

Box Contents:

2 lbs Butterball Potatoes
2 lbs Broccoli & Cauliflower
½ lb Salad Mix
1 bu Spinach
1 bu Red Beets
1 or 2 pcs Butternut Squash
1 hd Garlic
1½ lbs Satsuma Mandarins

Field Notes: Happy Thanksgiving to all of you. I hope that this holiday week of busy preparations and changed schedules leaves everyone some time to enjoy the people and activities you love. As we hunker down for a winter of steady production (we hope), most farms in Yolo County and the rest of Northern CA are locking the doors for the winter and laying off the vast majority of their crews. There may be some piece-work pruning in the orchards and vineyards, but for many farm workers it is a long cold winter with little or no work. With your support, we have been able to build a farm that provides a much more stable employment environment for our workers. This also creates a saner cash flow for the farm and keeps our

skilled workers around so that we are not retraining an entire crew every Spring. Thanks for being an integral part of working towards a farm economy that works for everyone: farm workers, farmers, consumers and Mother Earth.

Satsuma Mandarins are available! Order your 20 lb case of sweet & juicy organic Satsuma Mandarins. The box price is \$28. Email or call us to place your order by Sunday evening for the following week's delivery. Please mail payment with your order.

Box Notes: We have a special Thanksgiving bounty of produce for your feast. Mash'em, puree'em, bake'em, or pie'em; Butternut squash is a holiday must. We have gorgeous red beets for your side dish. Need some extra greens for the feast? Beet tops are wonderful braised or steamed, and cooks much like chard. Spinach makes its seasonal debut! We are happy (relieved!) to have these classic greens available for the holiday feast. I can't picture a Thanksgiving plate without a side of steamed broccoli and cauliflower florets. And of course, potatoes! German butterball potatoes are great for mashing. The potatoes are a bit on the small side, but the skin is great, too! The delicious Satsuma Mandarins are from Gold Oak Ranch (certified organic by CCOF). From everyone at Riverdog Farm: Have a wonderful and happy Thanksgiving!

Winter Squash Gratin from *Vegetarian Cooking for Everyone* by Deborah Madison

2 to 2½ pounds butternut squash

5 garlic cloves, finely chopped

½ cup chopped parsley

Salt and freshly milled pepper

3 tablespoons flour

Extra-virgin olive oil

Preheat the oven to 325 degrees and oil a shallow earthenware baking dish. Peel the squash and cut it into even-sized cubes, from 1/3 inch to 1 inch. Toss it with the garlic, parsley, salt and pepper. Add the flour and toss again until the pieces are coated lightly, letting the excess fall to the bottom. Pile the squash into the dish and drizzle oil generously over the top. Bake, uncovered, until the squash is browned and tender when pierced with a knife, about 2 hours. When served, the individual pieces will collapse into a puree.

Winter Squash and Leeks Baked in Parchment from *The Greens Cookbook*, by Deborah Madison and Edward Espe Brown

"Folded in parchment, the squash and leeks steam in their own moisture, and none of the sweet flavors are lost. The squash is cut into tiny cubes so that it cooks before the paper gets too dark. The squash pieces will hold their angular geometric shape, but collapse to a purée when picked up with a fork. Fresh sage leaves are used for the seasoning here, but you could also use a small dried red chili or chopped Italian parsley. The recipe is for a single parchment package; multiply by the number of people to be served."

½ cup winter squash, cut into ¼ inch pieces

2 to 3 tablespoons leeks, chopped into ½ inch squares or smaller

1 piece baking parchment, about 12 by 15 inches

2 fresh sage leaves

¼ teaspoon garlic, finely chopped

1 teaspoon virgin olive oil

Salt and pepper

1 to 2 teaspoons butter

Toss the squash, leeks, garlic, and olive oil together, and season with salt and freshly ground black pepper.

Preheat the oven to 425 degrees. Fold the parchment paper in half to make a crease. Open it up and generously butter the bottom half, covering all but an inch from the edge. It is important to coat the surface thoroughly, or the sugars in the squash will stick to the paper and burn. Heap the vegetables into the center of the buttered area and tuck in the sage leaves. Lay a few small pieces of butter on top. Fold the top half of the paper down and tightly roll the edges over onto themselves to make a half-circle. Give the paper a good twist at the end to hold the packet firmly closed. Bake for 25 minutes

Wilted Spinach Salad from *The Greens Cookbook*, by Deborah Madison

½ small red onion, quartered & thinly sliced

6 to 8 slices baguette, for croutons

½ pound bunch spinach

½ tablespoon mint leaves, finely chopped

3 ounces feta cheese

3 tablespoons olive oil

4 to 6 Kalamata olives

1 small clove garlic, finely chopped

1 tablespoon sherry vinegar

Preheat the oven to 400 degrees. Cover the onion slices with cold water and refrigerate until needed. Brush the bread with some of the olive oil and toast it in the oven until it is crisp and lightly browned, 6 to 8 minutes. Press the olives to split them open, take out the pits, and cut or tear the meats in two.

Remove the spinach stems (or not, as you prefer) and discard any bruised or yellow leaves. Cut the large leaves into halves or thirds; small leaves can be left whole. Wash the spinach, using 2 changes of water if the spinach is very sandy, and spin dry.

When you are ready to make the salad, drain the onions. Put the spinach in a large metal bowl and toss it with the onions, garlic, mint, olives, and vinegar. Break up the cheese and crumble it over the spinach. Heat the rest of the olive oil until it is very hot but just short of smoking. Immediately pour it over the salad, turning the leaves with a pair of metal tongs so that the hot oil coats and wilts as many leaves as possible. Taste, and season with more vinegar if needed. Serve the salad with the croutons tucked in and around the leaves

Lumpy Mashed Potatoes with Horseradish from *Roots, the Underground Cookbook*, by Barbara Grunes and Anne Elise Hunt

About 1½ pounds potatoes, unpeeled

¼ cup sour half-and-half

½ teaspoon salt

¼ cup buttermilk

2 tablespoons (or to taste)

grated fresh horseradish

Cook potatoes in boiling water to cover until fork tender, about 20 minutes. Drain; return potatoes to hot pan. Coarsely mash potatoes, including peels, with a fork. Gradually add buttermilk and sour half-and-half, mashing and stirring with a wooden spoon. (Potatoes will still be fluffy but somewhat lumpy). Stir in horseradish and salt.

Mom's Butternut Squash Pie from *Growing and Cooking Vegetables* by Pamela Thomas

1 large butternut squash

½ cup heavy cream

1 teaspoon cinnamon

½ teaspoon ginger

9-inch pie shell

3 eggs, beaten

½ cup light brown sugar

½ teaspoon nutmeg

½ teaspoon salt

Preheat oven to 350 degrees.

Cut the squash into chunks and boil or steam them until the meat is soft. Peel off the skin and place the squash "meat" into a large mixing bowl. Add the eggs, cream, brown sugar, cinnamon, nutmeg, ginger, and salt, and beat with an electric mixer until the puree is well blended. Pour squash mixture into the pie shell, and bake for about 50 minutes or until the custard sets. Serve warm or cool.