

**Box Contents:**

1 lb Fuyu Persimmons  
1½ lbs French Fingerling Potatoes  
½ lb Green Bell Peppers  
1 bu Red Beets  
2 Delicata Squash  
3-4 Little Gem Lettuce  
2 Leeks  
1 Celery Root  
1 bu Red Bor Kale

**December Payment is due by November 25, 2011:**

*Riverdog Farm will be closed the final two weeks in December.*

December payment for two **Wednesday** deliveries is \$40.

December payment for three **Thursday/Friday** deliveries 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 date. Without timely receipt of payment, deliveries may be interrupted.

**Almond Butter:**

2 jars for \$24

Please email or call the farm to place your order by the Friday before your delivery day. Please mail your payment to our address when you place the order.

**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 22, 2011** – Sites in Capay, Davis, Sacramento, and Woodland.
- **Wednesday, November 23, 2011** – All remaining sites in the East Bay, Contra Costa County, Lake County, Napa County, and Solano County.

**Field Notes:** A light rain last Friday helped settle the dust. The fall crop of walnuts is harvested and will be shelled in the next 2 weeks. We had a light almond crop this year so there are fewer almonds. We won't be making almond butter in 2011 due to the almond shortage. We have a limited supply of almond butter from the 2010 harvest that is available through the CSA. The almond butter makes a great gift for the holidays. We will post the Thanksgiving CSA box contents early on Tuesday next week so you have an idea of what will be in the box to plan your feast.

**Box Notes:** The Fuyu persimmons are from Kaki Farm and are certified organic by CCOF. They are the type of persimmon that is eaten when firm unlike the Hachiya type that is eaten when very soft. Peppers are making their last appearance for this year. We had a heavy frost on Tuesday, November 8<sup>th</sup>, so the very tender summer crops including basil, beans, and tomatoes are done until 2012. This is the first week of leeks. Leeks, in the allium family, can be used wherever onions are called for. They are milder than onions. They need a good rinse as the layers in leeks collect grit from the soil. To rinse, make a lengthwise slit along the white shank of the leek and hold under running water to wash all the layers well.

**Persimmon Salad with Ginger, Mint and Yogurt**

From <http://www.thekitchn.com/thekitchn/side-dish/recipe-persimmon-salad-with-ginger-mint-and-yogurt--132318>

**2 tablespoons minced shallot**    **1 tablespoon minced fresh ginger**  
**1 tablespoon extra virgin olive oil**  
**3 medium-large Fuyu persimmon, firm and slightly under ripe**  
**4 to 5 tablespoons plain full-fat yogurt**  
**2 teaspoons soy sauce**                    **Freshly ground black pepper**  
**1 or 2 tablespoons chopped fresh mint**

In a small frying pan over medium heat, gently sauté the shallots and ginger in the olive oil until soft, about five minutes. Turn off heat and let cool.

While the ginger and shallots are cooking, slice the tops off of the persimmons and peel. Cut in half and slice into thin pieces and place into a bowl. Chop or shred the mint and set aside.

Add the shallot-ginger mixture to the persimmons, followed by the yogurt and soy sauce. Toss gently and season with the pepper. Garnish with the mint and serve at room temperature or slightly chilled.

### **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:** 7 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).

### **Potato Leek Soup**

From <http://www.davidlebovitz.com/2010/01/potato-leek-soup/>

**2-3 tablespoons butter or olive oil**

**4 leeks, washed and sliced**      **Salt**

**1 teaspoon chopped fresh thyme, optional**

**¼ teaspoon chili powder**      **6 cups water**

**1¼ pounds potatoes, peeled and cubed**

**2 bay leaves**

**½ teaspoon freshly ground white pepper**

In a large pot or Dutch oven, heat the butter or olive oil over medium heat.

Add the slices leeks and season with salt. Cook the leeks over moderate heat for 5-7 minutes, stirring frequently, until they're completely soft and wilted.

Add the thyme, if using, and chili powder, and stir for about 30 seconds, cooking them with the leeks to release their flavor flavors.

Pour in the water, and add the potatoes and bay leaf.

Cover and simmer until the potatoes are tender when poked with a sharp knife. Depending on which potatoes you used, it could take anywhere from 15 to 30 minutes.

Pluck out the bay leaves and puree the soup with the white pepper, seasoning with more salt if necessary. I use an immersion (stick) blender, but if you use a standard blender, be sure not to fill it more than half-full and secure the lid, and cover it with a tea towel when blending, to avoid hot soup or steam for causing problems. Don't use a food processor as that will make the potato purée gummy.

If the soup is too thick, add a bit more water, until it's the desired consistency.

### **Salad of Fall Greens with Persimmons and Hazelnuts**

From <http://www.epicurious.com/recipes/food/views/Salad-of-Fall-Greens-with-Persimmons-and-Hazelnuts-105785>

**¾ cup fresh tangerine juice**

**1 tablespoon grated tangerine peel**

**½ teaspoon salt**

**¾ cup vegetable oil**

**2 tablespoons hazelnut oil or walnut oil**

**2 tablespoons balsamic vinegar**

**¼ teaspoon ground cinnamon**

**1 head escarole (about 11 ounces), torn into 2-inch pieces**

**1 large bunch watercress, stemmed (about 6 cups)**

**About 5 ounces of mixed baby greens**

**2 Fuyu persimmons, peeled, halved, thinly sliced**

**½ cup hazelnuts, skin removed, toasted**

Boil tangerine juice and tangerine peel in heavy small saucepan over medium-high heat until reduced to ¼ cup, about 5 minutes. Transfer to medium bowl. Whisk in next 5 ingredients. Season dressing with pepper. (Can be made 1 day ahead. Cover; chill. Rewhisk before using.)

Place all greens and half of persimmon slices in large bowl. Add dressing and toss to coat. Divide salad among plates. Top each with remaining persimmon slices and hazelnuts and serve.