



Riverdog Farm

December 3, 2018

Riverdog Farm Veggie Box News

Box Contents:

- 2 lbs Fuyu Persimmons
(not certified organic)
- 1 bu Cilantro
- ½ lbs Mei Qing Choi
- 1 lb King Richard Leeks
- ¾ lb Arugula
- 1 White Daikon Radish
- 2 Acorn Squash

**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: The Fuyu Persimmons are from Frank Espriella's orchard in Guinda. We feature the persimmons every year that he has a good fruit set. They are not certified organic. He doesn't use synthetic sprays or fertilizers but opts to not get certified as his operation is so small. The Fuyu is the type of persimmon that is eaten when firm, like an apple.

Field Notes: We are up to 3 inches from the recent storms! This has provided so much relief to everyone working on the farm with the improved air quality. And the plants are thriving better now too with their leaf surfaces cleared of fine ash soot. We're hoping for steady rain throughout the winter and spring months.

December Delivery Schedule:

The farm will be closed from December 23rd through January 1, 2018. There will be no regular CSA deliveries the last week in December and the first week in January. You may pick up a veggie box at the farmer's markets and we'll adjust your account balance. Veggie box deliveries will return the week of January 7th 2019.

We will be at the Farmers Markets on the following days at the end of December and in early January:

Saturday December 22: Berkeley Farmers' Market on Center and MLK

Sunday December 23: Sacramento Sunday Farmer's Market on 8th under the freeway

Thursday January 3: Berkeley Farmers' Market on Rose and Shattuck

Potato Leek Gratin

<https://cooking.nytimes.com/recipes/1013511-potato-leek-gratin>

2 tablespoons unsalted butter, more for greasing the pan

2 large leeks, trimmed and halved lengthwise

1 ½ pounds peeled Yukon Gold potatoes

1 teaspoon kosher salt

½ teaspoon ground black pepper

2 thyme sprigs

1 cup heavy cream

1 fat garlic clove, finely chopped

1 bay leaf

¼ teaspoon freshly ground nutmeg

¾ cup Gruyère, grated

- Heat oven to 350 degrees and butter a 2-quart gratin dish. Wash the leeks to remove any grit and slice thinly crosswise.
- Using a mandoline or sharp knife, slice the potatoes into rounds, 1/8-inch thick. Toss with 3/4 teaspoon salt and 1/4 teaspoon pepper. Layer the rounds in the gratin dish.
- Melt the 2 tablespoons butter in a large skillet over medium heat. Add leeks, remaining salt and pepper, and thyme. Cook, stirring, until leeks are tender and golden, 5 to 7 minutes. Discard thyme and scatter the leeks over the potatoes.

- Add cream, garlic and bay leaf to the skillet, scraping up browned bits of leeks from the bottom of the pan. Simmer gently for 5 minutes. Stir in nutmeg.
- Pour the cream over the leeks and potatoes and top with the Gruyère. Cover with aluminum foil and transfer to the oven. Bake for 40 minutes, uncover and bake until the cheese is bubbling and golden, 15 to 20 minutes longer. Let cool slightly before serving.

Baked Acorn Squash

<https://www.yellowblissroad.com/baked-acorn-squash/>.

- 2 acorn squash cut in half, insides removed.
- 4 Tbsp. butter divided
- 4 Tbsp. maple syrup divided
- 1/2 tsp. cinnamon divided
- pinch of nutmeg
- pinch of cloves
- olive oil

Brush olive oil on the cut sides of the squash.

1. Place cut-side down on a foil-lined baking sheet.
2. Bake at 350 degrees for 30 minutes.
3. Remove from the oven. Using tongs, turn the squash halves over.
4. Place 1 Tbsp. butter, 1 Tbsp. maple syrup, 1/8 tsp cinnamon and a pinch of nutmeg and cloves into each squash half.
5. Return to the oven for 30 minutes or until easily pierced with a knife or fork.