

**Riverdog Farm Veggie Box News**  
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**October 26, 2009**  
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**Box Contents:**

1 lb Green Beans  
1 bu Carrots!  
1 bu Cilantro  
1 bu Curly Kale  
½ lb Spinach  
1 lb Broccoli  
1 lb Sweet Peppers  
1 Red Leaf Lettuce  
5 ears Sweet Corn  
3-4 Watermelon  
Daikon Radish

**Field Notes:** The big first rainstorm enabled us to begin the slow, steady process of removing the drip lines, trellis twine, and metal stakes from the tomato fields. Although we continue to harvest tomatoes, some of the varieties in the early plantings are done and we need to clear those fields to prepare them for the next crops, either an overwintered cover crop that acts as a green manure with nitrogen fixing plants to enrich the soil or another harvesting crop. Since summer is winding down, we are also starting to plan our end of peak season crew party that everyone looks forward to for good eats and dancing to celebrate the end of summer's hard, fruitful work.

**Box Notes:** Many exciting fall crops have returned this week and you'll find them in your veggie box: carrots, broccoli, spinach, curly kale and head lettuce! Cilantro is making a rare appearance in the box, as it is a finicky crop that prefers moderate temperatures but can't handle frost. We're proud to

offer the final crop of sweet corn in 2009 – this is the latest season corn we've managed to grow. The kernels are full sized and the flavor is scrumptious. You may find an occasional corn worm near the tip of the ear – an unavoidable phenomenon with organically grown corn. When you get home with your produce, please check the corn tips for worms by peeling back the leaves just enough to make the tip visible, remove any active ones, and tip the top off if there is any worm damage. We included one free ear of corn in each box to cover any kernel loss. The watermelon daikon radish is a juicy, mild (with occasionally spiciness) radish with an intense pink color. Peel and grate it on salad or slice thinly and eat raw as a crunchy crudité for dinner or lunch.

**Riverdog Farm Pork Shares & Sausages:** We have bulk cases of assorted pork cuts and sausages.

**Pork Sausages: 10 lbs of assorted styles is \$65**

**Pork Shares: bulk case (ranging from 15 to 20 lbs) of assorted cuts is \$7 per pound**

Email [csa@riverdogfarm.com](mailto:csa@riverdogfarm.com) with any questions or to request a list of pork shares. Visit our *Hog Blog* ([riverdoghog.blogspot.com](http://riverdoghog.blogspot.com)) to view photos of our pigs.

**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](mailto: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](http://www.riverdogfarm.com).

## Grilled Shrimp with Cilantro Sauce Recipe

From: <http://www.tasteofhome.com/Recipes/Grilled-Shrimp-with-Cilantro-Sauce>

**1½ cups fresh cilantro leaves**  
**2 garlic cloves, peeled**  
**1½ teaspoons lemon juice**  
**6 uncooked jumbo shrimp (about 1/3 pound), peeled and deveined**

**4 teaspoons minced fresh gingerroot**  
**3 tablespoons plus 1½ teaspoons canola oil**  
**1 teaspoon lemon-pepper seasoning**

In a small food processor, combine the cilantro, ginger and garlic; cover and process until cilantro and garlic are chopped. While processing, gradually add oil and lemon juice in a steady stream until smooth. Transfer to a small serving bowl; set aside.

Coat grill rack with cooking spray before starting the grill. Thread shrimp onto two metal or soaked wooden skewers. Sprinkle with lemon-pepper. Grill, uncovered, over medium heat for 5-8 minutes on each side or until shrimp turn pink. Serve with cilantro sauce. Yield: 2 servings.

**Linguine with Butternut Squash, Spinach, and Mussels** from: Bon Appétit | October 2009 by Molly Stevens; <http://www.epicurious.com/recipes/food/views/Linguine-with-Butternut-Squash-Spinach-and-Mussels-355198>

**4 cups ¾ inch cubes peeled butternut squash (about 1 pound)**  
**3 tablespoons extra-virgin olive oil, divided, plus additional for drizzling**  
**½ cup dry white wine**  
**2 large garlic cloves, minced**  
**2 pounds mussels, scrubbed, debearded**  
**8 ounces linguine**

**2 large shallots, chopped**  
**½ teaspoon dried crushed red pepper**  
**½ cup bottled clam juice**  
**2 5-ounce packages fresh baby spinach leaves**

Preheat oven to 400°F. Place squash cubes on rimmed baking sheet. Sprinkle with salt and pepper, then pour 1 tablespoon olive oil over and toss to coat. Roast 10 minutes. Turn squash over; continue roasting until tender, about 20 minutes longer. DO AHEAD: Can be made 4 hours ahead. Let stand at room temperature.

Bring wine, shallots, garlic, and crushed red pepper to boil in large skillet. Add mussels; cover and cook until mussels open, 2 to 3 minutes (discard any mussels that do not open). Transfer mussels to large bowl. Cover liquid in skillet and set aside. Remove mussels from shells; discard shells. Pour clam juice and any accumulated juices from mussels into liquid in skillet. Bring to boil; reduce heat to medium and simmer until reduced to ½ cup, about 5 minutes. Whisk in 2 tablespoons oil. Cover; set aside.

Meanwhile, cook linguine in large pot of boiling salted water until tender but still firm to bite, stirring occasionally.

Using tongs, transfer pasta to skillet with juices, reserving pasta cooking liquid in pot. Add mussels and squash to skillet; toss. Add spinach to pasta cooking liquid; let stand 1 minute to wilt. Drain spinach.

Divide wilted spinach among 4 wide shallow bowls. Divide linguine, squash, mussels, and sauce among bowls. Drizzle with oil and serve.

**Broccoli with Lemon Butter** from *Moosewood Restaurant Cooks at Home* by *The Moosewood Collective*

**2 cups water**  
**1 tablespoon butter**  
**¼ teaspoon minced fresh tarragon**  
**¼ cup toasted, unsalted whole almonds,**

**2 cups broccoli**  
**2-3 tablespoons fresh lemon juice**  
**1 teaspoon minced fresh chives, (optional)**  
**Salt and ground black pepper to taste**

Bring the water to a boil in a saucepan. While the water heats, trim the broccoli. Blanch the broccoli in the boiling water for about 2 minutes until bright green, and drain it well. In a serving bowl, combine the broccoli, lemon juice, tarragon, and optional chives. Mix in the toasted almonds, and add salt and pepper to taste. Serve hot.