

Box Contents:

2 lbs Mandarins
1 bu Collard Greens
4-6 Fuyu Persimmons
1 Butternut Squash
1 hd Fennel
1 bu Carrots
1 lb Leeks
1 lb Gypsy Peppers

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.

For planning your holiday meal, we will post the contents of our Thanksgiving week delivery on our website, www.riverdogfarm.com, by this weekend.

Field Notes: Since the serious winter rains have not yet begun, the farm days are full of preparing for the slower, wetter days ahead. Field preparation, tractor cultivation of weeds, final squash harvest, the potato harvest, and winterizing the farm has been our focus. We're looking forward to a steady harvest of carrots, broccoli, and bunched greens in the upcoming months.

Box Notes: We managed to harvest one last batch of peppers before the heavy frost settled in this week. First-time-for-the-season-crops in this week's box includes: fennel, leeks, collards, and mandarins! The Owari mandarins, a seedless Satsuma variety, are from Gold Oak Ranch (certified organic by CCOF). Like last week, the Fuyu persimmons are from our neighbors in Guinda. They are best eaten when firm and dark orange. They continue to ripen off the tree when stored at room temperature. Collards are a cooking green packed with nutrients. They need a little more cooking time than chard or spinach because of their thicker leaves.

Bulk Mandarins are available! A 20 lb case of Owari Mandarins from Gold Oak Ranch (certified organic by CCOF) is \$30. Please place your order by the Sunday before your delivery day. Please send your payment to the farm when you place your order. Thank you!

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 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.

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 with any questions or to request a list of pork shares. Visit our *Hog Blog* (riverdoghog.blogspot.com) to view photos of our pigs.

Butternut Squash Soup with Pear, Cider, and Vanilla Bean

From http://seattlest.com/2005/11/22/seattlest_gets_jealous_makes_soup.php

By Molly Wizenberg, author of the food blog: www.orangette.blogspot.com

1 2-lb butternut squash, peeled, seeded, and cut into 1-inch pieces (4 generous cups)

2 firm-ripe pears, peeled, cored, and cut into 1-inch pieces (about 2 cups)

1 medium yellow onion, peeled and coarsely chopped

1 cup apple cider

3 tablespoons olive oil

4 cups good-quality chicken broth

½ tsp salt

½ cup half-and-half

1 vanilla bean, about 7 inches long

Fresh chives, finely chopped, for garnish

Heat the oil in a Dutch oven or small stockpot over medium-low heat. Add the squash, pears, and onion, stir to coat with oil, and cook, uncovered, stirring occasionally, for 10-15 minutes, until the onion is soft and transparent and the pears are starting to fall apart. Add the cider, and bring the mixture to a boil over medium-high heat. Add the broth; reduce the heat to medium-low, and simmer the mixture, partially covered, for about 30 minutes, until the squash is tender. Working in batches, carefully puree the mixture in a food processor or blender. Return the soup to the pot, and season it with salt. Continue to cook the soup over medium-low heat, uncovered, until it has reduced to about ½ to 1/3 of its original volume. Stir occasionally. The final consistency is up to you; when it reaches a thickness that seems right—not too thin, not too thick—it's ready. While the soup is reducing, put the half-and-half in a small saucepan. Cut the vanilla bean lengthwise into two long strips. Using the back of your knife, scrape the tiny black seeds out of the bean. Scoop the seeds and the bean halves into the pan with the half-and-half, and put the pan over low heat. Warm the half-and-half until it is steaming, but not boiling. Remove it from the heat, remove and discard the vanilla bean halves, and whisk to break up any clumps of seeds in the half-and-half. Set aside. When the soup has reduced to its desired thickness, stir in the half-and-half, taking care to not leave any little black seeds behind in the saucepan. Taste, and adjust seasoning as necessary. Serve, garnished with chives.

Braised Collard Greens from: <http://www.nytimes.com/2009/10/26/health/26recipehealth.html>

By Martha Rose Shulman

1 large bunch collard greens, about 1½ pounds, stemmed and washed in 2 changes of water

Salt to taste

2 tablespoons extra virgin olive oil

1 onion, sliced very thin across the grain

2 to 4 garlic cloves, sliced thin

¼ teaspoon crushed red pepper flakes

Freshly squeezed lemon juice for serving

Bring a large pot of water to a boil. Fill a bowl with ice water. When the water comes to a boil, salt generously and add the collard greens. Blanch for four minutes and transfer to the ice water with a slotted spoon or skimmer. Drain, squeeze out extra water and coarsely chop or cut in thin ribbons. Set aside the cooking water. Heat the oil over medium heat in a wide, lidded skillet or Dutch oven, and add the onion. Cook, stirring often, until it begins to soften, about 3 minutes. Add a generous pinch of salt and the garlic and crushed red pepper flakes, and continue to cook, stirring often, until the onion is tender, about five minutes. Add the collard greens, and stir together for a few minutes, then add 1 cup of the cooking water and salt to taste. Bring to a simmer, cover partially, and simmer over low heat for one hour, stirring often and adding more cooking water from time to time, so that the greens are always simmering in a small amount of liquid. Taste and adjust seasoning. Serve hot or warm, with a little fresh lemon juice if desired.