

Box Contents:

1 lb Tomatoes
1 lb Mixed Peppers
1½ lbs German Butterball
Potatoes
¾ lb Broccoli
½ lb Arugula
1 bu Collard Greens
2 pcs Pomegranates

Field Notes: We are enjoying some gorgeous weather this week. With clear skies and highs in low 80s, the only thing to disrupt us is the occasional North winds. We are taking advantage of the pleasant weather by tending to some much-needed weeding. We are also busy preparing for the Pumpkin Patch Party. The forecast for the remainder of the week looks very similar to what we have seen the past couple of days. Hopefully, the forecast holds true through the weekend and we'll enjoy an autumn afternoon under the walnut trees. Enjoy the bounty and hope to see many you at the party!

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: Arugula, a tender nutty green with a mild mustard spice, is a wonderful accompaniment to salads and sandwiches. Remember, broccoli stems and leaves are too delicious to throw away. The leaves cook very well and are much like other braising greens. The large leafy bunched greens are the collards. Great on there own, but Collards have fantastic flavor and blends well with a wide range of savory dishes. The pomegranates come from our neighbors in the valley, Short Night Farm (certified organic by CCOF). Crack the pomegranate and gently pull it apart to reveal the ruby-colored arils inside. Have fun picking these sweet, tangy gems!

Greens with Tomatoes and Asiago from *Vegetarian Cooking for Everyone* by Deborah Madison

1 large bunch collard greens, or
Chard, stems removed, cut into
Large pieces
2 tablespoons olive oil

1 garlic clove, thinly sliced
2 tomatoes, peeled and diced
Several pinches dried oregano
Grated Asiago

Bring a large pot of water to a boil and add a dash of salt. Drop the greens into the water and cook, uncovered, until tender 5 to 20 minutes depending on how you like them, then drain. Put them in a wide skillet with the oil, garlic, and tomatoes. Season with the oregano, and cook over high heat until the tomatoes are heated through. Serve with cheese grated over the top.

Sautéed Broccoli with Olive Oil and Garlic from *The Essentials of Classic Italian Cooking* by Marcella Hazan

1 bunch fresh broccoli, about ¾ to 1-lb

Salt

Scant ¼ cup extra virgin olive oil

**1 ½ teaspoons garlic chopped
very fine**

1 ½ teaspoons chopped parsley

Cut off the end tips of the stalks. Cut the stalks in two, or if quite large, in four, without detaching the florets. Wash thoroughly.

Bring 3 quarts of water to a fast boil. Add 1 teaspoon of salt and as the water returns to a boil, drop in the broccoli. Adjust heat to maintain a moderately paced boil, and cook until the stalks can be pierced by a fork, about five minutes. Drain at once when done.

Ahead-of-time note: Prepare the broccoli up to this point several hours ahead of time on the same day you will be serving it, but do not refrigerate.

Choose a sauté pan or skillet that can accommodate all the broccoli without crowding it too tightly. Put in the olive oil and garlic, and turn on the heat to medium. Cook and stir the garlic until it becomes colored a pale gold, then add the broccoli, salt, and the chopped parsley. Turn the vegetable pieces over 2 or 3 times to coat them thoroughly. Cook for about 2 minutes, then transfer the contents of the pan to a warm platter and serve at once.

Mediterranean Potato Salad from *Moosewood Restaurant Cooks at Home* by the Moosewood Collective *Tart-sweet-sun-dried tomatoes, fragrant cumin, and olive oil give this potato salad its special flavor. This salad is good warm, but even better after a couple of hours, when the flavors have “married.” Serve as a main dish with sliced cheese or hard-boiled eggs and tomatoes.*

1/3 cup firmly packed sun-dried tomatoes (not packed in oil)

1-1 ½ pounds potatoes, cut as desired

½ teaspoon ground cumin

2 tablespoons fresh lemon juice

Boiling water

1 ½ cups finely chopped scallions

¼ cup olive oil

salt and ground pepper to taste

In a small heatproof bowl, cover the sun-dried tomatoes with boiling water and set aside.

Cut the potatoes as desired. As you do so, place them in a saucepan of salted water to prevent discoloration. Then cover the pan and bring the water to a boil. Lower the heat, and simmer until the potatoes are tender.

Place the scallions in a large serving bowl with the cumin, olive oil, and lemon juice. Drain the sun-dried tomatoes and gently squeeze them to remove excess moisture. Finely chop the tomatoes and add them to the bowl. When the potatoes are tender, drain them thoroughly and add them to the bowl. Toss the salad, and add salt and pepper to taste.

Impromptu Arugula Salad from *Vegetarian Cooking for Everyone* by Deborah Madison

Allow 1½ to 2 cups of arugula per person. Carefully sort through the leaves, then wash and dry them well. Tear any large leaves in halves or thirds, put them all in a spacious bowl, and toss with a few pinches of salt. Drizzle on enough extra virgin olive oil to coat lightly and evenly when tossed. Squeeze on a little lemon juice, then toss again and taste. Serve the leaves heaped into a high, light pile.