



Riverdog Farm

August 5th, 2019

Riverdog Farm Veggie Box News

Box Contents:

½ lb Painted Serpent Cucumber
1 pt Mini Charm Cherry Tomato
1 Cantaloupe
1 lb French Fingerling Potatoes
3 ears Sweet Corn
1 lb Mixed Heirloom Tomato
1 pt Shishito Peppers

Payment by check is due by Aug 31 for September Deliveries:

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

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](#)

Field Notes: Summer is in full swing! We're selling heaps of cases of heirloom and cherry tomatoes every week and everything is in peak production and flavor. Now's the time to do that summer canning project, get an extra case of Roma tomatoes to can or pickling cucumbers for those bread-and-butter pickles that'll remind you of summer all winter long. This week we're harvesting our first Jimmy Nardello peppers (look forward to those in the next few weeks) and our first hot peppers. We're getting steady weather in the high 90's up in the Capay Valley, so things are chugging along beautifully!

Box Notes: We're including our first (non-watermelon) melons this week, and they're fragrant and gorgeous. We grow almost 10 different kinds of melons, our CSA manager Lola eats them with salt and lime sprinkled over them. Enjoy your heirloom tomatoes as simply as possible, they're gorgeous!

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!

Perfect Summer Salad

From: Lola's Kitchen

- 1 lb heirloom tomatoes
 - 1 lg ball fresh mozzarella cheese
 - 1 pint shishito peppers
 - juice from half a lemon
 - 2-4 basil florettes
 - Good quality olive oil
 - Balsamic vinegar (a reduction is even better, if you can find it)
 - Sea salt
 - Black pepper
1. Slice the heirloom tomatoes into meaty rounds, taking care to cut the green stem section out.
 2. Slice the cheese into equally meaty rounds, arrange mixed with the tomato slices in a single layer on a platter.
 3. Heat up a small amount of high heat oil in a skillet (avocado oil works well). When the oil is shimmering and quite hot, throw in the shishito peppers (whole, with stems on, they're nice little handles to eat the peppers with). Sauté quickly until sides are slightly black and blistered. Remove from heat and squeeze the half lemon over the peppers. Distribute over the platter of tomatoes and mozzarella
 4. Chop the basil leaves into thin strips, sprinkle them over the platter.
 5. Sprinkle the whole platter liberally with oil and vinegar and then salt and pepper. Add some parmesan if you've got it around. Enjoy!

Cantaloupe Salsa

From: <https://smittenkitchen.com/2009/07/cantaloupe-salsa/>

Makes about 2 cups of salsa

This would be great over grilled fish or chicken, not that ours ever got that far. It is equally good with tortilla chips.

- 2 cups diced (1/4 inch) cantaloupe (from a 2 1/4-lb piece)
 - 1/4 cup diced (1/4 inch) sweet onion (such as Vidalia) or red onion
 - 2 tablespoons chopped fresh basil or cilantro
 - 1 (2-inch-long) fresh hot red or green chile (skip the seeds if you want to dim the heat), minced
 - 2 tablespoons fresh lime juice
 - 1/4 teaspoon salt
1. Mix everything and eat immediately.

Bacon Corn Hash

From: <https://smittenkitchen.com/2012/07/bacon-corn-hash/>

- 1/2 pound thick-cut bacon, cut into small dice
 - 1 pound red potatoes, scrubbed clean and diced into 1/4- to 1/2-inch cubes (about 3 to 3 1/4 cups)
 - Salt and freshly ground black pepper
 - 4 medium-large ears corn, kernels cut from the cob (2 1/2 to 3 cups)
 - 1 bundle scallions, thinly sliced
1. Toss bacon into a large skillet over medium heat, no need to heat the pan first. Let rest for a few minutes until it starts sizzling, then move the bits around so that they begin to brown evenly. Again, wait a couple minutes before shuffling the pieces around; you're looking for them to get evenly golden and crisp. This should take about 10 minutes. Remove the bacon bits with a slotted spoon, leaving the drippings in the pan and transferring the bacon to paper towels to drain.
 2. If your bacon is like mine, you'll be left with a spectacular amount of fat behind. You'll be tempted to drain it off. May I ask you not to? The potatoes that cook in this will be gorgeous and you will have a chance to remove this extra in a bit. It will mostly stay in the pan.
 3. Heat the pan to medium/medium-high, making sure the bacon fat is nicely sizzly, then add your potatoes all at once in a single layer. Sprinkle them with 1/2 teaspoon table salt and several grinds of black pepper. Let them cook for a few minutes in one place and get a bit golden underneath before turning them over and moving them around. Repeat this process until the potatoes are browned on all sides; this takes about 20 minutes.
 4. At this point, you can push aside the potatoes and pour or spoon off all but a small amount of the fat. I won't tell you how much I was able to remove but it rhymes with shmoo to shmee shmablespoons. If you save it, you can use it to fry an egg in a bit.
 5. Bump up the heat a little and add the corn to the skillet. Sauté the potatoes and corn together until the corn gets a bit brown but stays fairly crisp, about 4 to 5 minutes. Add the drained bacon, and stir the mixture together until it's evenly warm, about 1 more minute. Remove the skillet from the burner and sprinkle the scallions (reserving a couple spoonfuls if you'd like to use them as fried egg garnish) over the hash. In two minutes, they should be warm and mellowed. Season with more salt or pepper to taste, if needed.
 6. Add a fried egg to it: Heat a small skillet over medium-high heat and swirl in one to two teaspoons bacon fat or butter. Crack one egg into the skillet and reduce heat to medium. I like to cover the skillet with a small lid at this point, as it seems to help the egg cook faster and more evenly. In one minute, you should have a perfect sunny-side-up egg. Season with salt and pepper, serve on top of a pile of bacon corn hash.