

Riverdog Farm Meats:

Riverdog Farm chickens and hogs are CCOF certified organically raised animals. Meat is processed in non-organic USDA inspected facilities, and therefore meat is not certified organic.

White Cornish: 3.50 to 5-lb whole (head & feet-on) chickens at \$4.50 per pound.

Red Ranger: 3.50 to 5-lb whole (head & feet-on) chickens at \$5 per pound.

Pork Shares: 15 to 20-lb pre-packed cases of assorted cuts at \$7 per pound.

Pork Sausages: 10-lb order of assorted styles is \$65.

Smoked, Plain or Peppered Bacon: 5-lb order of bacon is \$50

Smoked Whole Hams: 6 to 10-lb order of whole hams at \$9 per pound.

Breakfast ham steaks currently not available.

To request a list of pork shares or to place an order, please email csa@riverdogfarm.com. Meat is delivered frozen.



Sauté shallots with butter and cooking sherry add mushrooms until soft.

Slice corn off cob; add to squash; then add shallots and corn. Mix.

Add teaspoon of clove and Cinnamon. Mix. Pour green sauce into roasting pan until bottom is just covered. Then spread around a tablespoon of green sauce on a tortilla, then put about a cup of squash mixture on tortilla and roll. Place tightly next to each other in pan until pan is full. Then spread more green sauce over top of tortillas leaving nothing dry.

Then sprinkle Cheddar cheese over green sauce. Add whatever amount of cheese is right for you. Bake in oven until cheese begins to bubble.

Red Russian Kale and Red Onion Savory Breakfast Squares

From <http://www.kalynskitchen.com/2008/08/red-russian-kale-and-red-onion-savory.html>; adapted from Regina Schrambling's Collard Squares.

1 bunch Red Russian Kale, chopped

½ red onion, chopped

2 cloves garlic, minced

½ teaspoon olive oil

6 eggs, beaten well

1 teaspoon Tamari

½ teaspoon Spike Seasoning

1 cup grated cheese (I used a blend of low-fat cheese called Pizza Cheese which has mozzarella, provolone, romano, and parmesan)

¼ cup 100% whole wheat bread crumbs (optional)

Preheat oven to 350 F. Cut off kale stems and discard, then wash kale leaves and dry well. (I used a salad spinner.) Pile kale leaves up on top of each other and cut into strips about ¾ inch wide, then turn cutting board the other way and cut again so you have squares just under an inch square. Chop onion into pieces about ½ inch.

Heat olive oil in large heavy frying pan, then add onions and sauté 3 minutes. Add garlic and sauté about 2 more minutes, then add kale, turning over as it wilts and sautéing about 5 minutes, or until kale is significantly wilted and softened.

Put sautéed vegetables into large bowl and add Tamari, cheese, breadcrumbs, beaten eggs, and Spike seasoning. Stir gently until ingredients are well distributed. Spray pan with olive oil or nonstick spray and pour in egg mixture. (I used a pan that's 11.5 X 7.5 inches.) Bake 20-25 minutes until eggs are well set and the top is lightly browned. Serve hot. This is good with low-fat sour cream or salsa.

Image Above: Check out this new (to us!) technology! It's a QR code that is programmed to link to our Coop Scoop blog. You scan the image with your iPad or iPhone and the blog should pop up. Hope you enjoy the photos of our pastured chickens! If this newfangled technology doesn't work, resort to the old method of typing the web address: <http://riverdogfarm.blogspot.com>. The party attendees had a tour of our pastured hogs and many of you wanted to see the chickens as well. Since they're in a different location from where the party was held, you can visit them virtually by scanning the QR code.