which usually happens in mid to late November. Turnips are coming soon. Carrots will be back around early December.

Each week, the veggie box contents are subject to change. In each newsletter, we include a list of box contents 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 pick up your veggie box on your delivery day. With very warm summer temperatures continuing through the first part of fall, please pick up your CSA order on your delivery day so that it stays fresh and we can ensure quality. CSA site hosts may donate any unclaimed boxes of vegetables no sooner than 24 hours after the original pick up day and time of 3pm. **After 24 hours (3pm the following day) unclaimed orders may no longer be available and the subscriber absorbs the box cost for that week's order.**

New CSA Announcements:

1. **Chicken subscriptions** are now available. 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

Your account is deducted with the actual price of the chicken at midnight the day of delivery.

2. **Webstore Orders:** There are chickens available on the web store. Try out a chicken with no commitment, if you like it then add it to your account as a subscription. There are also whole, smoked hams available.
3. **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.**

Frog Hollow Farm Fruit Box The weekly fruit box is **\$29.75**. 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**. 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. 5) ALL orders must be in by **Sunday at NOON** so we have the ability to process the order and get it out to you on the proper day and time.

The Frog Hollow fruit box will be available to add to your CSA account from Thursday to Sunday at NOON. And, 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/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 will 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. 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: www.froghollow.com.

The weekly veggie box price is \$30 to correspond with the added value. The veggie box will include 7-9 items OR the box may include an increased quantity of some items to include in the veggie box. The farm uses the farmers market pricing to determine the box value. The pricing includes administration, packing and delivery costs in addition to the value of the produce.

Riverdog Farm has an active Instagram account. Find us via our Instagram handle: [riverdogfarm](https://www.instagram.com/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 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, 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, hand sanitation and employees are not allowed to work with symptoms of COVID-19.
- **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 to pick up your veggie the day of delivery to maintain freshness.
- For any changes you need to make to your account, the cut off time is 12 noon 2 days before your delivery day. 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 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

Quick Collard Greens

From: <https://cookieandkate.com/quick-collard-greens-recipe/>.

1 large bunch (about 10 ounces) collard greens
1 ½ tablespoons extra-virgin olive oil
¼ teaspoon fine sea salt
2 medium cloves garlic, pressed or minced
Pinch of red pepper flakes (optional, scale back or omit if sensitive to spice)
A couple lemon wedges, for serving

1. To prepare the collards: Cut out the thick center rib out of each collard green. Stack the rib-less greens and roll them up into a cigar-like shape. Slice over the “cigar” as thinly as possible (⅛” to ¼”) to make long strands. Shake up the greens and give them a few chops so the strands aren’t so long.
2. Heat a large, heavy-bottomed skillet over medium-high heat, then add the olive oil. Once the oil is shimmering, add all of the collard greens and the salt.
3. Stir until all of the greens are lightly coated in oil, then let them cook for about 30 seconds before stirring again. Continue stirring in 30-second intervals until the greens are wilted, dark green, and some are starting to turn browns on the edges (this is delicious). This will take between 3 to 6 minutes.
4. Once the collards are well wilted, add the garlic and red pepper flakes (if using). Stir to break up the garlic and cook until it’s fragrant, about 30 seconds. Remove the pan from the heat.
5. Immediately divide the cooked collards onto plates, and serve with a lemon wedge each.

From: <https://www.shelovesbiscotti.com/italian-style-garlicky-broccoli-rabe/>.

How to cook rapini:

- The first thing you need to do is trim the stems, taking off anywhere from 1-2 inches, the goal being to remove as much of the tough stalk as possible.
- Wash the rapini.
- Once that’s done, cook it in a large pot of boiling, salted water until tender. Remove the broccoli rabe from the water and drain.
- Try to squeeze out (with your hands) as much water as possible.

Italian Style Garlicky Broccoli Rabe (Rapini)

- 1 bunch broccoli rabe
- 3 tablespoons olive oil
- 3 garlic cloves minced
- 1 tablespoon grated Parmesan cheese
- pinch red chili flakes optional
- salt and pepper to taste
- parmesan cheese optional
- olive oil for drizzling

