



Riverdog Farm

August 27, 2018

Riverdog Farm Veggie Box News

Box Contents:

- 1 lb Yellow Bell Peppers
- 1 bkst Sungold Cherry Tomatoes
- 1 lb French Fingerling Potatoes
- 1 & 1/4 lb Japanese Eggplant
- 1 Cantaloupe
- 3 Slicing Cucumbers
- 1 bu Italian Parsley

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:

- 3rd Quarter**
July/August/September
\$312
- 4th 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: The melons are still at their peak of flavor and sweetness. A simple way to enjoy the cucumbers and melons is: cut both into bite size pieces, toss together with chili, lemon and salt. This is a quenching salad that satisfies your sweet and savory palettes all at once. A quick thank you to the team at <https://www.savorycafeonmain.com/> in Woodland for featuring our farm at their inaugural Dinner with a Farmer last Friday, a sold-out event. They created a delicious menu using produce and pastured meat from the farm. We're looking forward to participating in more farm dinners with Savory Café in the future!

Field Notes: The greenhouses are full to the brim with fall and winter transplants: cabbage, broccoli, fennel, lettuce, chicories, and kale. We have started moving the transplants into the field as they size up. The overlapping summer harvest and prep for the fall/winter crops is always a juggling act on the farm. While we harvest the peppers, tomatoes, eggplant and melons, we are keeping the leeks and other alliums weed-free and preparing beds in the fields to make space for the rows and rows of cooler weather crops. Luckily, our temperate northern California climate has a very long growing season. This allows the farm to provide year round employment and to have produce for the CSA and year-round farmer's markets that we attend.

Webstore Highlights [Open Webstore Here](#)

Jalapenos (red, green or mixed)
10 lb case for \$32.00

Genovese Basil
24 bunches for \$30.00

Japanese Eggplant with Ginger and Scallions

From: [food 52](#)

- 2 tablespoons canola oil
- 3 garlic cloves, minced
- 2 tablespoons ginger, minced
- 1-2 jalapenos, chopped
- 3 large scallions, chopped, green and white parts divided
- 1 1/2 pounds Japanese eggplant, sliced into thin rounds
- 3 tablespoons soy sauce
- 4 tablespoons rice wine vinegar
- 1 tablespoon sugar
- 1 tablespoon cornstarch

1. Heat canola oil over medium-high heat in a large skillet. Add garlic, ginger, jalapeños and white parts of scallions and cook for 2-3 minutes, until fragrant.

2. Stir in eggplant slices and cook for about 5 minutes, until eggplant has softened.

3. Meanwhile, combine soy sauce, rice wine vinegar, sugar and cornstarch in a small bowl. Once eggplants have softened, pour sauce into pan and bring to a boil, stirring to make sure all vegetables are coated.

Reduce heat and cook for 5-6 additional minutes until sauce has thickened.

4. Remove from heat and top with scallion greens before serving.

Tomato Cucumber Feta Salad

From: [Lemon Tree Dwelling](#)

- 3 large cucumbers peeled and chopped (about 4 cups)
- 5-6 Roma tomatoes chopped (about 4 cups)
- 1 large red onion chopped
- 8 oz. feta cheese cut into squares
- 1/2 c. olive oil
- 1/4 c. red wine vinegar
- 1/2 Tbsp. dried oregano
- 1/2 Tbsp. minced garlic 3 cloves
- 1/2 tsp. Dijon mustard
- 1/4 tsp. salt
- 1/4 tsp. pepper

1. Combine cucumbers, tomatoes, onion, and feta in a large salad bowl.

2. Prepare dressing by combining all ingredients and

shaking well.

3. Pour dressing over salad and stir to combine.

Stuffed Bell Peppers with Pork and Potatoes

From: [Asian in America](#)

- vegetable oil - 2 Tablespoons
- garlic - 2 cloves, minced
- onion - 1 large, chopped
- ground pork - 1/2 pound
- potato - 1 large, peeled and cubed
- carrot - 1 large, peeled and cubed
- fish sauce - 1 Tablespoon
- organic beef or chicken broth - 1/2 cup
- tomato sauce - 1 small can, about 6 oz.
- sea salt - 1 teaspoon
- freshly ground black pepper powder - 1 teaspoon
- red bell peppers (or use green, orange, yellow) - 6 large pieces
- bread crumbs (plain) - 1/2 cup
- eggs - 2 pieces, beaten
- boiled rice (brown or white) - for serving

1. To make the ground pork "giniling": in a large skillet, over medium high heat, add the vegetable oil. Saute the garlic and onions. After 1 to 2 minutes when onions are translucent, add the ground pork, cubed potatoes, carrots and fish sauce. Mix well.

2. Pour the broth and tomato sauce. Blend ingredients. Season with salt and black pepper powder. Cover and cook for 25 minutes till tomato sauce is reduced to a thick gravy. Set aside.

3. Wash the bell peppers. Slice the red bell peppers from the top. Set aside the stem top till dish is ready to serve. Clean the insides and remove the seeds and white membrane with a sharp knife. Pour about half a cup of the cooked ground pork mixture into each bell pepper. Sprinkle bread crumbs over the ground pork mixture. Distribute the beaten eggs evenly over the top of each stuffed pepper.

4. Place the stuffed peppers, standing upright inside a large roasting pan. Cover the entire pan. Bake at 400 F for 20 minutes.