

Box Contents:

2-3 Pink Lady Apples
1 bu Chard
1 lb Sweet Peppers
2-3 Watermelon Daikon
1 lb Little Gem Lettuce
2 lbs Onions
2 hds Mei Qing Choi

Field Notes: There are times on the farm when we feel an incredible sense of pride. Last week was one of those times. Our daughter Cassidy, who turned 13 in August, entered 5 photos of different Riverdog Farm farm images in the California Farm Bureau Federation (CFBF) annual amateur photo contest. This is a statewide photo contest for all ages. We decided to enter the photos for fun since she is an avid shutterbug. To our surprise, her close-up photo of harvested gypsy peppers won 1st place in the Farm to Fork category and her photo of young transplants in the greenhouse won 2nd place

in the Budding Artist category! We weren't expecting such a wave of success. On top of the incredible 1st and 2nd awards, the contest offers cash prizes for the two top photos in each category. She took home \$750.00 in prize money! Her plan for the unexpected cash is to save it for a trip to Italy.

When she was 9 years old, we had the opportunity to attend the Slow Food Conference in Tourin, Italy. Chez Panisse Restaurant in Berkeley sponsored us and helped to make the trip possible. The adventure made a lasting impression on her and she has been begging to return every year since that trip. Winning these awards will make another trip to her favorite country (so far) possible. The photo contest awards affirm Cassidy's natural photography abilities with the beauty of the produce and the farm imagery that she has grown up closely observing. To learn more about the contest and to see award-winning photos, go to: www.cfbf.com/programs/photo/. The 2008 photos will be uploaded in the near future on the CFBF website. Past year's prize-winning photos and contest rules can be viewed on the site.

Box notes: The watermelon daikon is an unusual occurrence in the world of produce. You won't find it in grocery stores. We saw the radish at farmers markets and started growing it 10 years ago. It is best used raw. You can grate it to add color and a sweet spiciness to a green salad or you can slice it thinly in rounds or wedges and have it with other sliced vegetables as crudités. You will be surprised to find it crisp and refreshing. It's inner red pink color is astounding! Peeling is optional. A surprise for you this week... APPLES!! The apples are a variety called Pink Lady from Smit Ranch based in Linden, 30 minutes east of Stockton. Their apples are certified organic. The Pink Lady® is an exciting new bi-colored apple that originated in Australia. It is a cross of Golden Delicious and Lady Williams which was bred in 1973 by the Agriculture Department of Western Australia. We know the farm and their produce because we sell next to them at the Berkeley Farmers Markets. They are a perfect variety for desserts that are enhanced with a tart sweet apple. The apples are also delicious by themselves – polish and enjoy!

Box Price Increase for 2009: The weekly veggie box price will increase to \$20.00 starting January 5, 2009. We encourage subscribers to make an annual payment of \$950.00 for 50 deliveries in 2009 to receive a discount of \$1 per week. The \$950 total reflects a \$50 discount. The decision to increase the box price is based on several factors. It's been three years since we adjusted our box price; the last veggie box price increase happened in 2005. Additionally, the rise in cost of production, such as wages and the price of fuel, over the past year and a half are pushing food prices up. Our commitment is to provide a veggie box that is mutually beneficial to you and to the farm. How do we determine the box contents? We peg the value of a box item to its price at the farmers market. For example, the leafy greens bunches at the farmer's market are \$1.50 per bunch so that is the price we use to determine what will go into your box. The price adjustment will allow the farm to create a fuller veggie box while defraying increasing costs.

Thanksgiving Week Delivery Schedule: We will deliver the week of Thanksgiving. Please review the following to see when your box will be delivered.

- **Tuesday, November 25th** – Benicia, Concord, Davis Hunt Way, Davis Temple Drive, Sacramento, Vallejo, Walnut Creek Intermediate, Walnut Creek Muller Road, and Woodland.
- **Wednesday, November 26th** – All remaining sites in the East Bay, Lake County, Napa County, and Solano County.

Payment Reminder: The December payment is due by November 28, 2008.

We will deliver the first three weeks of December. Riverdog Farm will be closed from December 21st through January 4th.

The monthly payment for three **Wednesday / Thursday / Friday** deliveries in December is \$48.00.

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 may be interrupted.

Alice Waters’ Apple Tart an adaptation from: www.smittenkitchen.com/2007/11/simplest-apple-tart/

[RDF note: Check out the food website for tips on apple coring and beautiful photos of the preparation of this recipe. For faster preparation of the crust, I used a food processor and the crust turned out flaky and delicious. I also omitted the glaze/syrup – the tart/galette was sweet and moist enough without the glaze.]

For dough:

1 cup unbleached all-purpose flour

1/8 teaspoon salt

3½ tablespoons chilled water

½ teaspoon sugar

6 tablespoons (3/4 stick) unsalted butter, just softened, cut in 1/2-inch pieces

For filling:

2 pounds apples, peeled, cored (save peels and cores), and sliced

2 tablespoons unsalted butter, melted

5 tablespoons sugar

For glaze: ½ cup sugar

Mix flour, sugar, and salt in a large bowl; add 2 tablespoons of the butter. Blend in a mixer until dough resembles coarse cornmeal. Add remaining butter; mix until biggest pieces look like large peas. Dribble in water, stir, then dribble in more, until dough just holds together. Toss with hands, letting it fall through fingers, until it’s ropy with some dry patches. If dry patches predominate, add another tablespoon water. Keep tossing until you can roll dough into a ball. Flatten into a 4-inch-thick disk; refrigerate. After at least 30 minutes, remove; let soften so it’s malleable but still cold. Smooth cracks at edges. On a lightly floured surface, roll into a 14-inch circle about 1/8 inch thick. Dust excess flour from both sides with a dry pastry brush.

Place dough in a lightly greased 9-inch round tart pan, or simply on a parchment-lined baking sheet if you wish to go free-form, or galette-style with it. Heat oven to 400°F. (If you have a pizza stone, place it in the center of the rack.) Overlap apples on dough in a ring 2 inches from edge if going galette-style, or up to the sides if using the tart pan. Continue inward until you reach the center. Fold any dough hanging over pan back onto itself; crimp edges at 1-inch intervals. Brush melted butter over apples and onto dough edge. Sprinkle 2 tablespoons sugar over dough edge and the other 3 tablespoons over apples. (Deb note: I found it nearly impossible to coat it with this much sugar, so I used a little less—more like 3 tablespoons. It made a lightly sweet tart, which we found perfect.) Bake in center of oven until apples are soft, with browned edges, and crust has caramelized to a dark golden brown (about 45 minutes), making sure to rotate tart every 15 minutes.

Make glaze: Put reserved peels and cores in a large saucepan, along with sugar. Pour in just enough water to cover; simmer for 25 minutes. Strain syrup through cheesecloth.

Remove tart from oven, and slide off parchment onto cooling rack. Let cool at least 15 minutes. Brush glaze over tart, slice, and serve.