

**Riverdog Farm Veggie Box News**  
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**August 10, 2009**  
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**Box Contents:**

1-2 Eggplants  
1½ lbs Tomatoes  
1 lb Sun Crest Peaches  
1-2 Cucumbers  
1 lb Red Torpedo Onions  
1 Melon  
1 lb Peppers  
1 bu Thyme

**Field Notes:** In our newsletter, we seldom describe nighttime on the farm because there isn't much human activity after the sun sets. But last week's sudden temperature change blew in some dramatic night skies worthy of a mention. On Thursday August 6<sup>th</sup>, walking back from closing the chicken coops, the full moon illuminated the farm. Above the silhouette of the tallest objects in view - the century old black walnut tree and the pecan tree - patchy cotton ball clouds drifted north in a V pattern. The point of the V seemed to reach all the way to the San Francisco Bay, widening as it approached the valley, fully opened just above the farm. A gentle breeze carried a hint of moisture from the delta.

The bright planet Jupiter appeared to be leading the moon over the night sky towards the Blue Ridge Mountains in the west. Summer seemed to be transitioning to fall on this cool evening. Thank goodness for nighttime stillness and quiet on the farm in Capay Valley.

**Box Notes:** The Sun Crest peaches are from Good Humus Farm (certified organic by Stellar Certification Services). The peaches are a freestone variety meaning the flesh of the peach can be easily separated from the seed. The variety gets its name from the red-orange color of the peach when it is ripe. According to the Local Harvest website, the Sun Crest peach is one of the Slow Food USA's Ark of Taste peaches. "Slow Food's Ark of Taste aims to rediscover and catalogue forgotten flavors by documenting excellent food products that are in danger of disappearing. Since the international initiative began in 1996, more than 800 products from over 50 countries have been added to the international Ark of Taste. The Ark of Taste serves as a resource to those interested in reviving rare breeds and learning about endangered foods, with the goal of encouraging the continued production and consumption of these delicious foods. Ark of Taste nominations in the United States are reviewed by the Slow Food USA Ark Committee, whose members are regional Slow Food leaders. Nominated foods are reviewed on an on-going basis."

**Early Girl & Roma Tomatoes:** Early Girl and Roma tomatoes are available by the 20 lb case for making sauce, freezing, or canning whole.

**Early Girls or Romas: 20 lb case is \$30.00**

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. September payment is due by August 28, 2009.

Monthly payment for five **Wednesday** deliveries in September is \$100.

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

If you have any questions about your account status, please email us at [csa@riverdogfarm.com](mailto: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](http://www.riverdogfarm.com).

**Riverdog Farm Pork Sausages!** Enjoy 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 flavors. 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](mailto:csa@riverdogfarm.com) or call (530) 796-3802. For photos of our hog operation, visit our *Hog Blog* at [riverdoghog.blogspot.com](http://riverdoghog.blogspot.com).

**Rolled Eggplant Tapas** from <http://tastetheseasons.wordpress.com/2007/08/16/rolled-eggplant-tapas/>

**1 medium eggplant**

**6 oz goat cheese**

**Rosemary, a generous pinch, dried**

**1 tbsp dried basil**

**Garnish – arugula, watercress or fresh basil**

**4 plum tomatoes, finely diced**

**Thyme, a generous pinch, dried [Or fresh- RDF]**

**Black pepper, to taste**

**Balsamic vinegar, to taste**

Cut the eggplant lengthwise into 1/4" slices. Discard slices with excess skin. Sprinkle both sides of each slice with salt and let drain on a paper towel for 10 minutes.

Remove eggplant slices from paper towels and pat dry, removing excess salt. Brush each side of the slices with olive oil.

Fry the slices in a pan over medium heat until cooked. Alternatively, you can broil them in the oven or cook them on the grill. Allow the slices to cool.

Mix goat cheese in a small bowl with thyme, rosemary and pepper, adjusting seasonings as you see fit.

Spread cheese mixture evenly over each eggplant slice and roll 'em up.

Toss tomatoes in a medium bowl with basil, balsamic vinegar, and olive oil (if you wish).

Divide the tomato mixture between two plates and top each plate with eggplant rolls. Garnish and serve.