



Riverdog Farm

August 13, 2018

# Riverdog Farm Veggie Box News

## Box Contents:

- 1 ½ lb Mixed Heirloom Tomatoes
- 1 lb Dapple Dandy Pluots
- 2 Slicing Cucumbers
- 1 Da Vinci Melon (Tuscan variety)
- ½ lb Green Beans
- 1 lb Globe Eggplant
- 1 bskt Shishito Peppers

**Payment by check is due by August 31st for September Deliveries:**

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

**Thank you for your payment if already sent!**

## Quarterly Payment Schedule:

- 3<sup>rd</sup> Quarter**  
July/August/September  
\$312
- 4<sup>th</sup> Quarter**  
October/November/December  
\$288

## Annual Payment

- \$1,176  
(This amount includes 2 free boxes!)

To view the 2018 payment schedule visit:  
[2018 Payment Schedule](#)

**Box Notes:** We are growing the Da Vinci melon variety for the first time this year. It's a fragrant Tuscan type that has a sweet, dark orange flesh. It has been a customer favorite when we sample all of the melon varieties at the 4 farmer's markets we attend each week. It's ripe when firm and even when some of the stripes are still blue. If you prefer a softer melon, you can let it sit out on your kitchen counter for a couple of days as it will continue to ripen. We have a bumper crop of green beans this year. Use the shishito peppers like you would the pimiento de padrons, as a frying pepper. The shishito pepper is milder than the padrons but can be cooked the same way. Heat some olive oil in a skillet on medium heat, toss the peppers in the oil until they become limp and slightly browned/charred in some spots. Add salt and enjoy as an appetizer.

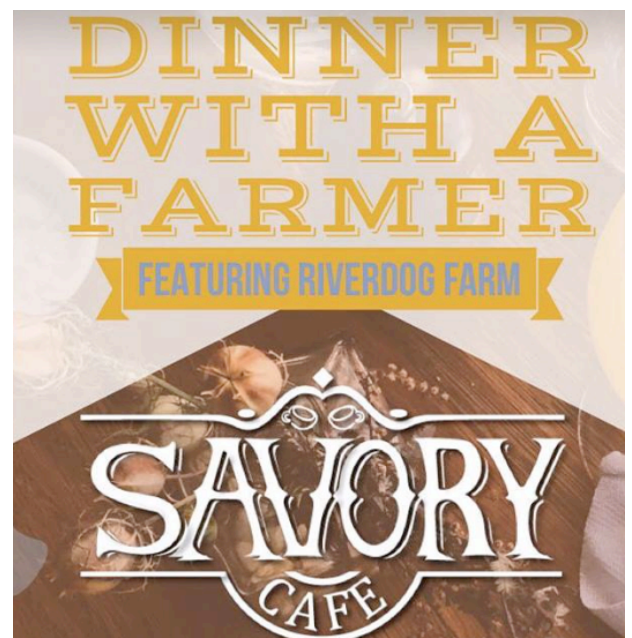
**Field Notes:** The smoke from the fires is subsiding. This week's forecast is expected to hover around 100 degrees which, while still warm, is a big improvement over the 105/106 degree days we experienced in late July.

## Upcoming Event:

We are proud to announce that we are being spotlighted as part of Savory Café in woodland's first *Dinner with a Farmer* on Friday August 24<sup>th</sup> at 6:00 pm. Tim or Trini will be there representing our farm at this amazing six course farm to table meal.

You can purchase tickets using the link below.

[www.savorysdinnerwithafarmer.bpt.me](http://www.savorysdinnerwithafarmer.bpt.me)



## Heirloom Caprese Salad with Burrata (or Mozzarella)

From: [Cookie and Kate](#)

### Ingredients

- 2 pounds mixed heirloom tomatoes or the best ripe tomatoes available
- 8-ounce ball of burrata or mozzarella, preferably fresh or packed in water
- Handful of fresh basil leaves (smaller leaves look nicer)
- 3 tablespoons extra-virgin olive oil
- 1/2 teaspoon [flaky sea salt](#) or 1/4 teaspoon kosher salt, to taste
- Freshly ground black pepper

### Directions

1. With a serrated knife, cut the tomatoes into 1/4" thick slices. Arrange them on a large serving platter, overlapping their edges and varying the shapes as best you can.
  2. Cut the burrata or mozzarella into 1/4" to 1/2" slices (burrata is tricky since the inside is so creamy; I cut it into 1/2" slices and gently tugged the slices into smaller sections, see photos). Tuck the cheese around and underneath the tomatoes, dispersing it relatively evenly across the platter.
  3. Sprinkle basil leaves all over, and tuck a few more into the crevices. Drizzle the olive oil over the salad. Sprinkle generously with salt and pepper.
  4. For the best flavor (if you have the time), let the salad rest for 30 minutes so the tomatoes release some juices and the flavors have time to mingle. This salad is best served within a few hours. Leftovers will keep, covered and refrigerated, for up to 3 days.
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## Pluot Jam

From: [EpiCurious](#)

### Ingredients

- 3/4 pound ripe Pluots (about 3 large or 5 small), halved, pitted, chopped (about 1 1/2 cups)

- 3 tablespoons honey
- 4 teaspoons (or more) balsamic vinegar
- 1 tablespoon (or more) lemon juice
- 2 teaspoons finely grated lemon peel
- 1/2 teaspoon finely minced fresh rosemary
- 1/8 teaspoon coarse kosher salt
- Pinch of black pepper
- 2 tablespoons chopped fresh chives

### Directions

Place Pluots, honey, 4 teaspoons vinegar, 1 tablespoon lemon juice, lemon peel, rosemary, coarse salt, and pinch of pepper in small saucepan. Bring to boil over medium-high heat, stirring. Reduce heat to medium-low. Simmer until fruit has broken down and mixture is thick, stirring occasionally, about 20 minutes. Cool. Adjust seasonings; add chives.

**DINNER WITH A FARMER**

**FEATURING RIVERDOG FARM**

**SAVORY CAFE**

**AUGUST 24TH 6PM**

**\*TICKETS REQUIRED. AVAILABLE AT**