



Riverdog Farm

November 5, 2018

Riverdog Farm Veggie Box News

Box Contents:

- 1 bskt Cherry Tomatoes
- 2/3 lb Arugula
- 1 hd Green Cabbage
- 1 bu Cilantro
- 1 lb French Fingerling Potatoes
- 1 Butternut Squash
- 1 lb Purple Daikon Radish

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

- Tuesdays: \$72
- Wednesdays: \$72
- Thursdays: \$72
- Fridays: \$72
- Saturdays: \$72

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: Cool-weather cilantro is back in action. We harvested the first bunches for market over the weekend and now have enough to include in the veggie boxes this week. Now that the nights are cooler, it's a good time to start turning on the oven in the evenings to bake squash or roast potatoes.

Field Notes: The dry weather has us staying on our toes with continued fall crop planting, cover crop seeding and the planting of the overwintered grain crops. We have started to harvest the root crops: beets, radishes, and turnips. We had our first beet bunches at market over the weekend so they will be making an appearance soon in the veggie boxes.

Holiday Hams are now available! The hams are from pastured hogs raised on a certified organic diet of pasture, produce culls from the farm, Cowgirl Creamery whey, Three Twins ice cream and grain. The hams are \$11 per lb. They range in size from 6-12 lbs. The animals are certified organic but once processed, the meat is not certified organic because the smokehouse in Ft. Bragg is not yet a certified organic facility. Please contact Christian at csa@riverdogfarm.com to place your order. We have a limited supply so please reserve your order early.

Thanksgiving Delivery Schedule

Tuesday 11/20:

All regular Tuesday, Thursday (except Berkeley Farmers Market) & Friday deliveries

Wednesday 11/21:

All regular Wednesday deliveries

Saturday 11/24 & Sunday 11/25:

Regular market pickup.

Thursday market pickup members will need to select a one time alternate pickup time/location for that week.

I will send email reminders to all members whose deliveries will be affected by this.

Cinnamon Roasted Butternut Squash

From: Well Plated (<https://www.wellplated.com/cinnamon-roasted-butternut-squash/>)

- 1 large butternut squash about 3 pounds, peeled, seeded, and cut into 1-inch cubes
- 1 1/2 tablespoons extra-virgin olive oil
- 1 1/2 tablespoons pure maple syrup
- 1 3/4 teaspoons kosher salt
- 3/4 teaspoon ground cinnamon
- 1/2 teaspoon ground black pepper
- 1 tablespoon chopped fresh rosemary

Instructions

1. Position racks in the upper and lower thirds of your oven and preheat the oven to 400 degrees F. Generously coat two baking sheets with nonstick spray.
2. Place the squash cubes in a large bowl. Drizzle with the olive oil and maple syrup, then sprinkle the salt, cinnamon, and pepper over the top. Toss to coat, then divide between the two baking sheets, discarding any excess liquid with that collects at the bottom of the bowl. Spread the cubes in a single layer on the prepared baking sheets, taking care that they do not overlap.
3. Place the pans in the upper and lower thirds of your oven and bake for 15 minutes. Remove the pans from the oven, turn the cubes with a spatula, then return to the oven, switching the pans' positions on the upper and lower racks. Continue baking until the squash is tender, about 10 to 15 additional minutes. Remove from the oven and sprinkle the rosemary over the top. Serve warm.

Recipe Notes

- Squash can be diced 1 day in advance. Store cubes in an airtight container in the refrigerator until ready to bake.
- Store leftovers in an airtight container in the refrigerator for 4 to 5 days. Reheat gently in the microwave or a low oven, or lightly brown in a nonstick pan that is coated with nonstick spray.

New Mexican Posole

From: NY Times

(<https://cooking.nytimes.com/recipes/1015760-new-mexican-pozole>)

- 1 ½ pounds dried hominy (posole), available in Latino groceries, soaked overnight in cold water
 - 3 ounces dried red New Mexico chiles (about 10 large chiles)
 - 2 pounds fresh pork belly, cut in 2-inch cubes
 - 2 pounds pork shoulder, not too lean, cut in 2-inch chunks
 - Salt and pepper
 - 1 large yellow onion, peeled, halved and stuck with 2 cloves
 - 1 bay leaf
 - 1 tablespoon chopped garlic
 - 2 teaspoons cumin seeds, toasted until fragrant and coarsely ground
 - 2 cups finely diced white onion, soaked in ice water, for garnish
 - Lime wedges
 - Roughly chopped cilantro, for garnish
 - Toasted Mexican oregano, for garnish
 - Note from RDF: Finely chop cabbage and top the posole with the raw cabbage.
1. Drain soaked hominy and put in large soup pot. Cover with water and bring to boil. Let simmer briskly for 1 hour.
 2. While hominy is cooking, make red chile purée: Toast dried chiles lightly in cast-iron skillet or stovetop grill, just until fragrant. Wearing gloves, slit chiles lengthwise with paring knife. Remove and discard stems and seeds. Put chiles in saucepan and cover with 4 cups water. Simmer 30 minutes and let cool. In blender, purée chiles to a smooth paste using some cooking water as necessary. Purée should be of milkshake consistency.
 3. Season pork belly and pork shoulder generously with salt and pepper. After posole has cooked 1 hour, add pork shoulder, pork belly, onion stuck with cloves, bay leaf, garlic and cumin. Add enough water to cover by 2 inches, then return to a brisk simmer. While adding water occasionally and tasting broth for salt, simmer for about 2 1/2 hours more, until meat is tender and posole grains have softened and burst. Skim fat from surface of broth.
 4. Stir in 1 cup chile purée and simmer for 10 minutes. Taste and correct seasoning. (At this point, posole can be cooled completely and reheated later. Refrigerate for up to 3 days.)
 5. To serve, ladle posole, meat and broth into wide bowls. Pass bowls of diced onion, lime wedges, cilantro and oregano, and let guests garnish to taste.