

Riverdog Farm

October 26, 2020

Riverdog Farm Veggie Box News

Box Contents:

1 lb Green Beans
1 bu Tokyo Turnips
.75 lbs Arugula
1 bu Rapini
1 lb Globe Eggplant
2 Acorn Squash
.75 lb Spinach

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:** Winds, chilly nights and cooler daytime temperatures are signs that Autumn has officially begun. The nighttime temperatures are expected to be in the low 40s this week. When the first frost hits in late October or sometime in November, the eggplant and tomato harvests will be done for the season. We are selling pumpkins for carving at the Berkeley Farmers Markets so you can purchase them there this week.

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

<u>https://csa.farmigo.com/store/riverdogfarmcsa</u> to place your orders. Please place your orders by noon, 2 days before your delivery day to ensure same week delivery.

Box Notes: The Rapini is a part of the cruciferous plant family. It's in the same group as cabbage, broccoli, kale, mustard, and cauliflower. It's a somewhat unusual type of cooking green. It's known for the small broccoli shaped florets, tender leaves, and slightly bitter taste. See the recipe below for one way to reduce some of the bitterness of the greens by blanching them first.

Please note: There will not be a Pumpkin Party this year due to the coronavirus public health mandate in Yolo County of no social gatherings. Hope to see you next year!!

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.

<u>Please pick up your veggie box on your delivery day</u>. 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. <u>After 24 hours (3pm the following day) unclaimed orders</u> <u>may no longer be available and the subscriber absorbs the box cost for that week's</u> <u>order.</u>

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 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 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 <u>Wednesday/Thursday/Friday</u> 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. 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

Roasted Acorn Squash

https://www.delish.com/kitchen-tools/kitchen-secrets/a28507009/how-to-cook-acorn-squash/

acorn squash, cut in half and seeds removed
tbsp. butter, softened
tbsp. packed brown sugar
tsp. cinnamon
Small pinch kosher salt

- 1. Preheat oven to 400°. Spread butter on inside of each squash half.
- 2. In a small bowl combine brown sugar, cinnamon, and small pinch of salt. Sprinkle over squash.
- 3. Place squash, cut side up, on a large baking sheet and roast until fork tender, 55 to 60 minutes.

Broccoli Rabe (Rapini) with Garlic Parmesan and Lemon

From: https://www.tasteloveandnourish.com/broccoli-rabe-rapini-with-garlic-parmesan-and-lemon/.

Following this method and pairing the broccoli rabe with these ingredients, yields a less bitter and really delicious side-dish.

Serves: 4 to 6

Ingredients

- 1 bunch broccoli rabe rapini
- 2 teaspoons fine kosher salt
- 3 tablespoons olive oil
- 2 cloves garlic smashed
- additional salt and pepper to taste
- 3 to 4 ounces freshly shaved Parmesan omit to keep this vegan or sub with vegan cheese
- zest of one lemon
- 1/4 cup golden raisins

Instructions

- Rinse the broccoli rabe and trim any tough stems.
- Bring a large pot of water to a boil over high heat. Add the salt and the trimmed broccoli rabe. Return to a boil and simmer for 3 to 5 minutes, or up to 6 or 7 minutes if your broccoli rabe is mature.
- Using tongs, remove the broccoli rabe and set on a baking sheet lined with a clean dish towel.
- Over medium-high heat add the olive oil to a sauté pan with the smashed garlic cloves. Cook the garlic for about 2 minutes, then remove them. Add the broccoli rabe and sauté for just a minute or two. Season with a bit more salt and some pepper.
- Move the broccoli rabe to a serving platter. Top with some shaved Parmesan, lemon zest and golden raisins. Serve warm.



Yellow = "A" week deliveries, White = "B" week deliveries Red = No Deliveries – Farm Closed