

Riverdog Farm Veggie Box News
PO Box 42 Guinda, CA 95637
(530) 796-3802

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www.riverdogfarm.com
csa@riverdogfarm.com

Box Contents:

1 lb Peaches
2/3 lb Green Beans
2-3 pieces Eggplant
1½ lbs Tomatoes
1 lb Mixed Squash
1 bu Chives
1 Melon
1½ lbs Onions

Field Notes: After a week of emergency well repairs we are transplanting our kales and chards this week. This is the summer to be grateful for the water we do have. We irrigate one field, about 15% of our irrigated land, out of Cache Creek. The reservoirs that feed Cache Creek ran out of water two weeks ago so there is just a trickle, 18 cubic feet/second according to the DWR, of water as opposed to the relative flood of 600 cubic feet per second we are used to at this time of year. We will plant barley on this field for the winter instead of vegetables. Harder to accept is the loss of our swimming hole for the rest of the year. At least it ran two weeks longer than had been

projected.

Box Notes: The peaches in this week's box come from our neighbors about 1 mile north of us, Full Belly Farm (certified organic by CCOF). We ordered 3 varieties: August Lady, Summer Lady, and O'Henry. Your box may include 1, 2 or all of the varieties. Hope you've enjoyed the colorful sweet peppers in recent boxes. We are taking a short break from peppers this week but they will return next week, as August and September are peak pepper harvest times. Because they are only available two months of the year, we aim to include them in your box weekly until the cold weather sets in. The onions are juicy and sweet. Place them whole on a grill, cooking until the outer skin is partially blackened and translucent. Let them cool slightly, then slip the inner bulb out of the outer shell by squeezing the stem end. This is our daughter's favorite way to eat onions.

Hoes Down Harvest Festival

Saturday October 3, 2009 from 11:00 am to 11:00 pm at Full Belly Farm in Guinda. This fun event to celebrate rural living is down the road from Riverdog Farm.

For more information go to www.hoesdown.org. The Saturday event costs \$20.00 for adults & \$5.00 for children ages 2-12. Children under 2 are free! On Sunday October 4, 2009 there will be several farm-related workshops such as Meet your Meat, The Chicken and Egg, Olive Oil 101, and Home Brewing. The Sunday workshops require pre-registration. To defray the admission cost to the Saturday event, volunteer opportunities are available.

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 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! 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 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 or call (530) 796-3802. For photos of our hog operation, visit our *Hog Blog* at riverdoghog.blogspot.com.

Tomates Tapenade

From <http://orangette.blogspot.com/2007/09/last-hurrah.html>

For Tapenade:

4 ounces pitted Niçoise olives (about 1 cup)

1 Tablespoon capers, rinsed to remove excess brine and drained

1 teaspoon sherry vinegar

8 large basil leaves

2 tablespoon olive oil

Salt, to taste

For the vinaigrette:

3 Tablespoon olive oil

1 Tablespoon white wine or champagne vinegar

¼ teaspoon salt

Ripe tomatoes, preferably heirloom

Crusty bread, for serving

First, make the tapenade. Combine the olives, capers, vinegar, olive oil, basil leaves, and 1 tablespoon water in a blender or small food processor. Process to puree, but don't let the mixture get too fine. You want a little texture, some tiny nubs of olive or basil here and there. Taste, and salt if needed. (I usually think it's salty enough as is.) Set aside.

To prepare the vinaigrette, whisk the oil, vinegar, and salt together in a small bowl. Set aside.

Cut the tomatoes however you like, into wedges or slices. Arrange on a platter.

Serve the tomatoes with bowls of tapenade and vinaigrette on the side, so that each eater can dress them to their liking. (I take mine with a moderate drizzle of vinaigrette and a good-size dollop of tapenade.) Be sure to keep a hunk of bread on hand to mop up the juices on the plate. That's very important.