



Preheat oven to 375. Trim and wash beets. Place on a large piece of aluminum foil, drizzle with 1 teaspoon oil, wrap up, and place on a baking sheet. Bake until beets are tender when pierced with a fork, 30 to 45 minutes. Let sit until cool enough to handle, about 20 minutes. (See How to Roast Beets.)

Peel beets (skins should slip off easily) and cut into ½ inch slices. In a medium bowl, whisk remaining 1 tablespoon oil, vinegar, and salt. Toss beets in dressing. Arrange beets on a platter or 4 serving plates. Top with crumbled feta. Serve immediately.

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

*Breakfast ham steaks currently not available.*

*Bacon currently not available*

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

### **Have a friend who'd enjoy our CSA program?**

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 [www.riverdogfarm.com](http://www.riverdogfarm.com).

### **Harvest Stuffed Acorn Squash**

From <http://www.wholefoodsmarket.com/recipes/1277>

**½ cup chopped yellow onion**    **2 cloves of garlic, minced**  
**1 tablespoon extra virgin olive oil or sunflower oil**  
**2 cups cooked rice, barley or quinoa**  
**2/3 cup dried cranberries, soaked in hot water and drained**  
**2/3 cup chopped sweet potato or carrot, steamed just tender**  
**½ cup grated peeled apple**    **½ cup walnut pieces**  
**1 teaspoon dried sage**    **2 tablespoons chopped parsley**  
**Sea salt, to taste**    **Ground pepper, to taste**  
**3 acorn squash**    **1 cup vegetable stock**  
**2 tablespoons extra virgin olive oil**

In a small pan, sauté onion and garlic in oil over medium heat until soft but not browned. Place in a large bowl and add rice, cranberries, sweet potato, apple, walnuts, parsley, and sage. Season with salt and pepper and set aside.

Preheat oven to 375°F. Slice acorn squashes in half, and scrape out seeds and strings. Place face down in large casserole or roasting pan and fill with ½ inch of vegetable stock, and bake for 15 to 20 minutes. Remove, reserve any remaining stock, and place face side up in pan. Fill each cavity with about ½ to 2/3 cup stuffing. Drizzle with olive oil and any remaining stock, and cover tightly with foil. Bake until squashes are cooked and slightly soft to the touch, about 30 minutes. Remove the foil for the last 5 minutes of baking.

### **Celery Root Remoulade**

From <http://www.foodnetwork.com/recipes/ina-garten/celery-root-remoulade-recipe/index.html>

**2 pounds celery root**    **1¾ teaspoons kosher salt**  
**3 tablespoons freshly squeezed lemon juice**  
**1 cup good mayonnaise**    **1 tablespoon Dijon mustard**  
**1 tablespoon whole-grain mustard**  
**2 teaspoons Champagne vinegar or white wine vinegar**  
**Pinch freshly ground black pepper**

Use a serrated knife to peel the celery root of all the brown outer portions, like peeling a pineapple. Cut the celery root into thin matchsticks with a mandoline, or grate them in a food processor fitted with the coarsest grating blade. With the food processor, press a little as you feed the chunks through and you will have larger shreds. Place the celery root in a large bowl, sprinkle with 1½ teaspoons of the salt and 2 tablespoons of lemon juice, and allow to stand at room

temperature for about 30 minutes.

Meanwhile, in a small bowl whisk together the mayonnaise, the 2 mustards, the remaining tablespoon of lemon juice, the vinegar, the remaining ¼ teaspoon of salt, and the pepper. Add enough sauce to lightly moisten the salad. (You may have some sauce left over.) Serve cold or at room temperature.