

**Box Contents:**

1 lb Broccoli  
1 bu Carrots  
1 bu Beets  
2 lbs Pink Lady Apples  
1 Butternut Squash  
1 bu Red Russian Kale  
1 bu Tokyo Turnips  
1 bskt Cherry Tomatoes

**Thanksgiving Week Delivery Schedule**

We will deliver the week of Thanksgiving. Please review the following to see when your box will be delivered. Please email the farm with any questions and concerns.

- **Tuesday, November 24, 2009** – Davis Hunt, Davis Temple, Sacramento, and Woodland.
- **Wednesday, November 25, 2009** – All remaining sites in the East Bay, Contra Costa County, Lake County, Napa County, and Solano County.

**Field Notes:** These are the mild, fall days that everyone on the farm savors. The days are clear and sunny but not too hot; the evenings are cool but not too cold. We wear jackets and wool hats in the early morning and by 10 am, the sun's warmth causes us to shed off the warm outer clothing layers. On Sunday November 1<sup>st</sup> we ran around the yard catching renegade roosters with a long-handled, blue fishing net. Heleadio, the harvest crew leader in Guinda, came by to request 6 roosters for his Dia de Los Muertos feast. With 5 people and 3 dogs chasing the loose roosters, we managed to scoop them up in about an hour. Pleased to see the crack-of-dawn crows move on, we returned to the satisfying annual ritual of raking up black walnuts knocked down by last weeks wind.

**Box Notes:** The Pink Lady apples are from Smit Orchards (certified organic by CCOF), friends we've been selling next to at the Berkeley Farmer's Market for almost 2 decades. Their farm is located in Linden east of Stockton. This apple variety is relished for it's sweet-tart flavor and crisp texture. Slice and sprinkle some cinnamon sugar on the sliced apples for a very satisfying fall treat. Because the cherry tomatoes are winding down, we recommend cooking them to concentrate their flavor. See the slow roasted cherry tomato recipe below for a cooking method suggestion. This is a box for roasting: cube the carrots, beets, butternut squash and turnips into slightly bigger than dice sized cubes and place them in a glass 9" x 13" casserole dish or cooking sheet, then coat with olive oil, sprinkle with salt and pepper, and roast at 425 degrees until soft and browned around the edges. Occasionally toss and turn the cubed roots while they're roasting. Fruit lovers get ready: more fruit is planned for the upcoming weeks – we will have another round of apples and some Fuyu persimmons from a grower right here in Guinda. How do you like to prepare the produce you receive in the veggie boxes? Send us an email with your favorite recipes and we'll feature your recipes in the newsletter when the ingredients match some of the box contents.

**Payment Reminder: The veggie box price is \$20 per week. December payment is due by November 25, 2009.**

**We will deliver the first three weeks in December. The farm will be on winter break from December 21, 2009 through January 2, 2010.**

Monthly payment for three weeks of deliveries in December is \$60.

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).

**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.

**Slow-baked Cherry Tomatoes with Herbs** from *Vegetables* by James Peterson;  
from <http://www.globalgourmet.com/food/special/vegetables/tomato.html>

Makes hors d'oeuvres for 15

**30 cherry tomatoes, stems removed**                      **3 tablespoons extra-virgin olive oil**  
**2 teaspoons finely chopped fresh marjoram, thyme, or oregano, or 1 teaspoon dried**  
**1 garlic clove, minced**                                      **2 tablespoons freshly grated Parmesan cheese**  
**Salt**

Preheat the oven to 300 degrees.

Cut the cherry tomatoes in half crosswise and squeeze the seeds out of each half. Brush a baking dish large enough to hold the tomatoes in a single layer with a thin coating of the olive oil. Arrange the tomatoes, flat side up, in the dish. If the tomatoes don't stay upright in the dish, make a tiny slice on the bottom of each one so they rest flat.

Crush the chopped garlic with the side of a chef's knife on a cutting board until you obtain a smooth paste. In a small bowl, combine the garlic with the remaining olive oil, the herbs, and Parmesan cheese. Use a small spoon to drizzle the olive oil mixture into each of the tomatoes.

Sprinkle the tomatoes with salt and bake for about 2 hours, or slightly less if your tomatoes are extremely small. The tomatoes should be shriveled and lightly browned around the edges.

**Balsamic -Dressed Roasted Beets** from *Cooking Light*, November 2005

A simple sweet-and-sour dressing complements earthy roasted beets. Its bright flavors make this dish a fitting accompaniment for roasted meats. Yields 8 servings (serving size ½ cup).

**6 medium beets (about 2½ pounds)**                      **½ cup fresh orange juice**  
**¼ cup balsamic vinegar** **1 tablespoon sugar** **1 star anise**  
**½ teaspoon salt**    **1/8 teaspoon freshly ground black pepper**

Preheat oven to 400 degrees.

Leave root and 1 inch of stem on beets; scrub with a brush. Wrap beets in foil. Bake at 400 degrees for 1 hour or until tender. Cool beets to room temperature. Peel and cut each beet into 8 wedges.

Combine juice, vinegar, sugar, and star anise in a small saucepan; bring to a boil. Cook until reduced to 1/3 cup (about 10 minutes). Discard star anise. Combine beets, vinegar mixture, salt, and pepper; toss well.