

**Riverdog Farm Veggie Box News**  
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**September 28, 2009**  
[www.riverdogfarm.com](http://www.riverdogfarm.com)  
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**Box Contents:**

1½ lbs Yellow Finn Potatoes  
1 lb Summer Squash  
2/3 lb Green Beans  
1 lb Sweet Peppers  
1½ lbs Pickling Cucumbers  
1 Melon  
1 lb Tomatoes

**Field Notes:** Ahhh, finally – a cool week with high scattered clouds. Temperatures are expected to be about 20 degrees lower than last week and we are relieved. Should be perfect weather for the benefit festival at the neighboring farm this weekend. September 22, last Tuesday, was the Fall Equinox, one of two days of the year when the daylight hours equal the dark hours. Garlic planting is about to begin. The single cloves will get pushed into the loose soil, then watered to push their sprouting tendency. The bright green shoots will grow slowly through the cold winter temperatures, hardy enough to

withstand exposure to frost, and in March, the garlic will take off with elongating leaves and a bulb dividing into cloves. The garlic cycle takes about 8 months from planting time to harvest. It's a process that's well worth the wait.

**Box Notes:** The cucumbers in this week's box are a pickling variety but are delicious eaten like a slicing cucumber. They are mild, crisp, and great in a tomato-cucumber-feta cheese salad, one of our favorite summer dishes. The green beans are tender so they steam quickly. Try steaming quartered potatoes until tender, then toss with steamed green beans and a Dijon vinaigrette dressing.

**Riverdog Farm Pumpkin Patch Party: Sunday October 18, 2009, 1:00 to 5:00 pm.**

Visit the land where your veggie box comes from. Come to the farm to share a meal under the old walnut trees, enjoy a hayride around the fields, and pick pumpkins. More details to come. Please RSVP via email: [csa@riverdogfarm.com](mailto:csa@riverdogfarm.com) to let us know how many will be attending.

**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. Proceeds from this event support the Ecological Farming Association and local non-profit organizations.

For more information, visit [www.hoesdown.org](http://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. To defray the admission cost to the Saturday event, volunteer opportunities are available.

**Payment Reminder: The veggie box price is \$20 per week. November payment is due by October 25, 2009.**

**We will deliver the week of Thanksgiving. That week, boxes normally delivered on Thursdays & Fridays will be delivered on Tuesday, November 24.**

Monthly payment for four weeks of deliveries in November is \$80.

If you have any questions about your account status, please email us at [csa@riverdogfarm.com](mailto: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](http://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](mailto:csa@riverdogfarm.com) or call (530) 796-3802. For photos of our hog operation, visit our *Hog Blog* at [riverdoghog.blogspot.com](http://riverdoghog.blogspot.com).

**Bulk Produce:** We have Early Girl tomatoes and pickling cucumbers available in bulk quantities.

**Early Girl Tomatoes: 20 lb case is \$30.00**

**Pickling Cucumbers: 10 lb case is \$15.00**

Place your order by Sunday for delivery during the following week. Please send payment when you place your order.

### **Kenya's Favorite Pickles (Makes 2 16 oz. Jars)**

From: <http://weelicious.com/tag/pickling-cucumbers>

[This is a quick, refrigerator pickle recipe; there is no need to process/seal in jars – RDF]

**1 lb Vegetables (I have pickled carrots, lemon cucumbers, green beans and pickling cucumbers, but you could also use cauliflower, celery, green tomatoes, jalapenos or okra)**

**¼ cup of Kosher Salt**

**1 tablespoon Agave Nectar**

**1 cup distilled white vinegar (you could also use champagne or white wine vinegar)**

**1 cup water**

**4 garlic cloves**

**6 sprigs of dill**

**2 bay leaves**

Divide the vegetables between 2 16 oz. mason jars. Combine salt, agave, vinegar and water and whisk to combine. Divide the garlic, dill and bay leaves between the jars. Pour the vinegar mixture over the vegetables and cover the jars. Refrigerate and start enjoying after 2-3 days. You can eat them up to a month.