

Box Contents:

1 bu Red Chard
1 lb Early Girl
1 lb Mixed Sweet Peppers
2 pcs Green Slicing Cucumbers
2 pcs Acorn Squash
½ lb Garlic
1 Melon

Field Notes: Rain and mornings in the mid-forties in September! We picked up around a tenth of rain, but it was wet and drizzly for several days. Friends in Winters claim to have been hit by a storm cell that brought them three inches in one afternoon. While we saw light hail and lightning that day, we missed the really hard rain. Fall crops loved the cool weather and have really jumped this week but summer crops just stood still. We continue planting and transplanting, as well as harvesting and warehousing winter squash, a major fall crop for us. By the time of our Pumpkin Party, we hope to have a barn full of squash to show off.

The 20th Annual Hoes Down is on Saturday, October 6. The all-day celebration of the harvest season features farm tours, an amazing kids' area, hayrides, crafts, and great food and music. For more information and directions to the event, visit <http://www.hoesdown.org> It's a fun and exciting event for the whole family, and all net-proceeds from admission benefit non-profit organizations working on sustainable food and farming.

Riverdog Farm's Pumpkin Patch Party is on Sunday, October 28 from 1:00 to 5:00 pm. Join us for a low-key, potluck picnic and explore our farm. We'll provide pumpkin themed foods such as pumpkin ice cream, pumpkin bread, and of course, pumpkin pies. We'll also have a pumpkin carving station and hayrides for the youngsters. So bring your favorite dish to the feast and enjoy a Sunday afternoon with us!

Monthly and Quarterly Payment Reminder: Payment is due the first week of October

Monthly payment for five *Wednesday* deliveries in October is \$80.

Monthly payment for four *Thursday* and *Friday* deliveries in October is \$64.

Fourth quarter payment is \$192 for deliveries through the third week of December.

Box Notes: As you can gather from the field notes, the farm is once again in midst of seasonal transition. Which means... greens are back! Red chard is a tender green that steams exceptionally well. Or if you prefer to sauté your greens, prepare the chard with garlic and peppers. Acorn squash is this week's winter squash. Its flesh is denser than last week's Delicata, but the acorn squash also bakes well. Check out the recipe on the back page. And as fall crops begin to make their way into the veggie boxes, the summer fruits (including tomatoes) begin to fade out. This will likely be the last week for melons. The melon season is fading out in timely fashion. We've had to pick several varieties of melons to have enough for our veggie boxes. You will find one of the following in you box: Muskmelon, Orange Honeydew, Cantaloupe, or Charlyn. We hope you've enjoyed the melon season as much as we have. Good eats!

Aioli (Garlic Mayonnaise) from *Chez Panisse Café Cookbook* by Alice Waters

"We use a combination of pure and extra-virgin olive oil to make aioli. The extra virgin oil adds flavor, but can be overpowering by itself. In the same way, depending on the size and the strength of the garlic, three cloves may be too many-or not enough. Use your taste and preference to judge." AW

Makes about 1 cup.

3 cloves garlic, peeled
1 egg yolk, lightly beaten
¼ cup extra-virgin olive oil

Salt
¾ cup pure olive oil

Mash the garlic to a smooth paste in a mortar with a pinch of salt. Take out 1/3 of the paste and set aside. To the rest of the garlic, add 1 teaspoon water, ¼ teaspoon salt, and the egg yolk, stirring well. Combine the two types of olive oil. Slowly whisk in the olive oil, a few drops at a time. As the mixture begins to thicken, begin adding the oil in a slow, steady stream. If the aioli becomes too thick, thin it with a bit of water and continue. After all the oil has been mixed in, taste for salt and garlic and adjust accordingly. Refrigerate until needed. Aioli should be used the day it is made, preferably within a few hours-the fresh garlic flavor dissipates and becomes unpleasant.

Thetchouka from *The World In Your Kitchen* by Troth Wells

"In this dish, beaten eggs are poured over the top of the cooked vegetables and baked until they set." TW

Serves 4.

1 onion, chopped
1 chili, sliced
6 small/medium tomatoes, chopped
Vegetable oil of choice

3 cloves garlic, crushed
2 sweet peppers, sliced into thin strips
4 eggs, beaten
salt and pepper

Heat oven to 350°F.

1. If you have one, use a pan that can transfer to the oven. Heat the oil and cook the onion for a few minutes before adding the garlic, chili and bell peppers.
2. When they have softened, put in the tomatoes and the seasoning. Let the mixture cook for 5 minutes, and stir from time to time.
3. Now pour the beaten eggs on top and bake in the oven for 10-15 minutes or until the eggs are set as you like them.

Baked-Steamed Acorn Squash from *Vegetarian Cooking for Everyone* by Deborah Madison

Preheat the oven to 375°. Cut an acorn squash in half from stem to tip and remove the seeds. Brush with oil and place the cut side down in a baking dish. Add ½-inch water and bake until soft, about 30 minutes. By this time, the water will be evaporated and the bottom will have begun to color. Serve with butter, salt and pepper, or **Spicy Moroccan Butter**, or sweeten with a spoonful of maple syrup, honey, or brown sugar and a dash of cinnamon, nutmeg or allspice.

Spicy Moroccan Butter

½ bunch scallions, white parts only
2 garlic cloves, coarsely chopped
1 tablespoon sweet paprika
2 teaspoons ground cumin
¼ pound sweet butter
Salt

2 tablespoons chopped parsley
2 tablespoons chopped cilantro
1 teaspoon chopped mint
½ teaspoon ground coriander
Juice of 1 lime
Cayenne Pepper to taste

Pound the scallions, garlic, ground spices, herbs, and 1/8 teaspoon salt in a mortar to form slightly rough paste. (Or puree in a small food processor.) Stir this paste into the butter with the lime juice.