



Riverdog Farm

November 13, 2017

# Riverdog Farm Veggie Box News

## Box Contents

1 lb. Fuyu Persimmons (not certified organic)  
1 lb. Pomegranates  
1 bu Red Beets  
1 lb. Broccoli  
1 Globe Eggplant  
1 bu Gold Chard  
1 Butternut Squash

**Box Notes:** The Fuyu Persimmons are grown by our neighbor Frank Espriella here in Guinda. He has spent over 20 years developing his specialty persimmon orchard. They are not certified organic but are grown without the use of synthetic fertilizers or pesticides. This type of persimmon can be eaten when firm, like an apple. No need to peel the skin.

Next week we will be adding extra vegetables to the CSA box as a token of our gratitude to all of our CSA subscribers. We hope this small gift will bring extra abundance to your holiday tables. Thank you for your support and we hope you enjoy the holiday.

## Riverdog Farm Holliday Delivery Schedule:

**The week of Thanksgiving: All CSA Members who are scheduled to receive boxes Thursday 11/23 and Friday 11/24, your boxes will be delivered to your regular pick up site on TUESDAY 11/21.**

**Please make a note of next week's delivery scheduling change on your calendar.**

The farm will be closed on Thursday November 23rd. Also, the farm will be closed from Sunday December 24<sup>th</sup>-January 2<sup>nd</sup> for our annual holiday break. Thank you!

**Thanksgiving hams are nearly sold out (only 2 left!). If you would like to order a Riverdog Ham for the Christmas Holiday, you may do so via the web store after 11/27.**

Riverdog hams are smoked over apple and alder wood chips by Roundman's Smokehouse in Fort Bragg. They range from 3.5-7 lbs. and contain no added nitrates. Our certified organic hogs live on 50 acres of organic pasture and enjoy an all organic diet that consists of our vegetable culls, Cowgirl Creamery whey, Three Twins Ice Cream, foraged black walnuts, acorns, grasses, farm grown grains and certified organic feed. Riverdog Farm hogs are certified organically raised animals by CCOF. Our meat is processed at non-certified organic USDA facilities therefore; the pork is not certified organic.

**Limited availability.** Hams are \$10/lb. We require a \$15 deposit per reservation; this cost will be deducted from the total amount due for your ham. You will be charged the remainder due once your ham has been weighed, packaged and delivered. Thanksgiving Ham deliveries will be made the weeks of November 12th and November 19<sup>th</sup>. Christmas hams will be delivered the week of December 11<sup>th</sup> and December 18<sup>th</sup>.

**When checking out, please specify your desired delivery date and ham weight.**

We will get as close as we can to your desired weight, but final weights will not be exact. If you would like to reserve a ham for the Christmas Holiday, they will be available for reservation after November 27th.

Check payment for the December deliveries is due by **November 30th, 2017.**

Tuesdays: \$72  
Wednesdays: \$72  
Thursdays: \$72  
Fridays: \$96

**Thank you for your payment if already sent!**

## Quarterly Payment Schedule:

4<sup>th</sup> Quarter  
October / November /  
December:  
Tuesday/Wednesday/Thursday/  
Friday subscribers: **\$288**

**To view the 2017 payment schedule visit:**

[2017 Payment Schedule](#)

## Swiss Chard with Potatoes

From: <https://www.saveur.com/article/recipes/blitva-swiss-chard-with-potatoes>.

1 lb. Yukon gold potatoes, peeled and cut into 1" pieces

Kosher salt and freshly ground black pepper, to taste

1/3 cup olive oil

6 cloves garlic, thinly sliced

1 lb. Swiss chard, tough stems removed, tender stems and leaves torn into 2" pieces

Boil potatoes in a 4-qt. saucepan of salted water until tender, 5–7 minutes; drain and set aside. Add oil to saucepan; place over medium-high heat. Add garlic; cook until soft, 1–2 minutes. Add potatoes; cook, stirring occasionally, until golden, 5–7 minutes. Stir in Swiss chard; cook until wilted, about 5 minutes; season with salt and pepper.

## Persimmon Bread Recipe

From: <https://natashaskitchen.com/easyrecipe-print/40111-0/>.

Prep time: 10 mins

Cook time: 50 mins

Total time: 1 hour

This persimmon bread is soft and moist, and every slice is studded with walnuts and raisins.

Serving: 2 loaves

2 large eggs, room temperature

1 cup granulated sugar

1 Tbsp. real vanilla extract

3 cups fuyu persimmon pureed (a little over 1½ lbs.)

10 Tbsp. unsalted butter, melted

2 tsp. baking soda

1/4 tsp. (generous pinch) of salt

2 tsp. cinnamon

3 cups all-purpose flour (\*see note below on measuring)

1½ cups walnut pieces, toasted

1-cup raisins

Prep: Preheat oven to 350°F. Butter two bread

loaf pans. Toast walnut pieces on a dry skillet until aromatic and lightly golden.

Remove tops of persimmon with a butter knife. Cut into quarters and puree in a blender.

In a large mixing bowl, whisk together 2 eggs, 1-cup sugar and 1 Tbsp. vanilla. Mix in persimmon puree and the melted butter.

Add 2 tsp. of sifted baking soda, 1/4 tsp. salt and 2 tsp. cinnamon and whisk to combine. Add Whisk in 3 cups flour until blended.

Fold in 1½ cups walnuts and 1-cup raisins until evenly dispersed and divide the batter between prepared loaf pans. Bake for 45 - 50 min or until a wooden toothpick inserted into the center comes out clean. Cool in pans 10 min then turn out onto wire rack to cool to room temp.

## Butternut Squash Pie

From:

<http://www.geniuskitchen.com/recipeprint.do?rid=104569>.

1 medium butternut squash or 2 small butternut squash

1 (12 ounce) cans evaporated milk

3/4 cup sugar

2 eggs

1 1/4 teaspoons ground cinnamon

1/2 teaspoon ground nutmeg

1/2 teaspoon apple pie spice

1 9-inch deep-dish piecrust

Pierce the squash with a knife in several places, and place in a baking dish in a 350-degree oven. Bake until the squash is tender and easily pierced with a knife (about 1 hour) Allow to cool completely. Cut the squash in half, and remove the seeds. Scoop out about 2 cups of the pulp and place in your blender or food processor. Add all remaining ingredients and blend until smooth. Pour into prepared piecrust. Bake 45-50 minutes or until the center is nearly set, and the pie is starting to slightly pull away from the edges of the pan. Cool on a wire rack.