



Riverdog Farm

November 20, 2017

Riverdog Farm Veggie Box News

Box Contents

1 1/2 lb. Fuyu Persimmons
(not certified organic)
1 lb. Pomegranates
3/4 lb Little Gem Lettuce
3/4 lb. Arugula
1 bu Rosemary
2 lbs. Yellow Finn Potato
2-3 hds Broccoli
1 Sugar Pie Pumpkin

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.

Box Notes: Yellow Finn Potatoes have a moderate starch content and boast a rich buttery flavor. They are ideal in roasts or gratins. When mashed they can become sticky if over worked, so if you plan to mash them be sure to do so minimally. We welcome back our favorite lettuce the Little Gem! Little Gem lettuce is a cross between butter and romaine lettuces. It is a delightful, refreshing, sweet and tender salad green that barley needs dressing.

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.

Riverdog Farm Holliday Delivery Schedule:

This week The farm will be closed on Thursday November 23rd.

-Thursday 11/23 and Friday 11/24 Deliveries will be made on Tuesday 11/21

-Members we receive boxes on Tuesday, Wednesday and Saturday: your schedules will be not be effected by the holiday.

Please make a note of the December Holiday delivery schedule on your calendar:

The farm will be closed from Sunday December 24th-January 2nd for our annual holiday break. There will be no CSA deliveries 12/24/17-1/2/18. Deliveries will resume on Wednesday 1/3/18.

Christmas Hams will be available for reservation in the web store next week starting on 11/27. Limited availability. Please specify desired weight and delivery date at check out. Hams are \$10/lb and require a \$15 deposit.

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.

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:

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

To view the 2017 payment schedule visit:

[2017 Payment Schedule](#)

We have assembled a few of our favorite simple show stopping Thanksgiving side dishes, all sure to please. Enjoy!

Herbed Potato Stacks

From: <http://www.southernliving.com/recipes/herbed-potato-stacks-recipe>

Prepare to impress you holiday crowd with a beautiful dish they've never seen—or tasted before—but will instantly fall in love with. These Herbed Potato Stacks are made with a short list of ingredients, but they completely transform the humble potato into an elegant side dish. A mandoline is key for getting extra thin, consistent slices. The fact that these Herbed Potato Stacks look beautiful on a serving platter is just a bonus to how amazing they taste.

Ingredients

4 large Yellow Finn Potatoes- (rdf substitute) about 2 3/4 lb. peeled
3 tablespoons unsalted butter, melted
2 tablespoons olive oil
1 teaspoon chopped fresh thyme, plus whole sprigs for garnish (optional)
1 teaspoon chopped fresh rosemary
1 1/2 teaspoons kosher salt
1/2 teaspoon black pepper Flaky sea salt (such as Maldon)

Instructions

Preheat oven to 375°F. Coat a 12-cup muffin pan with cooking spray. Cut potatoes into 1/16-inch-thick slices using a mandoline or sharp knife.

Whisk together butter, olive oil, chopped thyme, chopped rosemary, kosher salt, and pepper in a large bowl. Add potato slices, and toss until evenly coated.

Working quickly, layer potato slices into stacks in muffin cups, filling each cup to the top. Bake in preheated oven until edges and tops are golden brown and centers are tender, 45 to 55 minutes.

Remove from oven, and let potato stacks stand in pan 3 to 5 minutes. Carefully remove potato stacks from pan; sprinkle with sea salt, and, if desired, garnish with thyme sprigs. Serve immediately.

Pumpkin and Pecorino Gratin

From: <https://www.marthastewart.com/337163/pumpkin-and-pecorino-gratin>

Ingredients:

2 slices white sandwich bread
1/4 cup grated Pecorino Romano cheese
Coarse salt and ground pepper
3 cups [Sugar-Pumpkin Puree](#)
2 tablespoons butter, cut into small pieces

Directions:

Preheat oven to 450 degrees. In a food processor, combine bread and cheese. Season with salt and pepper,

and pulse until large crumbs form.

Season sugar-pumpkin puree with salt and pepper; spoon into a 1-quart baking dish. Sprinkle with crumb mixture, and dot with butter. Bake until crumbs are browned, 15 to 20 minutes.

Persimmon and Arugula Salad with Pomegranate Seeds, Mint and Feta

From: <http://www.serious-eats.com/recipes/2013/11/persimmon-arugula-salad-pomegranate-seeds-mint-feta.html>

Ingredients

1/4 cup red wine vinegar
1/2 cup olive oil
Kosher salt and freshly ground black pepper
3 Fuyu persimmons
1/4 cup pomegranate seeds
4 cups baby arugula (and Little Gem lettuce ~Rdf addition)
1 1/2 tablespoons finely chopped fresh mint leaves
1/4 cup crumbled feta

Instructions

Whisk red wine vinegar and olive oil in a small bowl. Season with salt and pepper and whisk again.

Trim persimmon tops and ends, and peel skin using a vegetable peeler. Halve and cut persimmons into thin slices.

Place persimmons in a large bowl along with pomegranate seeds, arugula, mint, and feta. Toss with vinaigrette, garnish with cracked black pepper, and serve immediately.

Broccoli with lemon, Pine Nuts and Basil

From: <http://www.foodandwine.com/recipes/roasted-broccoli-with-lemon-pine-nuts-and-basil>

Ingredients

1 large head broccoli (1 1/2 pounds), cut into 1 1/2-inch florets, stems peeled and sliced 1/4 inch thick
1/4 cup extra-virgin olive oil
Kosher salt and freshly ground pepper
1 1/2 tablespoons pine nuts
2 teaspoons fresh lemon juice
1 teaspoon minced shallots
Thinly sliced basil leaves

Preheat the oven to 400°. On a large baking sheet, toss the broccoli and stems with 2 tablespoons of the olive oil and season with salt and pepper. Roast the broccoli in the oven for about 30 minutes, tossing half way through, until browned and tender.

Meanwhile, in a small skillet, toast the pine nuts over moderate heat until light golden all over, about 4 minutes.

In a small bowl, whisk the lemon juice with the shallot and the remaining 2 tablespoons of olive oil and season with salt and pepper. Scrape the broccoli into a serving bowl, add the dressing, pine nuts and basil and toss to coat. Serve.