



Riverdog Farm

Sept 23, 2019

Riverdog Farm Veggie Box News

Box Contents:

1/2 lb Summer Squash
1 Charlyn Melon
1/2 lb Arugula
1 bu Red Beets
1 1/2 lbs Early Girl Tomatoes
1 Acorn Squash

Payment by check is due by Sept 30th for October Deliveries:

Tuesdays: \$120
Wednesdays: \$120
Thursdays: \$120
Fridays: \$96
Sat/Sun: \$96

Thank you for your payment if already sent!

Quarterly Payment Schedule:

3rd Quarter
July/August/September
\$312

Annual Payment
\$1,152

(This amount includes 2 free boxes!)

To view the 2019 payment schedule visit:

[2019 Payment Schedule](#)

Field Notes: Cool nights and warm days have made optimal conditions for the fall crops to ripen. We have cabbage, broccoli, greens, beets, and turnips in the ground, both transplanted and direct seeded. The winter squash harvest is happening now. Field preparation is also happening as rain is forecasted for 2 weeks from now.

Box Notes: We hope you enjoy the variety in this week's veggie box!

Save the Date: Hoes Down Harvest Festival, Saturday October 5, 2019 from 11 am to 11 pm. For ticket and event information visit: <http://hoesdown.org/>. Ticket sales are limited this year and only available via online, advance purchase.

Riverdog Farm Annual Pumpkin Party

Saturday October 19, 2019

12:00 to 4:00 pm

11905 State Route 16, Brooks CA 95606

Come to the farm, bring a potluck dish to share, enjoy farm-grilled pork sausages, take a hay-ride tour, feed the pigs, and pick a pumpkin to bring home.

We will provide grilled sausages and ice cold water. RSVP to: csa@riverdogfarm.com. If lost the day of the event, call 530-320-1608.

CSA Payment Schedule

Quarter 3: Wednesdays \$312 Thursdays \$312 Fridays \$312
Quarter 4: Wednesdays \$288 Thursdays \$288 Fridays \$288

Annual Payment (annual payers receive 2 complimentary veggie boxes): \$1,152

We encourage you to consider making the annual payment for your veggie box deliveries. This helps support the farm by providing advance purchasing power for labor, seeds, fertilizers, and other farming expenses that are essential to the farm's operations. Thank you for supporting the farm with your continued CSA subscription!

Apple Pecan Arugula Salad

<https://minimalistbaker.com/apple-pecan-arugula-salad/>

1/2 cup raw pecans
7 ounces arugula (organic when possible)
2 small apples (1 tart, 1 sweet // peeled, quartered, cored and thinly sliced lengthwise)
1/4 red onion (thinly sliced)
2 Tbsp dried cranberries (optional)

Dressing

1 large lemon, juiced (1 lemon yields ~3 Tbsp or 45 ml)
1 Tbsp maple syrup
1 pinch each sea salt + black pepper
3 Tbsp olive oil

Preheat oven to 350 degrees F (176 C) and arrange pecans on a bare baking sheet. Bake pecans for 8-10 minutes or until fragrant and deep golden brown. Remove from oven and set aside. While pecans are toasting, prep remaining salad ingredients and add to a large mixing bowl. Prepare dressing in a mixing bowl or mason jar by adding all ingredients and whisking or shaking vigorously to combine. Taste and adjust flavor as needed. Add pecans to salad and top with dressing. Toss to combine and serve immediately. Serves two as an entrée and 4 as a side (as original recipe is written // adjust if altering batch size). Store leftovers (dressing separate from salad) covered in the refrigerator for 2-3 days (though best when fresh). Dressing should keep at room temperature for 2-3 days when well sealed.

Classic Brown Sugar-Roasted Acorn Squash

<https://www.foodandwine.com/recipes/classic-brown-sugar-roasted-acorn-squash>.

1 medium acorn squash (about 2 pounds), halved and seeded
1/4 cup unsalted butter, melted
1 tablespoon brown sugar
Kosher or sea salt, to taste
Fresh cracked black pepper, to taste

Preheat oven to 400°. Line a baking pan with parchment paper.

Combine the melted butter and brown sugar. Coat the acorn squash halves with the brown sugar mixture and season with salt and pepper.

Place the acorn squash halves cut side down on the prepared pan. Roast for 30 minutes, flip the squash over and brush with juices from the pan. Continue roasting for about 20 minutes or until tender.

Heirloom Tomato Tart with Ricotta and Basil

https://blog.williams-sonoma.com/heirloom-tomato-tart-with-ricotta-and-basil/?otm_medium=onespot&otm_source=onsite&otm_content=blog-detail-page:blog-detail-footer&otm_click_id=d8606870-6e73-4801-9efd-6c63f22b0689.

For the dough:

2 1/2 cups (12 1/2 oz./390 g) all-purpose flour

1 tsp. salt

20 Tbs. (2 1/2 sticks) (10 oz./315 g) chilled unsalted butter, cut into 1/2-inch (12-mm) pieces

1/4 cup (2 fl. oz./60 ml) ice water, plus more as needed

For the filling:

2 cups (16 oz./500 g) ricotta cheese

2 cups (8 oz./250 g) grated Parmesan

2 Tbs. chopped fresh basil

Salt and freshly ground pepper, to taste

1 1/2 lb. (750 g) heirloom tomatoes, sliced 1/4 inch (6 mm) thick

Sea salt for finishing

Small basil leaves for finishing

To make the tart dough, in the bowl of a food processor, combine the flour and salt and pulse 2 or 3 times to combine. Add the butter and pulse until the mixture resembles coarse meal. Add the 1/4 cup (2 fl. oz./60 ml) ice water and pulse 3 or 4 times. The dough should hold together when squeezed with your fingers but should not be sticky. If it is crumbly, add more water, 1 tsp. at a time, pulsing twice after each addition. Turn the dough out onto a work surface and shape into a 5-inch (18-cm) disk. Wrap with plastic wrap and refrigerate for at least 1 hour or up to overnight. Position a rack in the lower third of an oven and preheat to 400°F (200°C). On a lightly floured surface, roll out the dough to 1/8 inch (3 mm) thick to fit a 10 1/4-inch (26-cm) round tart pan. Press the dough into the pan and trim, leaving a 1/2-inch (12-mm) overhang around the rim. Fold in the excess dough and press it into the sides so they are thicker than the bottom. Refrigerate at least 10 minutes.

Place the tart pan on a baking sheet. Place a sheet of parchment on top of the dough and fill the pan with pie weights. Bake for 12 minutes, then remove the parchment and weights and continue baking until the crust is baked through and light golden brown, about 10 minutes. Transfer to a wire rack and let cool completely in the tart pan.

In a bowl, combine the ricotta, Parmesan and basil and season to taste with salt and pepper. Using a small offset spatula, spread the mixture into the cooled tart shell. Top with the tomato slices and sprinkle with Maldon salt and basil leaves. Serve immediately. Serve 8.