

Box Contents:

¾ lb Green Beans
2 Cucumbers
1 bu Scarlet Queen Turnips
1½ lbs Tomatoes
½ lb Sweet Peppers
1 bu Chard
2 pcs Delicata
1½ lbs Potatoes

**October/Fourth Quarter
Payment is due by
September 30, 2011:**

October payment for four deliveries is \$80.

Fourth Quarter payment for 11 weeks of deliveries in October, November, and December is \$220.

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 date. Without timely receipt of payment, deliveries may be interrupted.

Special Bulk Offers

Almond Butter:

2 jars for \$24

Early Girl Tomatoes:

20-lb case for \$26

Pickling Cucumbers:

10-lb case for \$15

Please email or call us to place your order by the Friday before your delivery day. Please mail your payment to our address when you place the order.

Field Notes: Winter squash harvest continues this week. We are filling bins quickly and because many of our fall harvested potatoes are occupying the bins, we will be ordering more bins to increase our winter squash storage capacity. Fall transplants have transitioned from the greenhouse to the field beautifully. They are developing new leaf sets and filling out the rows. The mild daytime temperature and cooler nights give the fall crops optimal growing conditions.

Hoes Down Harvest Festival

Saturday October 1, 2011, 11:00 am to 11:00 pm at Full Belly Farm a mile down the road from Riverdog Farm. This is an annual fundraiser event that benefits the Ecological Farming Association and local, community non-profit organizations that help make the event happen. Go to www.hoesdown.org for more information, directions, and ticket prices. The festival includes an amazing children's craft area, farm tours, agricultural workshops, live music, and camping Sat night.

There will be two workshops at Riverdog Farm on Sunday October 3, 2011: **Raising Pastured Hens** and **Meet Your Meat** - a sausage-making workshop. To register for the workshops go the Hoes Down website. The Hoes Down and the workshops raise funds for the Ecological Farming Association, a non-profit organization dedicated to "nurturing healthy and just farms, food systems, communities and environment by bringing people together for education, alliance building and advocacy."

Riverdog Farm Pumpkin Party

Sunday October 23, 2011 1:00 pm to 5:00 pm. Come to the farm to harvest a pumpkin, have a picnic, eat ice cream, and enjoy a hayride tour to see the crops and hogs. Please bring a potluck dish to share, your own plates and eating utensils. Directions and address can be found on our website and in future newsletters: www.riverdogfarm.com. Hot off the press Riverdog Farm t-shirts will be available for purchase as well as our almond butter. RSVP with the number attending to csa@riverdogfarm.com.

Box Notes: Winter squash and potatoes are making their first fall appearance in your box. The delicata squash is a sweet, creamy type of squash. Cut in half lengthwise, remove the seeds, place cut side down in an oiled baking dish, and bake for 30 minutes until soft. To eat, scoop out the creamy inside with a spoon. The skin is edible too. Some people like to eat the skin, some don't. I prefer to eat just the creamy inside of the squash. The potato variety this week is Yellow Finn or German Butterball. These types of potatoes, known for their yellow flesh, creamy texture, and buttery flavor, are great for potato

salads, scalloped potatoes or gratins. The sweet peppers this week are the Corno di Toro type, or Horn of the Bull. They are a thick walled, sweet pepper that is good for roasted on a grill, sliced in rings for salads, or cut lengthwise as an accompaniment to humus sandwich.

Riverdog Farm Meats:

Riverdog Farm chickens and hogs are CCOF certified organically raised animals. Meat is processed in non-organic USDA inspected facilities, and therefore meat is not certified organic.

White Cornish: 3.50 to 5-lb whole (head & feet-on) chickens at \$4.50 per pound.

Red Ranger: 3.50 to 5-lb whole (head & feet-on) chickens at \$5 per pound.

Pork Shares: 15 to 20-lb pre-packed cases of assorted cuts at \$7 per pound.

Pork Sausages: 10-lb order of assorted styles is \$65.

Smoked, Plain or Peppercorn Bacon: 5-lb order of bacon is \$50

Smoked Hams: 5-lb order of breakfast ham steaks is \$45. Whole hams also available.

To request a list of pork shares or to place an order, please email csa@riverdogfarm.com. Meat is delivered frozen.

Have a friend who'd enjoy our CSA program?

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 www.riverdogfarm.com.

Delicata Squash with Rosemary, Sage, and Cider Glaze

From <http://www.epicurious.com/recipes/food/views/Delicata-Squash-with-Rosemary-Sage-and-Cider-Glaze-104125>

2 medium delicata squash (about 2 pounds)

3 tablespoons unsalted butter

¼ cup very coarsely chopped fresh sage

1 tablespoon coarsely chopped fresh rosemary

1½ cups fresh unfiltered apple cider or juice

1 cup water

2 teaspoons sherry vinegar

1 teaspoon salt

Freshly ground black pepper

Prepare squash. If using delicata squash, peel it with a vegetable peeler, cut it lengthwise in half, and scrape out the seeds with a spoon. Cut each piece lengthwise in half again, then crosswise into ½-inch thick slices. Other types of squash should be peeled with a chef's knife, seeded, cut into 1-inch wedges, then sliced ½-inch thick.

Make herb butter. Melt the butter in a large (12-inch) skillet over low heat. Add the sage and rosemary and cook, stirring, until the butter just begins to turn golden brown, 3 to 5 minutes. Do not brown the herbs. Cooking the herbs in butter mellows their flavor and improves their texture.

Add the squash to the skillet, then the apple cider, water, vinegar, and salt. Cook, stirring occasionally, over medium heat at an even boil until the cider has boiled down to a glaze and the squash is tender, 20 to 30 minutes. Taste and season with pepper, and additional salt if needed.

An Easy Potato Salad Recipe

From <http://www.the-greatest-barbecue-recipes.com/potato-salad-recipe-2.html>

1 pound bacon, cooked well, and crumbled

4 pounds potatoes peeled, chopped, and cooked till tender but not mushy

5 green onions, diced (use the whole onion for maximum flavor)

½ cup sour cream

½ cup mayonnaise

2 tablespoons sweet pickle juice (room temperature)

2 teaspoons salt (optional)

1 tablespoon white pepper

Prepare vinaigrette by mixing the pickle juice (or vinegar) with the salt and pepper. Set aside.

Prepare potatoes as described in Potato Salad Recipe Secrets; cut into ¾" cubes. Drain thoroughly!

While potatoes are still hot, sprinkle the vinaigrette evenly, add the onions, and toss gently until well coated. Place in refrigerator until cooled (about ½ hour, or more).

Mix the sour cream and mayonnaise together, add the crumbled bacon and blend gently with the potatoes. Cover and chill for a couple of hours, or more. Taste! Need more salt or pepper? Serve.