



Riverdog Farm

July 29, 2019

Riverdog Farm Veggie Box News

Box Contents:

- 1 Painted Serpent Cucumber
- 1 ½ lbs Early Girl Tomatoes
- 1 lb Mixed Summer Squash
- 1 ½ lb Yukon Gold Potatoes
- 3 ears Sweet Corn
- 1 Yellow Baby Watermelon
- 2 Red Torpedo Onions

Payment by check is due by July 31 for August Deliveries:

- Tuesdays: \$96
- Wednesdays: \$96
- Thursdays: \$120
- Fridays: \$120
- Saturdays: \$120
- Sundays: \$96

Thank you for your payment if already sent!

Quarterly Payment Schedule:

3rd Quarter

July/August/September
\$312

Annual Payment

\$1,152

(This amount includes 2 free boxes!)

To view the 2019 payment schedule visit:

[2019 Payment Schedule](#)

LAST WEEK to refer a friend and get \$10! We know you're our best cheerleaders, and we would like to thank you! Now when you tell a friend about Riverdog's CSA and they sign up for their first month of boxes, you'll *both* get a \$10 credit on your account! That means a free dozen eggs, some Riverdog pork, or just some extra veggies coming your way. Look out for an email in the next couple days with more details, and make sure to grab a couple flyers at your pick up site this week! This offer is available through the month of July, so send your friends to our website this week!

Box Notes: The painted serpent cucumber is a mild cucumber that doesn't need to be peeled. It's great with tomatoes, black olives and feta cheese drizzled with olive oil, balsamic vinegar, salt and pepper, as a Greek salad. You'll receive 4 ears of corn - one freebie - to cover any worm tip damage. For damaged tips, just cut the end off of the ear.

Field Notes: Save the Date: Hoes Down Harvest Festival, Saturday October 5, 2019 from 11 am to 11 pm. For ticket and event information visit: <http://hoesdown.org/>. Ticket sales are limited this year and only available via online, advance purchase.

2019 CSA Payment Schedule

Quarter 3: Wednesdays \$312 Thursdays \$312 Fridays \$312

Quarter 4: Wednesdays \$288 Thursdays \$288 Fridays \$288

Annual Payment (annual payers receive 2 complimentary veggie boxes): \$1,152
We encourage you to consider making the annual payment for your veggie box deliveries. This helps support the farm by providing advance purchasing power for labor, seeds, fertilizers, and other farming expenses that are essential to the farm's operations. Thank you for supporting the farm with your continued CSA subscription!

Summer Succotash with Bacon and Garlic Croutons

From: <https://smittenkitchen.com/2010/07/summer-succotash-with-bacon-and-cROUTONS/>

- 1 pound fresh shell beans in pod or 1 cup frozen baby lima beans (I used 1/2 pound fresh cranberry beans, 1/2 pound fresh lima beans)
 - 1/4 pound bacon (about 4 slices)
 - 1 1/2 tablespoons olive oil
 - 1 small Vidalia onion or other sweet onion, chopped
 - 1 large garlic clove, minced
 - 3/4 pound cherry tomatoes (about 1 1/2 pints), halved
 - Fresh kernels from 4 ears corn
 - 1 tablespoon sherry vinegar, plus more to taste
 - 1/4 cup packed small fresh basil leaves (I used less)
 - 1/4 cup packed small fresh arugula leaves (I used more)
1. Shell fresh beans if using. In a small saucepan of boiling salted water cook beans over moderate heat, stirring occasionally, until just tender, about 5 minutes for fresh or frozen lima beans, 20 to 25 for fresh cranberry beans.
 2. In a sieve drain beans and rinse under cold running water to stop cooking. Set aside.
 3. In a skillet cook bacon over moderate heat until crisp. Drain bacon on paper towels and crumble. Pour off all but 1 tablespoon bacon fat from skillet.
 4. Add oil to bacon fat in skillet and cook onion over moderate heat, stirring, until just softened. Add garlic and cook for 1 minute more. Add tomatoes, corn, and vinegar and cook, stirring, until tomatoes just begin to lose their shape.
 5. Remove skillet from heat and gently stir in cooked beans and half of bacon. Cool succotash to room temperature and gently stir in basil and arugula, and salt, pepper and additional sherry vinegar to taste.
 6. Toss with croutons (below, if using) and sprinkle with remaining bacon before serving.

Garlic Croutons

- 1 garlic clove, peeled and halved
 - 1 round loaf crusty bread
 - 2 tablespoons extra-virgin olive oil
 - Salt
1. Cut three 1-inch-thick slices from middle of loaf and brush bread with oil.
 2. Lightly oil a well-seasoned ridged grill pan and heat over moderately high heat until hot but not smoking. Grill bread until golden brown on both sides. Alternately, you can run toasts under the broiler for a minute. Remove from heat and immediately rub bread both sides with cut side of garlic and sprinkle with salt. Cut into cubes and toss into succotash.

Watermelon Cucumber Salad

From : <https://smittenkitchen.com/2018/06/watermelon-cucumber-salad/>

- About 1/4 a large seedless watermelon or 1 small (mini) watermelon
 - 2 small (Persian-style) seedless cucumber, thinly sliced
 - 8 ounces ricotta salata, cut into matchsticks
 - 1/4 cup toasted, salted pepitas (hulled pumpkin seeds)
 - Olive oil, for drizzling
 - Sea salt and freshly ground black pepper
1. For small watermelon, halve it and then place each half cut side down and cut each half into 8 pie-like slices. Remove the rinds from each and cut each wedge into 1/2-inch thick triangles. For a larger watermelon, cut it into smaller wedges, remove the rinds, and cut into 1/2-inch thick triangles.
 2. On a large platter, scatter a thick layer of watermelon triangles, followed by a thinner scattering of cucumbers, ricotta salata matchsticks and pepitas. Drizzle lightly with olive oil and season with salt and pepper. Repeat this rustic layering and seasoning until your ingredients are used up, finishing with an extra generous drizzle of olive oil. Eat at once!