



Riverdog Farm

July 24, 2017

Riverdog Farm Veggie Box News

Box Contents

1 lb Yellow Carrots
¾ lb Russian Banana Fingerlings
1 Cantaloupe
1 Yellow Baby Watermelon
1 ½ lbs Early Girl and Heirloom Tomatoes
2 Slicing Cucumbers
¾ lbs Gypsy Peppers

Box Notes: Tomatoes and melons are happening in a big way this week due to the optimal ripening conditions we've experienced during the past two weeks. We are including 2 melons in the veggie boxes this week, a cantaloupe and a yellow baby watermelon. The cucumbers and melons combined together with just salt, lemon and chili flakes make a refreshing summer salad.

Field Notes: We are expecting hot weather again this weekend and next week. We will adjust the workdays accordingly by finishing early - by 2 pm most of the triple digit days.

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!

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

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

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.

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>

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.

Triple Melon Fruit Salad

From: <https://www.chowhound.com/recipes/triple-melon-fruit-salad-29667>.

3 pounds seedless watermelon, cut into 1-inch cubes (about 5 to 6 cups)
2 pounds cantaloupe, cut into 1-inch cubes (about 3 to 4 cups)
2 pounds honeydew melon, cut into 1-inch cubes (about 3 to 4 cups)
2 tablespoons coarsely chopped fresh mint leaves
1 tablespoon freshly squeezed lime juice, plus more as needed
1 tablespoon granulated sugar, plus more as needed
Pinch kosher salt

Place all of the ingredients in a large bowl and gently mix to combine. Taste and add more lime juice or sugar as needed. Serve immediately or chill in the refrigerator for up to 4 hours before serving.

Cucumber, Tomato, and Feta Salad

From: <http://www.epicurious.com/recipes/food/views/cucumber-tomato-and-feta-salad-365671>.

6 cups coarsely chopped English hothouse or Persian cucumbers (about 2 pounds total)
2 large tomatoes (about 1 pound total), coarsely chopped
1 bunch scallions, chopped
1 cup assorted pitted olives (such as Kalamata or Gaeta), halved
1 7-ounce package feta, crumbled, divided
1/2 cup coarsely chopped fresh mint
6 tablespoons extra-virgin olive oil
1/4 cup fresh lemon juice

Combine cucumbers, tomatoes, scallions, olives, half of feta, and mint in a large bowl. Whisk oil and lemon juice in a small bowl; season dressing with salt and pepper. Pour dressing over salad; toss to coat. Season to taste with salt and pepper. Sprinkle remaining half of feta over and serve.

White Beans and Peppers

From: <http://allrecipes.com/recipe/91679/white-beans-and-peppers/>.

1 teaspoon olive oil
1/4 large onion, chopped

1 yellow gypsy (bull horn) sweet pepper, chopped
1 (15 ounce) can great Northern beans, drained
1 pinch dried oregano
ground cayenne pepper to taste
salt to taste
ground black pepper to taste

Heat the oil in a skillet over medium heat. Stir in onion and sweet pepper, and cook until tender. Mix in beans. Season with oregano, cayenne pepper, salt, and black pepper. Continue cooking, stirring occasionally, until beans are heated through.

Gypsy Peppers with Roasted Corn, Manchego and Queso Fresco

From: <https://food52.com/recipes/13518-gypsy-peppers-with-roasted-corn-manchego-and-queso-fresco>.

4 gypsy peppers
1/2 cup red onion, diced
1 cup corn (about 1 ear)
1 garlic clove, minced
1/2 cup aged manchego, grated
1/4 cup queso fresco, crumbled
3 tablespoons olive oil
sea salt
fresh ground black pepper

Preheat the oven to 350. Lightly oil a small baking dish. Heat a large cast iron skillet over medium-high heat until very hot.

In a medium bowl, toss the corn with 1 tsp of olive oil and sprinkle with sea salt. Spread the corn in the hot skillet and let it roast without stirring for about 1 minute. Give the corn a quick stir or two and remove from the pan.

In the same pan, heat 2 tbsp of olive oil. Add the red onion and garlic, cook until soft. Season well with sea salt and pepper. Let cool and combine with the roasted corn, add grated manchego and crumbled queso fresco. Taste and adjust seasoning as needed.

Cut the tops off the peppers and remove the seeds and membranes. Fill each pepper with the corn mixture, pushing gently as you stuff. Rub the peppers with olive oil and place in baking dish.

Roast for 25-30 minutes, until the peppers soften and collapse