



Riverdog Farm

September 3, 2018

Riverdog Farm Veggie Box News

Box Contents:

- 1 bskt Shishito Peppers
- 1 ¼ lb Early Girl Tomatoes
- 1 Orange Honeydew Melon
- 1 Armenian Cucumber
- 1 Basil
- ¾ lb Red Onions
- 1 ½ lbs Yellow Finn Potatoes

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 Shishito Peppers are a mild version of the Pimiento de Padron Peppers. They actually don't have any spiciness. They are a fast cooking pepper, delicious heated in olive oil with salt on a skillet or on the grill until softened/wilted/slightly charred. The Armenian cucumber is a very mild cucumber. The skin doesn't need to be peeled. Unlike green slicing or pickling cucumbers, the Armenian cucumber doesn't have any bitterness at any time during the growing season.

Field Notes: While most of the area fires are 100% contained, there was a flare up in Lake County last week that caused more smoke so we are still experiencing haziness and filtered light. Hopefully, the air will clear by next week. We didn't get the annual August rain that usually surprises us the last month of summer. Looking forward to the rainy season that should begin in earnest in November. Carbon from the wildfire ash will fertilize the new plant growth in the hills. It should be a very verdant spring.

Upcoming Event:

An annual event celebrating agricultural land preservation in Yolo County. Riverdog Farm will be there with a tomato tasting table.

For more info visit: <http://theyololandtrust.org/a-day-in-the-country/>



Potato Salad

from: Cooking Classy (<https://www.cookingclassy.com/classic-creamy-potato-salad/>)

Main Ingredients

- 3 lbs potatoes, peeled (you can leave the skin on – RDF note), rinsed and diced into 1-inch chunks
- 1 Tbsp salt, then to taste
- 4 eggs hard boiled, peeled and diced
- 3/4 cup finely chopped red onion, rinsed under cool water and drained
- 1 cup chopped celery
- 2/3 cup chopped baby dill pickles
- 1 Tbsp chopped fresh parsley (optional)

Dressing Ingredients

- 2/3 cup light mayonnaise
- 2/3 cup sour cream
- 1 1/2 Tbsp apple cider vinegar
- 1 Tbsp prepared yellow mustard
- 1/2 tsp freshly ground black pepper, or more to taste
- 1/2 tsp celery seed
- 1/4 cup milk, then more as needed

Instructions

1. Place potatoes in a large pot. Cover with water (water level should come about 1-inch above potatoes), season with 1 Tbsp salt.
2. Bring to a boil over medium-high heat, then reduce heat to medium-low, cover and simmer until potatoes are just tender all the way through, about 10 - 15 minutes (don't over cook them). Drain potatoes then transfer to a bowl.
3. Cover bowl with plastic wrap while leaving an opening on the edge for heat to escape and chill 30 minutes.

In a medium mixing bowl whisk together mayonnaise, sour cream, apple cider vinegar, mustard, pepper, celery seed and 3 Tbsp milk. Season with salt to taste (about 3/4 tsp+).

Add eggs, red onion, celery, dill pickles and dressing to bowl with potatoes. Toss everything to coat. Toss with more milk as desired. Add 1 Tbsp at a time (you may need up to 4 Tbsp more).

Preferably chill at least 30 minutes. Serve cold and sprinkle top with fresh parsley if desired.

Pesto

from: The New York Times (<https://cooking.nytimes.com/recipes/2653-basic-pesto>)

- 2 cups fresh basil leaves (no stems)
- 2 tablespoons pine nuts or walnuts
- 2 large cloves garlic

- 1/2 cup extra-virgin olive oil
- 1/2 cup freshly grated parmesan cheese

Preparation

1. Combine basil leaves, pine nuts or walnuts and garlic in a food processor and process until very finely minced.
2. With the machine running slowly dribble in the oil and process until the mixture is smooth.
3. Add the cheese and process very briefly, just long enough to combine. Store in refrigerator or freezer.

Blistered Shishito Peppers

from: Bon Appetit

(<https://www.bonappetit.com/recipe/blistered-shishito-peppers>)

Ingredients

- 2 tablespoons extra-virgin olive oil
- 3 cups whole shishito peppers or Padrón chiles
- flaky sea salt

Instructions

Heat oil in a large cast-iron skillet or other heavy skillet over medium-high heat. Cook peppers, turning occasionally, until they begin to blister on all sides. Sprinkle with salt and serve immediately.

Riverdog Webstore

<https://csa.farmigo.com/store/riverdogfarmcsa>