



Riverdog Farm

September 11, 2017

Riverdog Farm Veggie Box News

Box Contents

1 hd Napa Cabbage
1 Acorn Squash
1.5 lbs. Mixed Heirloom
Tomatoes
.75 lb. Mixed Corno di Toro
Peppers
1 large or 2 small Globe
Eggplant
1.5 lb. Fair time Peaches

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>

Very Important News: The Riverdog CSA is now running new online CSA member software!

IF YOU HAVE NOT YET SIGNED UP FOR THE NEW SOFTWARE SYSTEM, YOUR DELIVERIES MAY BE INTERRUPTED.

Please head directly over to:

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

And sign up **ASAP**. If you have any questions or would like detailed instructions on the sign up process please email Erin at: csa@riverdogfarm.com or call: 530-796-3802 weekdays between the hours of 9am and 5pm.

If you have signed up, thank you! Please follow this link:

<https://csa.farmigo.com/account/riverdogfarmcsa> to log onto your account, check your balance, select a payment plan, schedule hold dates, shop the web-store and more!

Also new: Our online Web Store! Follow this link to explore our pasture raised meat products, and other farm raised goodies:

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

Box Notes: Napa Cabbage and Acorn Squash? The dog days of summer are upon us. This week begins the transition from summer crops to fall crops. You will begin to see winter squash, cabbage, and the first fall greens along side summer fruits like tomatoes, peaches and melons!

Field Notes: Temperatures in the valley are still high during the day, typically in the mid 90's though the night temperatures are now dropping into the 50's and some mornings there is a light dew on the ground. Fall crops are coming along nicely, while tomatoes and eggplant continue to produce fruit like crazy. With the sun setting earlier daily fall just around the corner.

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

Napa Cabbage Spring Rolls

From: <http://www.midwestliving.com/recipe/napa-cabbage-spring-rolls>

Ingredients

1/2 cup Arborio rice or long grain rice
1 tablespoon sea salt or kosher salt
4 cups ice cubes
1 head Napa cabbage or savoy cabbage
1 cup shredded or grated carrot
1/2 cup finely chopped green onion
2 tablespoons snipped fresh flat-leaf Italian parsley
1 tablespoon sesame oil (not toasted)
1/4 teaspoon lime zest
2 teaspoons lime juice
1/2 teaspoon sea salt or kosher salt
1/4 teaspoon ground black pepper
Soy sauce or teriyaki sauce

Directions

For rice: In a medium saucepan, bring 1 cup water to boiling. Slowly add rice and return to boiling; reduce heat. Simmer, covered, about 15 minutes or until most of the water is absorbed and the rice is tender. Remove from heat. Let stand, covered, for 5 minutes. Uncover; let rice cool.

For wrappers: In a large pot, bring 12 cups water and the 1 tablespoon sea salt to boiling. Meanwhile, place the ice in a large bowl with 8 cups cold water.

Remove eight outer leaves from cabbage. Make a cut through each leaf at the base, trimming out some of the woody stem. Set the remaining head aside.

Carefully place trimmed leaves in the boiling water for 30 to 60 seconds or until just wilted, then transfer them to the ice water for 60 seconds. (Tongs are the best tool for the job.) Remove leaves from cold water one at a time, and lay flat on a cloth towel. Set aside to dry.

For filling: From the remaining cabbage, finely chop enough to measure 13/4 cups. In a large bowl, combine the chopped cabbage, carrot, green onion, parsley, sesame oil, lime zest, lime juice, the 1/2 teaspoon sea salt and the pepper. About one hour before serving, assemble rolls. First, squeeze out any excess water from the filling. Then lay a blanched cabbage leaf flat on the counter with the base end toward you. Place 1/4 cup of the filling in the center of a leaf; place 2 tablespoons of rice on top of the filling. Fold stem end and sides over filling and roll up tightly, taking care not to tear. Place on a serving dish, seam side down. Let sit for about an hour. If you like, cut each roll in half diagonally to reveal the filling. Serve with soy sauce for dipping.

To serve, if you like, cut each roll in half crosswise on a diagonal to make 16 pieces. Serve with soy sauce or teriyaki sauce.

Savory Peach And Cucumber Salad

This recipe is from [Kismet](#) in LA. And can be found on the Bon Appetit web site: <http://www.bonappetit.com/recipe/savory-peach-and-cucumber-salad>

Ingredients

1/3 cup raw pumpkin seeds
1 tablespoon plus 1/4 cup olive oil
Kosher salt
1 cardamom pod
1 whole clove
1/2 teaspoon coriander seeds
1/2 teaspoon cumin seeds
1 serrano chile, finely grated
1 garlic clove, finely grated
3 tablespoons finely chopped parsley
3 tablespoons finely chopped cilantro, plus leaves with tender stems for serving
3 tablespoons (or more) fresh lemon juice
2 medium Persian cucumbers, cut into 1-inch pieces
4 medium yellow peaches, cut into 1–1½-inch pieces
1 avocado, cut into 1-inch pieces
1 teaspoon toasted sesame seeds

Preparation

Preheat oven to 350°. Toast pumpkin seeds on a rimmed baking sheet, tossing halfway through, until golden brown and slightly puffed, 5–7 minutes; let cool. Transfer to a small bowl and toss with 1 Tbsp. oil; season with salt.

Meanwhile, toast cardamom, clove, coriander, and cumin in a dry small skillet over medium heat, tossing occasionally, until fragrant, about 2 minutes. Remove seeds from cardamom pod; discard pod. Finely grind seeds along with other spices in spice mill or with mortar and pestle. Mix in a large bowl with chile, garlic, parsley, chopped cilantro, lemon juice, and remaining 1/4 cup oil; season with salt. Add cucumber and toss. Let sit 5 minutes.

Add peaches, avocado, and half of the pumpkin seeds to cucumber mixture and season generously with salt; toss to coat. Taste and adjust seasoning with more salt and/or lemon juice.

Serve topped with sesame seeds, cilantro leaves, and remaining pumpkin seeds.