

Box Contents:

1 ½ lbs German Butterball
Potatoes
1 bskt Cherry Tomatoes
1 lb Red Tomatoes- Early Girl
and Red Slicer
1 Charentais Melon
1 bunch Herbs
1 lb Sweet Peppers

Field Notes: We are about one month away from the Fall Equinox when the shortening day light hours start to determine the length of our workday. As the nights grow longer, the farm looks forward to more down time. One of the ways some of the farm crew spends their spare time every year is by playing soccer! About 22 Riverdog Farm employees formed a soccer team and compete every Sunday in an adult soccer league with 16 other teams. The games happen in the Sacramento area. This year, the Riverdog soccer team is in the running for the league championships! Go Team Riverdog!

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: Charentais is our featured melon of the box this week. According to Amy Goldman, author of *Melons For the Passionate Grower*, the Charentais is a type of melon that originated in the Poitou-Charentes region of western France, circa 1920. Initially, on the plant the melon has a blue-green tint. When ripe, the melon begins to show cream coloration with blue stripes. When ready to harvest it slips easily off it's stem. Inside, the Charentais has a deep orange flesh. The flavor of the Charentais is perfumed with undertones of brown sugar. We hope you savor its flavor! The Early Girl Tomatoes are small and delicious! They're flavor is concentrated; slice in half and toss in your salad with rings of sweet peppers. The pepper variety is Flamingo, known for its sweet, thick-walled flesh.

Correction to the newsletter from the week of 8/19/08: The succotash recipe came from Jessica Prentice, author of Full Moon Feast. The proper credit information for the recipe "Suffer-free Succotash" is: Copyright © 2004 Jessica Prentice: www.stirringthecauldron.com.

Buttermilk Skillet Corn Bread from *Vegetarian Cooking for Everyone* by Deborah Madison

3 tablespoons butter

1 cup stone-ground white or yellow cornmeal

½ teaspoon baking powder

2 eggs, beaten

2 cups buttermilk

1 cup flour

1 teaspoon baking powder

½ teaspoon salt

2 tablespoons sugar or honey

Optional suggested addition from Riverdog Farm: finely diced sweet pepper, about 1 cup stirred in after all ingredients are mixed.

Preheat the oven to 375 degrees F. Put the butter in a 10-inch cast-iron skillet and place in the oven while you get everything else together. Sift together the dry ingredients in one bowl and mix the eggs, sugar, and buttermilk in another. Remove the pan from the oven, brush the butter over the sides, then pour the rest into the wet ingredients. Combine the wet and dry ingredients, and stir long enough to make a smooth batter. [Add diced sweet peppers.] Pour the batter into the hot skillet and bake until lightly browned and springy to the touch, 25-30 minutes.

Riverdog Farm's Rosemary Potatoes

Rosemary and potatoes make a delicious combination! A simple way to prepare the potatoes is to pan fry them. First, chop up a medium sized onion. Finely chop about 1 T. of the rosemary. Then cut the potatoes into wedges. Heat 2 T. oil in a skillet. Sauté the onions until translucent, add the potatoes and heat until tender, stirring often. When the potatoes seem ready to eat (soft when poked with a fork) stir in a few halved cherry tomatoes and heat until their juices coat the potatoes. Add salt and pepper to taste.

Bruschetta from *Essentials of Classic Italian Cooking* by Marcella Hazan

6 garlic cloves

Extra virgin olive oil, fruity and young

Salt and black pepper, ground fresh from the mill

8-12 fresh basil leaves or a few pinches of oregano

**12 slices thick-crust bread, ½ to ¾
inch thick, 3 to 4 inches wide**

8 fresh, ripe tomatoes

Preheat a broiler.

Mash the garlic gloves with a heavy knife handle, crushing them just enough to split them and to loosen the peel, which you will remove and discard.

Grill the bread to a gold brown and both sides.

As the bread comes off the grill, while it is still hot, rub one side of each slice with the mashed garlic.

Put the bread on a platter, garlicky side facing up, and pour a thin stream of olive oil over each slice, enough to soak it lightly.

Sprinkle with salt and a few grindings of pepper. Serve while still warm.

Wash the tomatoes, split them in half lengthwise, and with the tip of the paring knife pick out all the seeds you can. Dice the tomatoes into ½ inch cubes. Wash the basil leaves, shake them thoroughly dry, and tear them into small pieces. (Omit this step if using oregano.)

After rubbing the hot grilled bread with garlic as directed in recipe above, top it with diced tomato, sprinkle with basil oregano, add salt and pepper, and lightly drizzle each slice with olive oil. Serve while still warm.