



Riverdog Farm

October 1, 2018

Riverdog Farm Veggie Box News

Box Contents:

- 1 lb Mixed Sweet Peppers
- 1 ¼ lb Early Girl Tomatoes
- 3 Delicata Squashes
- ½ lb Arugula
- 1 bu Tokyo Turnips
- 1 bu Collard Greens

Payment by check is due by October 31st for November Deliveries:

- Tuesdays: \$96
- Wednesdays: \$96
- Thursdays: \$96
- Fridays: \$96
- Saturdays: \$96

Thank you for your payment if already sent!

Quarterly Payment Schedule:

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 2nd squash variety is making its appearance in the veggie box this week: the delicious delicata, a winter squash favorite with subtle sweet flavors and a pale yellow, creamy flesh. Also new this week are Tokyo turnips and collard greens. We're pleased to be entering a new season with new items to offer to you. There will also be Fuyu persimmons this year as in past years from a neighboring farm.

Field Notes: Rain is expected this Tuesday! We have overcast weather today (Monday) so are very excited about the coming rain. While it will likely not be a substantial amount of rain, any amount of rain after 129 days of no rain is a welcome sight and the temperatures are much cooler so everyone on the farm is happier.

Upcoming new harvests include: Little Gem Lettuce (mini-romaines), spinach, other bunching green varieties including kale, chard, and mustard greens. The carrots and beets will return in November.

Riverdog Farm Annual Pumpkin Party

Saturday October 20, 2018

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 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.

Roasted Delicata Squash with Maple Syrup and Thyme

From: Mom's Kitchen Handbook

(<https://www.momskitchenhandbook.com/recipes/roasted-delicata-squash-with-maple-syrup/>)

The skin of this squash is entirely edible, though you may find it preferable to eat the tender insides. Figure about a half squash per person, although smaller appetites may do with a quarter of a squash.

Ingredients

- 3 whole delicata squash
- 1 1/2 tablespoons butter (or olive oil for a vegan version)
- 1 1/2 tablespoons pure maple syrup
- Salt and pepper to taste
- 6 small sprigs fresh thyme or 1/8 teaspoon dried thyme

1. Preheat oven to 450 degrees F.
2. Wash the squash. Use a large, sharp knife to slice off the stems. Cut the squash in half lengthwise. Use a spoon to scoop out the seeds and string. Discard. Set the squash cut-side-up on a baking sheet.
3. Put a dab of butter in the center of each squash. Drizzle the maple syrup into the cavity of each one. Sprinkle salt and freshly ground black pepper over the flesh of the squash. Set a small sprig of thyme or sprinkle the dried thyme in each half.
4. Bake until the squash is very tender when pierced with the tip of a knife. The time will vary depending on the size of the squash, but will range from 35 to 45 minutes.

Remove from oven and serve.

Sweet and Tangy Collard Greens

From: Bon Appetit

(<https://www.bonappetit.com/recipe/sweet-and-tangy-collard-greens>)

- 3 tablespoons extra-virgin olive oil
- 4 ounces slab bacon, finely chopped (optional)
- 1 medium onion, finely chopped
- 4 garlic cloves, finely chopped
- 1 teaspoon crushed red pepper flakes
- 3 pounds collard greens (about 3 bunches), ribs and stems removed, leaves sliced crosswise into 1-inch-thick strips
- 3 cups low-sodium chicken broth or water

1/4 cup apple cider vinegar

2 teaspoons sugar

Kosher salt, freshly ground pepper

- Heat oil in a large heavy pot over medium. Add bacon, if using, and cook, stirring occasionally, until some of the fat begins to collect in the pot and bacon starts to look shiny, about 5 minutes. Add onion and cook, stirring occasionally, until golden and softened, 5–7 minutes. Add garlic and red pepper flakes and cook, stirring, until fragrant, about 30 seconds.
- Working in batches, add collard greens to pot, letting greens wilt slightly after each handful before adding more. Add broth, bring to a simmer, and cook, stirring often, until greens wilt and lose about half of their original volume, about 4 minutes. Reduce heat to medium-low, partially cover pot, and simmer gently, stirring occasionally, until greens are tender and liquid is almost completely evaporated, 25–30 minutes. Stir in vinegar and sugar and cook another minute to allow sugar to dissolve; season with salt and pepper.

Riverdog Webstore

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

Organic Arugula \$15.00/3 lb