



Riverdog Farm

September 24, 2018

Riverdog Farm Veggie Box News

Box Contents:

- ¾ lb Mixed Sweet Peppers
- 1 ¼ lb Early Girl Tomatoes
- 2 ea Acorn Squash
- ¾ lb Arugula
- 1 hd Napa Cabbage
- 1 bu 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: This is the first week of winter squash! The acorn squash is always the first squash of the season because it ripens faster and we harvest it before the other varieties. The fall greens harvest is starting to flow in earnest. With arugula and Napa Cabbage in this week's box, we have cabbage and little gem lettuce coming soon. The field of leeks was recently weeded and the crop is looking great. We'll begin the leek harvest in December.

Field Notes: We are pleased to begin selling the straw from the grain we harvested this year. The timing of the straw sales is critical because we don't want the beautifully baled and stacked straw to get wet in the first rains. This year, we have about 3000 bales of straw to sell. Today we sold 512 bales and soon we'll sell the rest. One of the requirements for organic dairies is that the straw used for bedding has to be certified organic. Because our straw is CCOF certified organic, we are able to sell it to the organic dairies in northern CA.

Riverdog Farm Annual Pumpkin Party

Saturday October 20, 2018

12:00 to 4 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 of the farm, feed the pigs, and pick a pumpkin to bring home. We will provide grilled sausages and ice cold water.

RSVP by 10/15/18 with the number attending: csa@riverdogfarm.com.

Red Pepper Jelly

From: Inspired by Charm

(<https://inspiredbycharm.com/red-pepper-jelly/>)

This Red Pepper Jelly makes a delicious holiday appetizer served over cream cheese with crackers. It also makes a great gift. Learn how to make it with this simple recipe.

Note from author: The jelly can be stored in an unsealed container for one week in the refrigerator.

Prep Time 20 minutes

Cook Time 30 minutes

Total Time 50 minutes

Ingredients

3 cups finely chopped red bell pepper

1 cup finely chopped green bell pepper

1/4 cup finely chopped jalapeño pepper

1 cup apple cider vinegar

1 (1.75 ounce) package SURE-JELL powder pectin*

5 cups white sugar

Instructions

Begin by sterilizing six 8-ounce canning jars and lids according to the manufacturer's instructions. Begin heating your water in a hot water canner for processing.

Place the red bell peppers, green bell peppers, and jalapeño peppers into a large saucepan over high heat. Mix in the apple cider vinegar and Sure-Jell pectin. Bring the mixture to a rolling boil while stirring constantly. Then, quickly stir in the sugar. Return to a boil and boil for one minute. Remove from the heat and skim off any foam. Then, quickly ladle the jelly into your prepared jars, filling each to 1/4 inch from the top. Cover with flat lids; then screw on the bands tightly.

Place the jars into the canning rack, and slowly lower the jars into the canner. The water should cover the jars completely, and should be hot but not boiling. Bring water to a boil and process for five minutes.

To create the Red Pepper Jelly appetizer you will also need:

-1 block (8 ounces) Cream Cheese

-Crackers

Simply, place the block of Cream Cheese on a plate. Then, spoon the red pepper jelly on top of the cream cheese.

Serve with crackers.

Recipe Notes

*Often times I will add an extra 1/2 pack or whole pack of powder pectin to ensure my jelly gets firm. Traditionally, this recipe only requires one package. However, you may consider adding a bit more.

Sesame Soy Napa Cabbage Slaw

From: Tablespoon

(<https://www.tablespoon.com/recipes/sesame-soy-napa-cabbage-slaw/857106ad-44ed-484f-893d-c581a4c9d3d6>)

1 head Napa cabbage

2 carrots, peeled and grated

1 summer squash, grated

1 cucumber, grated

1/2 cup seasoned rice vinegar

1 tbsp dark sesame oil

1 tsp ground ginger

1 tsp garlic powder

1/4 cup soy sauce

- Slice the Napa cabbage into 1/4 inch slices, then cut in half. Wash well (a salad spinning device works great for this).
- Add the Napa cabbage, carrots, summer squash and cucumber to a large bowl and toss to combine.
- In a smaller bowl, whisk together the rice vinegar, sesame oil, ground ginger, garlic powder and soy sauce.
- Pour the dressing over the cabbage mixture and toss well. Let sit for 30 minutes or more before serving.
- This salad is best on day two and beyond. Store in an airtight container in the refrigerator for up to five days.