



Riverdog Farm

November 19, 2018

Riverdog Farm Veggie Box News

Box Contents:

- 1 ½ lbs Fuyu Persimmons
(not certified organic)
- 1 bu Golden Beets
- 1 bu Sage
- 3 Pomegranates
- 1 Butternut Squash
- ½ lb Arugula
- 1 bu Curly Kale

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: We're including some special items in this week's box to help you celebrate

Thanksgivings with your friends and family. We're excited to share the (bunched) sage and our pomegranates. Rich fall flavors. We're including a butternut squash in the box this week along hoping that you might enjoy making a butternut pie and let us know how it compares to the traditional pumpkin pie (many here think it's even better). We'll include a recipe below.

The fuyu persimmons are grown by our neighbor Frank Espriella here in Guinda. They are not certified organic. He doesn't use synthetic fertilizers or pesticides but opts to not be certified organic as he has a very small persimmon orchard. The fuyu persimmon is eaten firm, like an apple, no need to peel the skin.

Farmers Market Tomorrow 11/17/2018: From 9:00am—11:00am tomorrow Riverdog Farm will be at the regular location of the Saturday Berkeley market (Center st. @ MLK) to fulfill orders for chefs, CSA members and others who have placed orders with us. We'll also be bringing eggs and a selection of meat items, so please do come out to shop even if you haven't placed an order.

Field Notes: Happy Thanksgiving from our farm family to yours. We are grateful this holiday season for your continued support and involvement in our farm as members of the CSA. As the light hours continue to diminish we are reminded that this is a time to seek warmth and light indoors. We hope our vegetables will fill your homes this week with the flavors and scents of the season.

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.

Butternut Squash Pie

From: The New York Times

(<https://cooking.nytimes.com/recipes/8477-butternut-squash-pie>)

INGREDIENTS FOR THE CRUST:

1 1/4 cups/183 grams all-purpose flour

Scant 1/2 teaspoon salt

2 tablespoons/23 grams solid vegetable shortening, chilled

5 tablespoons/71 grams cold unsalted butter, in 5 pieces

1 large egg, beaten

FOR THE FILLING:

2 large eggs plus 2 egg yolks

1 1/2 teaspoons vanilla extract

1/2 cup/100 grams dark brown sugar

1/4 cup/50 grams granulated sugar

1/4 teaspoon fine sea salt

1 1/2 teaspoons ground ginger

1 1/2 teaspoons ground cinnamon

1/2 teaspoon ground nutmeg

Pinch cayenne pepper

1 1/2 cups/355 grams roasted squash purée (see note)

1 1/4 cups/295 milliliters heavy cream

Whipped cream, for garnish (optional)

Make the crust: Combine flour and salt in food processor bowl, and pulse. Remove lid, scatter vegetable shortening and butter over surface, and pulse 5 or 6 times.

Step 2

Combine beaten egg and 3 tablespoons ice water. Pulse liquid into dry ingredients, continuing until mixture is evenly moist and dough looks curdy, about 10 seconds. Turn onto work surface, and press firmly into disk, adding drops of water if dough feels dry. Wrap in plastic wrap and refrigerate at least 30 minutes or overnight.

Step 3

Roll dough into 15-inch round on lightly floured surface, about 1/8 inch thick, and fit into shallow 9-inch pie pan. Trim and crimp edges, cover with plastic wrap and refrigerate 1 hour. Meanwhile, place large pizza stone on lowest rack in oven, and heat at 425 degrees for 1 hour. (If you don't have a pizza stone, you can go without. It can help prevent a soggy bottom crust.)

Step 4

Line chilled pie pan with aluminum foil and fill with dried beans or pie weights. Bake on pizza stone for 25 minutes. Remove foil, and bake until crust dries out and crimped edges begin to color, 3 to 5 minutes. Lower oven heat to 300 degrees.

Step 5

While crust bakes, prepare filling: Combine eggs, vanilla, sugars, salt and spices in food processor, and process until smooth. Add squash purée, and process until smooth. With machine running, pour in heavy cream, and process to combine.

Step 6

Scrape filling into hot prebaked shell, and bake on pizza stone for 20 minutes. Turn the oven up to 325 degrees and continue baking for another 20 to 25 minutes until filling is set two-thirds of the way in from the perimeter and the center still jiggles, about 40 to 45 minutes total (custard will continue to cook after pie is removed from oven). Tent edges loosely with foil if browning too quickly.

Step 7

Meanwhile, prepare the candied squash and ginger relish, if using: Combine squash, lemon peel, lemon juice, sugar and salt in small bowl, and stir well. Macerate 30 minutes. Turn into small saucepan and cook over low heat, stirring frequently, until tender and liquid is reduced by half, about 10 minutes. Remove from heat and cool. Add ginger and mix well.

Step 8

Remove pie from oven, and cool to room temperature on rack. Garnish with whipped cream and the relish, if desired.

FOR THE CANDIED SQUASH AND GINGER RELISH (OPTIONAL):

3/4 cup finely diced peeled butternut squash

1 1/2 tablespoons finely diced lemon peel (cut from thin lemon slices)

1 1/2 tablespoons lemon juice 3 tablespoons sugar Scant 1/2 teaspoon salt

2 tablespoons finely diced candied ginger

Tip

To make roasted squash purée, heat oven to 400 degrees. Trim the stems from 2 butternut squashes (3 1/2 to 4 pounds each), and then cut through them horizontally, where bulb begins. (Reserve bulbs for another use.) Cut squash necks in half lengthwise. Slice into 1-inch sections, coat with 1 tablespoon grapeseed or other neutral oil, and place in a single layer on a sheet pan. Bake until tender and beginning to caramelize, about 40 minutes. Cool slightly, remove skin with a paring knife, and force flesh through a food mill. You should have 2 1/3 to 3 cups purée. (It will keep in the refrigerator, covered, for up to 4 days, or in the freezer up to 2 months. Bring to room temperature before proceeding.)