

Box Contents:

1 Yellow Canary Melon
1 lb Armenian or Pickling Cucumbers
1 Butternut Squash
½ lb Green Beans
1 lb Sweet Peppers
½ lb Garlic
1 lb Mei Qing Choi
1 Green Cabbage

Field Notes: With 2 inches of rain forecasted for Tuesday, we are scrambling around preparing for the early moisture. The recently harvested safflower seeds we grew for animal feed and 32 tons of almond hulls will be stored under cover, sun-drying hot peppers will be collected into boxes, and we're thrilled that all of the fall eating-crop planting is done ahead of the first rainfall. The timing of the anticipated rainfall is fortuitous in many ways. The rainfall will give all the recent transplants and young seeds a uniform drink, the moistened soil will allow us to plant cover crop on land where, this year, we don't have access to irrigation because of the drought, the supplemental moisture will pre-germinate weed seeds on the dry-farmed grain ground and...

the dust will be settled for the Pumpkin Party this Sunday! Hope to see many of you then.

Box Notes: The Armenian cucumbers are a variety of cucumber that, as a whole cucumber, is characteristically not firm. Each piece is crisp and crunchy when sliced but the cucumber appears more flexible than the dark green slicing cucumber. They are best eaten sooner rather than later because they don't hold moisture as well as the waxier dark green cucumber varieties. Because the Armenian cucumber is long and thin, this variety comes off the vine with flexibility. The Armenian cucumber doesn't need to be peeled. This may be your first time encountering a yellow football-shaped melon. The Canary melon is a Casaba type melon that was named for the Canary Islands where they first became popular. The Yellow Canary melon has a bright yellow exterior and an oblong rind that is slightly ribbed. The interior is a rich ivory color with a green-pink tinge. We cooked the succulent, flavorful mei qing choi last weekend. Since this is the first harvest of the baby choi, it is very tender and cooks fast. Rinse the choi well in a water bath swirling it around to remove any soil, chop into thirds or leave whole, then sauté in olive oil with minced garlic, and a little water. Toss the choi, a dash of red chili flakes if you like it spicy, and garlic with tongs while cooking, then cover for a few minutes to braise/steam. Sprinkle salt (or soy sauce) over all and enjoy!

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

Come visit the farm and harvest pumpkins to turn into jack-o-lanterns! This is a free, children-friendly farm event to show our appreciation for you. Bring a potluck dish to share and a blanket for the picnic. We will provide a big grill, non-alcoholic drinks, Three Twins ice cream, and winter squash pies. Please RSVP by email and provide the number in your party! 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: Pickling cucumbers are available in bulk quantities.

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.

Butternut Squash Pie

From: <http://southernfood.about.com/od/pierecipes/r/r71128d.htm>

1 large butternut squash, cooked and pureed, about 1½ cups pureed squash
1 unbaked and chilled 9-inch pie shell **1 cup light brown sugar, firmly packed**
3 large eggs **¾ cup evaporated milk or half-and-half**
1½ teaspoons ground cinnamon **¼ teaspoon ground nutmeg**
¼ teaspoon ground ginger **¼ teaspoon salt**
2 tablespoons all-purpose flour **1 tablespoon melted butter**
1 teaspoon vanilla

To cook squash: Cut the squash in half lengthwise; remove stem and scoop out the seeds. Place the squash, cut side down, on a foil-lined oiled baking pan; add about ½ cup of water to the pan. Cover loosely with foil and bake at 400° for 45 to 55 minutes, or until the squash is tender and can be easily pierced with a fork. Let cool completely then peel and mash or puree the squash or put it through a food mill. Measure 1½ cups of the squash and set aside.

Reduce oven to 350° F and position an oven rack in the center of the oven. In a mixing bowl with electric mixer, beat the squash with the brown sugar. Add eggs, evaporated milk, spices salt, flour, butter, and vanilla. Beat until well blended. Pour the filling into the chilled pie and place on the center oven rack. Bake for 45 to 55 minutes, or until set. Check after about 35 minutes and loosely set a ring of foil or a pie crust protector over the browned crust so it won't get too dark. When the filling is set, transfer the pie to a rack to cool. Serve just warm or at room temperature with a dollop of whipped topping or whipped cream.