

Box Contents:

1 lb Mixed Heirloom and
Early Girl Tomatoes
1 lb Mixed Sweet Peppers
1 ½ lbs Russian Banana
Fingerling Potatoes
2/3 lb Green Beans
2 pcs Delicata Squash
1/4 lb Garlic

Field Notes: We dipped very briefly below the 40°F mark this Tuesday morning. This is the real beginning of the end of summer veggies if October proves to be cold and damp rather than warm and dry. We have young squash, bean and cucumber plantings out there, weeks away from harvest, but only if it turns warm again. We are touching the 80s by afternoon, but nothing like the Octobers when we are still making it into the 90s daily and occasionally touching 100F. Fall crops will fill the gaps, but we love that October groove when fall and summer crops really intermingle all the way into November. Our Wintersquash harvest is ongoing, as are fall planting, transplanting and of course hoeing. Thanks

to all who sent in a copy of the leafy greens protest letter. If you need a .pdf copy it will be up on our web site by the end of the week. Also, many thanks to all who came out to support the Hoes Down Festival. The 20th celebration was a tremendous success.

Riverdog Farm's Pumpkin Patch Party: Sunday, October 28, 1:00 – 5:00 pm.

Join us for a low-key, kid friendly 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! This is a free event. *RSVP by phone or email.* Please provide your name and let us know how many will be attending.

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, goin' west. Follow directions from Madison.
- ❖ **From Sacramento**, 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 is 20 minutes 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 exactly one mile past County Road 71 (County Roads count down as you head west), on the right hand (east side). You will see pumpkins in the field by the entrance to the farm. **If you're lost call: 530 320 1608.**

Box Notes: The green beans are beautiful, tender, and sweet. I've been munching on them all week, thinking what a great green bean season it's been. The red bells in this week's box have awesomely thick and juicy walls. They are delicious raw and you can bite into them like an apple! Enjoy a warm, cozy evening by firing up your oven and bake a Delicata squash or roast some fingerling potatoes.

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

"Bruschetta-Roman Garlic Bread, can be served as an appetizer. From its origin in Rome bruschetta spread through the rest of central Italy and acquired other ingredients: invariably now, garlic, and, here and there tomatoes. Two versions of bruschetta follow." MH

For 6-12 servings

6 garlic cloves
12 slices good, thick-crust bread, 1/2 - 3/4-inch thick, 3 to 4 inches wide
Extra-virgin olive oil, fruity and young

Salt
Black pepper, ground fresh from the mill

1. Preheat a broiler or, even better light a charcoal fire.
2. Mash the garlic cloves with a heavy knife handle, crushing them just enough to split them and to loosen the peel, which you will remove and discard.
3. Grill the bread to a golden brown on both sides.
4. As the bread comes off the grill, while it is still hot, rub one side of each slice with the mashed garlic.
5. 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.
6. Sprinkle with salt and a few grindings of pepper. Serve while still warm.

Tomatoes with Bruschetta

All the ingredients given in the recipe above plus the following:

4 fresh ripe tomatoes
8 to 12 fresh basil leaves or a pinch of oregano

1. Wash the tomatoes, and dice them into 1/4-inch cubes.
2. Wash the basil leaves, shake them thoroughly dry, and tear them into small pieces. (Omit this step if using oregano.)
3. After rubbing the hot grilled bread with garlic as directed in the recipe above, top it with diced tomato, sprinkle with basil or oregano, add salt and pepper, and lightly drizzle each slice with olive oil. Serve while still warm.

Spicy Potato, Tomato, and Pepper Tagine from *Vegetarian Cooking for Everyone*, by Deborah Madison
Serves 4 to 6

The Sauce: **6 garlic cloves**
2 teaspoons paprika
1/4 teaspoon cayenne
1/2 cup chopped cilantro
3 tablespoons apple cider vinegar

Salt
1/2 teaspoon ground cumin
3/4 cup chopped parsley
Juice of 1 lemon
3 tablespoons olive oil

1 1/2 pounds potatoes, scrubbed
3 large bell peppers, cut into 1 1/2 inch squares
Salt

24 2-inch celery pieces
4 ripe tomatoes, cut into eighths
Olive oil as needed

In a large mortar, smash the garlic with salt, 1/2 teaspoon paprika, cumin, and cayenne to make a smooth paste. Add the herbs and pound them to release their flavors; they needn't break down completely. Stir in the lemon juice, vinegar, and oil. Set aside.

Preheat the oven to 375 degrees. Oil a large earthenware baking dish.

If using fingerlings, slice them in half lengthwise. Quarter other potatoes lengthwise or cut them into chunks. Steam or parboil until barely tender, about 10 minutes, then put them in a bowl with the rest of the vegetables. Season with salt and toss with the sauce.

Transfer the mixture to the baking dish, drizzle oil over the top, cover with foil, and bake for 35 minutes. Remove the foil and continue baking for 15 minutes or until the vegetables are completely tender. Serve with couscous, rice, or cracked wheat.