

Riverdog Farm Veggie Box News
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October 5, 2009
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Box Contents:

1 bu Chard
2-3 Armenian Cucumbers
2 lbs Yellow Onions
2 Rosa Bianca Eggplants
1-2 Acorn Squash
1 lb Sweet Peppers
1 lb Tomatoes
1 Melon

Field Notes: Surprisingly, Sunday night's low temperature in Guinda dipped down to 36 degrees! That's 4 degrees away from a frost. This is the earliest we've experienced such low temperatures in our 14 years in this bioregion. The moon was full, winds were blowing in changing weather, and skies were mostly clear so we had a hunch that it might be chilly but not that chilly! The forecast for nighttime temperatures for the rest of the week looks a bit warmer so hopefully Sunday was the coldest night. With sweet corn, melons, green beans, summer squash, and tomatoes still growing we're hoping for a mid-to-late November frost. Some years, the first frost hasn't arrived until just after Thanksgiving.

Box Notes: Ahh, the return of the cooking greens and the first of this year's winter squash! The first pick of chard is scrumptious; it is delicate steamed, tender chopped and cooked in a frittata, or cut into small pieces and added to soup. The acorn squash can be cooked and eaten now or stored for future use. The box contents this week meld the summer and fall seasons. Hope you enjoy the variety!

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

Come visit the farm and harvest jack-o-lanterns! This is a free, children-friendly farm event. Bring a potluck dish to share and a blanket for the picnic. Please RSVP by email and provide how many will be joining us! To help reduce waste, please bring tableware for your group (plates, silverware, cups)!

Directions to the party: 11095 Hwy 16, Brooks, 95606.

- ❖ **From the Bay Area:** take I-80 east to I-505 north. Take Hwy 16 west exit, towards Esparto, and continue on Hwy 16 to Brooks, see directions from Madison.
- ❖ **From Napa:** take Hwy 12 west to 80 east; take I-505 north to Hwy 16 west. See directions below from Madison. Alternately, take Hwy 128 to Winters (a beautiful drive). At the 4-way stop sign in Winters, turn left onto County Road 89, and follow to Highway 16--turn left at the stop sign (Guy's Gas/Mini Mart on left.) onto Hwy 16, going west. Follow directions from Madison.
- ❖ **From Sacramento/Davis:** take I-5 north to Woodland and get on Hwy 16 west. It is the last Woodland exit. Follow Hwy 16 west to Madison and follow the directions from Madison.
- ❖ **From I-505/Madison:** It takes about 20 minutes to get from Madison to the farm. Go west on Hwy 16 through the towns of Madison, Esparto, Capay, past Cache Creek Casino and past the Brooks Post Office and CDF Station. Our driveway is one mile past County Road 71 (County Roads count down as you head west), on the right hand (east side). You will see a pumpkin party sign by the entrance to the farm. **If you're lost, call: 530-320-1608.**

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 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.

Bulk Produce: Early Girl tomatoes and pickling cucumbers are now available in bulk quantities. But act quickly as Sunday night's temperature got down to 36 degrees, 4 degrees away from freezing!

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.

Ratatouille Tart

[http://www.sfgate.com/cgi-](http://www.sfgate.com/cgi-bin/article.cgi?f=/c/a/2008/07/16/FDC111MCFG.DTL&hw=Brennan&sn=001&sc=1000)

[bin/article.cgi?f=/c/a/2008/07/16/FDC111MCFG.DTL&hw=Brennan&sn=001&sc=1000](http://www.sfgate.com/cgi-bin/article.cgi?f=/c/a/2008/07/16/FDC111MCFG.DTL&hw=Brennan&sn=001&sc=1000)

The author of this recipe, Georgeanne Brennan, lives in Winters about 45 minutes from Riverdog Farm.

The secret is to cook the ratatouille until it is very thick, almost jammy. Vary the color and tastes by using yellow or green zucchini, green or red peppers, and yellow or red tomatoes. Serves 6-8.

1 ready-to-use pie crust

3 tablespoons chopped yellow onion

1 medium zucchini, sliced or cubed

½ red bell pepper, seeded, and chopped

½ teaspoon sea salt

½ teaspoon dried herbes de Provence

1 tablespoon extra-virgin olive oil

2 cloves garlic, chopped

1 small eggplant, cubed

3 ripe tomatoes, peeled and chopped

½ teaspoon freshly ground black pepper

Preheat an oven to 400°.

Place the prepared pie pastry in a 9- or 10-inch tart pan with a removable bottom. Line the pastry with a sheet of aluminum foil and add pie weights, rice or dried beans. Place in the oven and bake until the edges are firm, about 10 minutes. Remove the foil and the weights and bake until the bottom is opaque, about 2-3 minutes. Remove and set aside to cool.

In a heavy-bottomed casserole, heat the olive oil over medium-high heat. When it is hot, add the onions and cook until translucent, 2-3 minutes. Add the garlic and cook another minute or two, then add the zucchini, eggplant and peppers. Sauté, stirring often, until the vegetables are soft, about 10 minutes. Add the tomatoes, salt, pepper and herbs. Bring to a boil, stirring. Reduce the heat, cover and cook until the tomatoes have dissolved and the vegetable are soft, yet still intact, 20-30 minutes.

Remove the cover; increase the heat to medium high and cook, stirring from time to time, until thick and jammy, about 20-30 minutes longer.

Spoon the ratatouille into the partially baked tart shell, leaving as much juice behind as possible. Fill to about ¾ full.

Reduce the oven to 350°. Place the tart in the oven and bake until the filling has set and the pastry edges are golden, about 15 minutes.

Remove to a rack and let cool 30 minutes before serving.

To serve, gently slide a knife around the edges to release any pastry that might be sticking, then remove the bottom and place the tart on a serving plate. Cut into wedges and serve warm.