

Box Contents:

2 lbs Marvel Stripe & Early Girl
Tomatoes
1¼ lbs Rosa Bianca Eggplant
¾ lb Sweet Gypsy Peppers
1 Orange Honeydew
1 Muskmelon or Cantaloupe
1 lb Red Onions

Field Notes: This week's cooler temperatures are providing much better working conditions for the harvest crew. The end of last week saw temperatures rise to 108 degrees with the nights staying very warm. On hot days like that we finish the harvesting early and continue the packing of produce in the shade of the packing shed. Even in the shade it was 105 degrees! We are relieved that this week has cooled off and are looking forward to the milder days and nights of fall.

Change to Payment & Delivery Policy

Beginning September, we will no longer provide a grace period for late payments. Payments are due at the end of the current month in advance of the coming month's deliveries. We will announce in our newsletters the coming monthly totals earlier in the current month to provide ample time to send in payment. Without receipt of payment for the coming term, service will cease following the delivery of the final prepaid veggie box. In effect, your subscription renews for the coming term with receipt of payment.

Come September, the "**Ordered Through**" column of the sign-out sheet will reflect the date through which your deliveries are paid. Please check the sign-out sheet to make sure your name appears on the sheet and to help keep track of your deliveries.

If your name does not appear on the sign-out sheet, do not take a box, as we did not deliver one for you that week. Please contact us by phone or by email to clear up the confusion and to schedule delivery for the following week.

Payment Reminder: September Payment Due by August 29

*Monthly payment for four **Wednesday / Thursday / Friday** deliveries in September is \$64.*

Bulk Early Girl Tomatoes: Order a 20 lb case of Early Girl tomatoes by Sunday for delivery next week. Each case of tomatoes is \$30. They're great for fresh eating, canning, or freezing! Please mail your payment to our P.O. Box when you place the order. Thank you!

Box Notes: Riverdog Farm is the proud recipient of three ribbons from the Yolo County Fair held last weekend in Woodland, our county seat. Our assorted pepper entry received a 3rd place ribbon. Our mixed eggplant and mixed potato entries garnered first place ribbons! We are featuring the eggplant and the peppers in this week's box to celebrate the prize-winning produce. You will find three to four sweet gypsy peppers in the box. They're great raw or roasted. You will find one or two Rosa Bianca eggplants. The white-fleshed, creamy globe eggplant is a bitter-free, Italian heirloom. It happens to be my favorite of all the eggplants we grow. The Marvel Stripe is an heirloom tomato with distinct orange-yellow & pink color combination. You'll also find Early Girl tomatoes in the bag. Early Girl tomatoes have a wonderful acid-sweet balance. Two melons this week! You'll find an orange honeydew and a muskmelon or cantaloupe in the box. If you find the melons are firmer than you prefer, let them sit on the counter for a couple of days. Enjoy!

Baked Eggplant with Feta Cheese and Tomatoes from *Vegetarian Cooking for Everyone* by Deborah Madison

About 24 ounces Eggplant
Salt and freshly milled pepper
2-3 oz. Feta cheese
½ Tsp. dried oregano

About 1/3 cup olive oil
4 Tomatoes, peeled, seeded and chopped

Preheat oven to 375 degrees F. Slice each eggplant lengthwise in half and score the cut sides in a crisscross pattern. Heat 3 T. olive oil in a large skillet. Add the eggplant, cut-sides down, and fry over medium-high heat until golden. Fry the back sides for a few minutes, then remove to a plate and season with salt and pepper. Wipe out the pan.

Heat 1 T. of olive oil in a skillet, add the tomatoes, and cook over medium-high heat until they have broken down into a chunky sauce, 5-10 minutes. Season with salt and pepper to taste. Set the eggplants, cut sides up and snugly side by side, in a baking dish. Crumble the cheese over the tops, spoon the tomato over the cheese, and sprinkle with the oregano. Cover and bake until the eggplant is tender, about 40 minutes. Uncover and bake 5 minutes more.

Suffer-free Succotash from the website: www.wisefoodways.com/recipes/succotash.php

Ingredients:

½ dried ancho chile pepper (or other mild, dried chile), without stem or seeds
½ cup boiling water
2 tablespoons butter or olive oil
1 medium leek or onion, chopped or diced
1 large (or two small) sweet pepper(s), red, orange or yellow, diced (bell, gipsy or other)
1 cup dried or fresh shelling beans, preferably white or pale green (such as lima beans, butter beans, or gigandes), cooked until soft (will yield about 2 cups)
3 ears corn, kernels cut off the cob
½ cup cream or crème fraiche (optional)
Salt and black pepper to taste
1 or 2 scallions, minced

Procedure:

1. Reconstitute the ancho chile pepper in the boiling water by pouring the water over the chile in a bowl and letting it soak while you begin the recipe.
2. Heat a large skillet or shallow pan over medium high heat and add the butter or oil.
3. When the butter or oil are hot, add the onion or leek, and sauté for about two minutes.
4. Add the bell pepper and continue to sauté for another couple of minutes.
5. Lift the ancho chile out of the hot water and mince it small. Add the chile mince to the sauté and stir. Allow to cook for a minute or so, then add the chile soaking water to the sauté (strain out seeds).
6. Drain the beans and reserve the cooking water. Add the beans to the sauté and bring mixture to a simmer. Add bean cooking water as needed to keep the mixture wet and saucy.
7. After about 5-10 minutes, when the mixture is soft, add the corn kernels and cook for another minute or two to heat through, and add salt and pepper to taste.
8. Remove from heat and stir in cream or crème fraiche.
9. Serve as a stew with chopped scallions on top, or as a side dish to fried chicken, pork chop, or other meat.

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