



Riverdog Farm

August 21, 2017

Riverdog Farm Veggie Box News

Box Contents

1.5 lb. Black Eyed Peas
1 lb. Yellow Finn Potatoes
1 lb. Early Girl Tomatoes
1 Armenian Cucumber
3 Japanese Eggplant
1 Orange Honeydew Melon
1 Yellow Baby Watermelon

Box Notes: Melons will be included in your veggie boxes for the weeks ahead. We do a sequential planting of melons (seeded in the greenhouse in March/April/May) so that the melon harvest is continuous throughout the warm summer and early fall months. They are sun kissed and infused with natural fruit sugar. Like many of the summer crops we grow, the heat makes an incredible difference in the depth of flavor and sugar content. The black eyed peas are a farmers market and chef/restaurant favorite. See the recipe below for these delicious legumes.

Field Notes: Wow! How lucky we are to have experienced the rare solar eclipse today on the farm. The temperature dropped quickly as the moon covered the sun. A sudden still, quietness settled around the farm. The bird chirps and dog barks came to standstill. All was quiet for the hour of the eclipse as though the wildlife and domesticated critters all seemed to think it was dusk.

Pickling Cucumbers are available by the case: \$40 for 22 lbs. Place your order by emailing the farm: csa@riverdogfarm.com.

Early Girl and Roma Tomatoes are available for canning and making sauce: \$45 for 20 lbs. Place your order by emailing the farm: csa@riverdogfarm.com.

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 are having 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. (10 lb. minimum order)
Please email the farm: csa@riverdogfarm.com to place an order for pastured pork ribs.

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.

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

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

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>

Smoky Black-Eyed Peas with Fried Green Tomatoes

From: <http://www.myrecipes.com/recipe/smoky-black-eyed-peas>

Ingredients

1 cup chopped onion
3 tablespoons canola oil
1 garlic clove, minced
3 cups fresh black-eyed peas
2 Smoked Ham Hocks
1 (12-oz.) bottle amber beer
2 tablespoons tomato paste
1 bay leaf
1 (7-oz.) can chipotle peppers in adobo sauce
1 1/2 cups all-purpose flour
1 teaspoon kosher salt
1 teaspoon ground black pepper
1/2 cup plain white cornmeal
1/2 teaspoon ground chipotle chile pepper
2 large eggs
1/2 cup buttermilk
3 large firm green tomatoes, each cut into 4 slices
Canola oil
3 large ripe red tomatoes, each cut into 4 slices
1/2 cup crumbled feta or Cotija cheese
1/4 cup chopped cilantro
Hot sauce

Sauté onions in 3 Tbsp. hot oil in a 3-qt. saucepan over medium-high heat 4 minutes. Add garlic; sauté 1 minute. Stir in peas, next 4 ingredients, 3 1/2 cups water, and 2 Tbsp. adobo sauce from canned chipotle peppers. (Reserve peppers for another use.) Bring to a boil; cover and reduce heat to medium. Simmer, stirring occasionally, 1 1/2 hours. Uncover and cook, stirring occasionally, 20 to 30 minutes or until peas are tender. Discard bay leaf. Remove hocks. Remove ham from bones; discard bones. Chop ham; stir into peas. Add salt to taste; cover and keep warm over low heat.

Stir together 3/4 cup flour, 1/2 tsp. salt, and 1/2 tsp. pepper in a shallow dish. Whisk together cornmeal, ground chipotle chile, and remaining 3/4 cup flour, 1/2 tsp. salt, and 1/2 tsp. pepper in a second shallow dish. Whisk together eggs and buttermilk in a third shallow dish.

Dredge green tomatoes, 1 slice at a time, in flour mixture, shaking off excess. Dip in egg mixture, and dredge in cornmeal mixture. Pour oil to depth of 1 inch in a cast-iron skillet. Heat over medium-high heat to 375°. Fry green tomato slices, in batches, in hot oil 3 minutes on each side or until crisp. Drain on a wire rack over paper towels. (Let oil temperature return to 375° between batches.)

Divide peas among 6 plates. Top each with 1 red tomato slice and 1 fried green tomato slice. Repeat tomato layers once. Sprinkle cheese and cilantro over tomatoes. Serve with hot sauce.

Note: You can find a great collection of fresh field pea recipes here: <http://www.southernliving.com/food/how-to/summer-fresh-field-peas-recipes-field-pea-pasta-salad-recipe-image>

Garlic-Parsley Potato Cakes

From: <http://route1farms.com:2015:garlic-parsley-potato-cakes>:

Makes 8 servings

2 1/2 to 3 lbs. medium-starch potatoes, such as Yukon Gold, peeled and quartered
12 whole garlic cloves, peeled
Kosher salt
1/2 c. fine yellow cornmeal
3 T. finely chopped fresh parsley
1 lg. egg
1 lg. egg yolk
2 T. whole milk
1 T. olive oil, more for frying
Black pepper

Place potatoes, garlic and 1 teaspoon salt in a pot and add water to cover by 1 inch. Bring water to a boil, reduce to a simmer, and cook until potatoes are just tender all the way through, about 10 minutes. Drain potatoes, return to the pot, and shake over medium heat for 1 minute to dry them out.

Add 3 tablespoons cornmeal and the parsley and mash everything together with a potato masher, leaving the mixture chunky.

Whisk together egg, egg yolk, milk and 1 tablespoon oil in a small bowl. Stir mixture into potatoes and season with 2 1/2 teaspoons salt and 1 teaspoon pepper. Let cool, then cover and refrigerate at least 1 hour or overnight.

Heat oven to 350°. Form potato mixture into rounds about 3/4-inch thick. Put remaining cornmeal in a shallow dish.

Working in batches, heat 2 tablespoons olive oil in a large skillet over medium heat. Coat potato cakes on each side in cornmeal, brown on both sides in the skillet and transfer to a baking sheet. Repeat with remaining potato cakes, adding more oil as needed between batches. (At this point, cakes can be set aside at room temperature for up to 4 hours.)

Bake until heated through, 10 to 15 minutes. Enjoy!