



Riverdog Farm

November 9, 2020

Riverdog Farm Veggie Box News

Box Contents:

0.75 lbs Loose Spinach
2 pcs Pomegranates
1 lb Little Gem Lettuce
2 pcs Rosa Bianca Eggplant
1 bu Red Beets
1 Butternut Squash
1 bu Collard Greens

**Payment by mail is due by
November 30th for December
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
for annual calendar**

Field Notes: On Friday night, our region received ¼ inch of rain! It cleared the air and made terrific conditions for star gazing. Then Saturday night, a fireball (a prolonged, extra bright meteor) was visible at about 7 pm. It streaked across the sky, low on the horizon, showing a spectacular color spectrum of bright green to white with sparks and all! The American Meteor Society has a portal for reporting fireballs:

<https://www.amsmeteors.org/fireballs/fireball-report/>. I reported the fireball that I saw and was pleased to see that 2 other star gazers reported it too. They saw it in Roseville, I saw it just west of Woodland, in the southern sky. Right now, since earth is doing its annual roll through a meteor orbit, there is a higher chance of seeing the meteors, especially during the still-dark, early hours of the day.

Webstore Features: Holiday Hams, Whole Chickens and Pork shares, Canning Tomatoes (Early Girl), Sauce Tomatoes (Slicers) and other items available by the 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.

Box Notes: The pomegranates come from our farm and from the Lloyd farm in Rumsey. The Lloyd Farm pomegranates aren't certified organic but are raised without the use of synthetic fertilizers or pesticides. Crack open a pomegranate to add the juicy seeds to a little gem salad, spinach salad, or just fill a bowl and eat the seeds by the spoonful. This is the last week for eggplant as we expect some frosty nights this week.

Each week, the veggie box contents are subject to change. 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 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 organic due to being processed in a facility that is not certified organic.

2. 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.
3. **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.
4. **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.**
5. **All new egg orders.** All new egg orders will be waitlisted until further notice.
6. **The Thanksgiving delivery schedule will be altered.** ALL Thursday deliveries will be made on **TUESDAY** and all Thursday market pickups will be on **TUESDAY** as well. Wednesday and Friday deliveries will be on the regular schedule as will the Saturday market.

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 is now \$30. The veggie box will include 7-9 items OR the box may include an increased quantity of some items. The farm uses the farmers market pricing to determine the box value. The pricing includes administration and packing/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!

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“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.

Kickin’ Collard Greens

From: <https://www.allrecipes.com/recipe/51803/kickin-collard-greens/?printview>.

- 1 tablespoon olive oil
- 3 slices bacon
- 1 large onion, chopped
- 2 cloves garlic, minced
- 1 teaspoon salt
- 1 teaspoon pepper
- 3 cups chicken broth
- 1 pinch red pepper flakes
- 1 pound fresh collard greens, cut into 2-inch pieces

Step 1

Heat oil in a large pot over medium-high heat. Add bacon, and cook until crisp. Remove bacon from pan, crumble and return to the pan. Add onion, and cook until tender, about 5 minutes. Add garlic, and cook until just fragrant. Add collard greens, and fry until they start to wilt.

Step 2

Pour in chicken broth, and season with salt, pepper, and red pepper flakes. Reduce heat to low, cover, and simmer for 45 minutes, or until greens are tender.

<https://www.davidlebovitz.com/moist-chocolate-beet-cake-recipe-nigel-slater/>.

From one of my favorite chef/baker/cookbook authors: David Lebovitz who is now lives in Paris, France and formerly lived in the East Bay, worked as a pastry chef at the reknowned Chez Panisse. He also has a witty, light Instagram live program (food and beverage focused) that I highly recommend. About this beet cake recipe David says: “This cake is not overly sweet, which is good for those of you looking for more of a snack cake, rather than a towering, frosted dessert. Although the original recipe calls for chocolate that is 70% cacao solids, you can use one that is in the 50-60% range, depending on what’s available in your area. For those of you who can’t get crème fraîche, I suspect mascarpone would be interesting, or perhaps just sour cream. Or maybe just a nice scoop of [vanilla ice cream](#) alongside.”

8 ounces (240g) beets, unpeeled, rinsed and scrubbed free of dirt

7 ounces (200 g) bittersweet or semisweet chocolate, chopped, 70% cacao solids

1/4 cup (60ml) hot espresso (or water)

7 ounces (200g) butter, at room temperature, cubed

1 cup (135g) flour

3 tablespoons unsweetened cocoa powder (the darkest you can find, natural or Dutch-process)

1 1/4 teaspoon baking powder

5 large eggs, separated, at room temperature

pinch of salt

1 cup (200g) superfine sugar

1. Butter an 8 or 8 1/2 inch (20 cm) springform pan and line the bottom with parchment paper.

2. Boil the beets in salted water with the lid askew until they’re very tender when you stick a knife in them about 45 minutes.

Drain then rinse the beets with cold water. When cool enough to handle, slip off the peels, cut the beets into chunks, and grind them in a food processor until you get a coarse, yet cohesive, puree. (If you don’t have a food processor, use a cheese grater.)

3. Preheat the oven to 350°F (180°C).
4. In a large bowl set over a pan of barely simmering water, melt the chocolate, stirring as little as possible. Once it's nearly all melted, turn off the heat (but leave the bowl over the warm water), pour in the hot espresso and stir it once. Then add the butter. Press the butter pieces into the chocolate and allow them to soften without stirring.
5. Sift together the flour, cocoa powder, and baking powder in a separate bowl.
6. Remove the bowl of chocolate from the heat and stir until the butter is melted. Let sit for a few minutes to cool, then stir the egg yolks together and briskly stir them into the melted chocolate mixture. Fold in the beets.
7. In a stand mixer, or by hand, whip the egg whites until stiff. Gradually fold the sugar into the whipped egg whites with a spatula, then fold them into the melted chocolate mixture, being careful not to overmix.
8. Fold in the flour and cocoa powder.
9. Scrape the batter into the prepared cake pan and reduce the heat of the oven to 325°F (160°C), and bake the cake for 40 minutes, or until the sides are just set but the center is still just a bit wobbly. Do not overbake. Let cake cool completely, then remove it from the pan.

Serving and storage: This cake tastes better the second day; spread with crème fraîche and sprinkle with poppy seeds shortly before serving. Or serve them alongside.

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

2020																															
January			April			July			October																						
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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
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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
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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
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= Farm Closed			= All "A" Week deliveries																												