



Riverdog Farm

July 17, 2017

Riverdog Farm Veggie Box News

Box Contents

1 bskt Padron Peppers
¾ lb. French Fingerling Potatoes
1 Cantaloupe
1 Yellow Baby Watermelon
1 ½ lbs. Early Girl and Heirloom Tomatoes
¾ lb. Green Zucchini
1 bu Parsley

Payment for the August deliveries is due by **July 31st, 2017.**

Tuesdays: \$120
Wednesdays: \$120
Thursdays: \$120
Fridays: \$96

Thank you for your payment if already sent!

Quarterly Payment Schedule

3rd Quarter

July / August / September:
Tuesday/Wednesday/Thursday/
Friday subscribers: **\$312**

4th Quarter

October / November / December:
Tuesday/Wednesday/Thursday/
Friday subscribers: **\$288**

To view the 2017 payment schedule visit:

<https://static1.squarespace.com/static/56be59f87c65e413043292e7/t/58407a12579fb31c9d905b45/1480620563398/2017csapaymentschedule.pdf>

Box Notes: This is the first week of heirloom tomatoes. We have been growing tomatoes for 27 years! It is one of our biggest crops. This year, we are growing 23 acres of over 100 varieties of tomatoes. It's amazing how people enjoy eating tomatoes: on BLTs, in salads, cooked as a marinara sauce, and just on their own with salt, pepper and olive oil – they are the true symbol of summer: colorful, juicy, and flavorful. The plants smell incredible while walking through the rows and rows of this vigorous producer.

Field Notes: Friday and Saturday were very warm again. We finished the workday early on Friday to beat the heat.

Friendly reminder: For vacation skips, please contact the farm by Monday of the week you need to skip. We need advance notice for skips so that we can program the deliveries and adjust the harvest accordingly. Thank you and we hope you have a great summer!

CSA Special Offer: For the next 6 weeks we are offering CSA members a summer sale price on racks of Spare Ribs: \$8/lb. (10lb minimum order) Please email the farm: csa@riverdogfarm.com to place an order.

Pork Shares are available: The pork shares are a combination of smoked and cured pastured pork sausage and bacon along with cuts such as ribs, chops, and roasts. During the summer months, we also offer a custom BBQ pork share. You can choose from a selection of ribs (country, spare, or baby back), pork cuts and sausage for grilling. The pork shares are \$8 per pound and range in total weights of 10 to 19 lbs. Please email the farm: csa@riverdogfarm.com to place an order. Riverdog animals are CCOF certified organic. Riverdog Farm meat is not certified organic due to being processed in an off-farm facility that is not certified organic. Place your order for Riverdog Farm's pastured meats by emailing: csa@riverdogfarm.com.

Save the Date: Saturday October 7 and 8, 2017 Hoes Down Harvest Festival at Full Belly Farm in Guinda. Visit: hoesdown.org for ticket information and volunteer opportunities.

Braised Fingerling Potato Coins

From:

<http://www.epicurious.com/recipes/food/views/braised-fingerling-potato-coins-350231>.

2 pounds fingerling potatoes, peeled if desired
2 cups water
3/4 stick unsalted butter, cut into bits
3 tablespoons finely chopped flat-leaf parsley
Equipment: an adjustable-blade slicer

Cut a round of parchment paper to fit just inside a 12-inch heavy skillet and butter one side.

Slice potatoes 1/8 inch thick with slicer. Arrange in skillet. Add water, 3/4 teaspoon salt, and 1/2 teaspoon pepper. Dot top with butter. Cover potatoes with parchment, buttered side down, and briskly simmer until tender and most of liquid has evaporated, 30 to 35 minutes.

Serve sprinkled with parsley.

Green Zucchini Muffins

From:

<http://www.parenting.com/article/green-zucchini-muffins-21354965>.

3 cups flour
1 Tbs baking powder
1 tsp. salt
1/2 tsp. baking soda
1 1/2 tsp. cinnamon
1/2 tsp. nutmeg
2 eggs
1/2 cup low-fat milk
1/2 cup canola or vegetable oil
1 cup sugar, plus extra for sprinkling
2 cups shredded zucchini (about 2 medium zucchini)

Preheat oven to 375 degrees and place paper liners in muffin tins.

In a large bowl, stir together the flour, baking powder, salt, baking soda, cinnamon and nutmeg.

In a medium bowl, beat eggs with an electric mixer

for 1 minute. Beat in the milk, oil and sugar. Stir in the zucchini until well blended. Add the flour mixture to batter a little at a time and stir to mix—it should be a little lumpy.

Spoon the batter into the prepared muffin tins. Sprinkle each muffin with 1/4 teaspoon sugar.

Bake for 20 minutes or until the muffin tops are golden brown and spring back when you touch them. Remove from tins and cool on a rack.

Padron Peppers

From:

<http://honestcooking.com/the-best-way-to-enjoy-padron-peppers/>

2 generous cups of Padron peppers
1-2 tablespoons olive oil
Sea salt for sprinkling

Add olive oil to a hot frying pan, when the oil is hot and shimmering add the peppers.

Cook and stir the peppers until the skin is brown and blistered.

Remove the peppers from the pan, place on a plate and sprinkle with sea salt to taste.

Watermelon Aqua Fresca

From:

<http://iowagirleats.com/2015/06/03/watermelon-agua-fresca/>.

6 cups chopped watermelon
juice of 1-1/2 limes (plus wedges for garnish)
3/4 cup water
4 sprigs fresh mint (spearmint not peppermint)

Add watermelon, lime juice, and water to a blender then blend until very smooth. Strain liquid through a fine mesh sieve into a pitcher then add mint sprigs and refrigerate for 30 minutes. Add ice to the pitcher then serve with fresh lime wedges for garnish. Add agave nectar or powdered sugar to taste if drink is not naturally sweet enough for you.