

Riverdog Farm Veggie Box News
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July 20, 2009
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Box Contents:

3 ears Sweet Corn
½ lb Green Beans
4-5 White Peaches
2 hds Lettuce
1 Cantaloupe
1 Charentais
3 Lemon Cucumbers
1 lb Tomatoes

Field Notes: With highs of 105 the past five days, our crews have been busy getting as much of the field work and harvest done before late afternoon, when the valley floor really starts to cook. Our irrigators have been busy laying pipes and watering recent transplants that need to be cooled. The heat wave seems to be letting up a bit, however. Yesterday evening, cooling west winds entered the valley, and the day time temperature is noticeably less intense than yesterday's. Hopefully, current conditions will stay for some time.

Box Notes: Charentais melons have an enchanting aroma that can perfume the entire kitchen, if one can resist slicing it up right away. I say, why wait? Especially, since these melons can over ripen quickly. It's best to eat them just before they are soft. Charentais has a hint of caramel sweetness that makes it a wonderful dessert. And yes, we love this melon. Lemon cucumbers are named as such for its shape and yellowish hew. They don't taste like lemons. Scrub the cucumbers, slice and serve – there's no need to peel. This week's box is packed fuller than usual. Just sharing the summer bounty!

Santa Rosa Plums & White Peaches: Are available for canning, making jam, or freezing. Or, as some subscribers like, order a whole case just to enjoy fresh fruit all week - sliced on cereal, for dessert, with yogurt, or as part of your lunch at work.

Santa Rosa Plums: 10 lb case is \$25.00

White Peaches: 10 lb case is \$25.00

Place your order by Sunday for delivery during the following week. Please send payment when you place your order.

Payment Reminder: The veggie box price is \$20 per week. August payment is due by July 31, 2009.

Monthly payment for four **Wednesday / Thursday / Friday** deliveries in August is \$80.

If you have any questions about your account status, please email us at csa@riverdogfarm.com or call (530) 796-3802.

Please check the "Ordered-Through" column on the sign-out sheet. If the printed date in the column is earlier than the end of the month, your payment for the remainder of the current month is due by the printed date. Without timely receipt of payment, deliveries might be interrupted.

We don't advertise our CSA program. We currently have space for additional subscribers. Endorsement from members who enjoy our service is the best advertisement we could ever hope for! If you like what we do and know folks who would enjoy receiving our weekly veggie box deliveries, please have them give us a call, send us an email, or visit our website: www.riverdogfarm.com.

Riverdog Farm Pork Sausages! In time for barbeque season, a 10 lb case of Riverdog Farm assorted pork sausages is now available. Sausages are made from pasture-raised Riverdog Farm hogs certified organic by CCOF. Pork and sausage are processed at non-certified organic facilities. We use quality pork for our sausages – not just the trim! Riverdog Farm pork sausages do not contain nitrates or any artificial ingredients.

Each case is \$65 and contains an assortment of styles. The sausages are uncooked and delivered frozen to your pick-up location. Email or phone your order by the Sunday before your delivery day. Please remit payment to our address when placing your order.

Riverdog Farm Pastured-Pork: Pork shares include an assortment of cuts and sausages. Riverdog Farm hogs are certified organic by CCOF. Pork and sausage are processed at non-certified facilities. Our pork has great flavor and good marbling!

Pork shares are \$7 per pound and range from 20 to 27 pounds. The assortment includes cut-and-wrapped ribs, loin chops, shoulder steaks, sirloin chops, tenderloin, shoulder roasts, and sausages. Each share is packed into a cardboard box (the same size box as the veggie box) and delivered frozen to your pick-up location.

To request a detailed list of availability or to place an order, email csa@riverdogfarm.com or call (530) 796-3802. For photos of our hog operation, visit our *Hog Blog* at riverdoghog.blogspot.com.

Melon Sorbet with Lemon Granita

From <http://www.saveur.com/article/Food/Melon-Sorbet-with-Lemon-Granita>

For the granita:

½ cup fresh lemon juice, strained

7 teaspoon superfine sugar

For the sorbet:

2-2½ lb ripe charentais or cantaloupe, peeled, seeded, and cut into chunks (to yield 5 cups)

3-5 tablespoon superfine sugar

Put lemon juice, sugar, and 5 tablespoons water into a bowl and stir until sugar dissolves completely. Pour into a medium glass baking dish and transfer to the freezer. Using the tines of a fork, stir the mixture every 30 minutes, scraping edges and breaking up any chunks as the mixture freezes, until granita is slushy and frozen, about 2 hours.

Put melon and any melon juices and 3 tablespoon of the sugar into a blender and puree until smooth. Taste puree for sweetness (it should be slightly sweeter than the desired sweetness of the finished sorbet), adding more sugar, if you like. Pour puree into an ice cream maker and process according to manufacturer's directions.

To serve, put a small spoonful of the granita in the center of a chilled shallow bowl, then put a small scoop of the sorbet on top. Garnish with a sprig of tarragon, if you like.

Prosciutto & Melon in Sambuca

From *The Zuni Café Cookbook* by Judy Rodgers

2 lbs ripe charentais or cantaloupe

1 teaspoon Sambuca

A few pinches of anise seeds

6 ounces of thinly sliced prosciutto

Halve and seed the melon. Cut into inch-thick wedges, then carve away the rind, deeply enough to remove any rindy-tasting, hard flesh, in a continuous, smooth stroke to produce elegant crescents.

Slightly crush the anise seeds and sprinkle over the melon. Dribble a little Sambuca over all and fold gently to distribute without bruising the melon. Leave to macerate for about 10 minutes in a cool place, or refrigerate.

Turn the melon slices over on themselves, then slide onto plates or a platter. Cut the prosciutto into wide ribbons and drape them over the melon.