

Box Contents:

2 lbs Yellow Finn Potatoes
1-2 Pomegranates
1 bu Collards
1 bu Carrots
1 Buttercup Squash
1 bag Parsnips, Turnip,
and Rutabaga
2 Leeks
1 bu Sage
1 Cabbage

**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 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
1 case (12 jars) for \$144

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.

Field Notes: Rainfall over the weekend gave everything a good soak. The fields are muddy and the puddles are deep. A heavy frost just before the storm intensified the colors of the foliage of the walnut trees in orchards and along the roads. Swathes of bright yellows, reds, and oranges stand out against the stormy dark gray skyscape. Colder shorter days mean time for baking, knitting, and more time at home. We are looking forward to the approaching winter schedule - with more time for the holidays and shorter workdays. The farm will be closed the last two weeks in December.

Box Notes: Happy Thanksgiving! This is the time of year when we celebrate the bountiful harvest that comes from the farm in this agriculturally productive northern CA bioregion. The abundance of colorful, vitamin-packed, organic produce, the dedication of our employees, and your farm commitment are some of the many reasons we feel grateful. The earthy smell of soil moistened with rain, the low-angled rays of sun illuminating ochre-colored field stubble, a new batch of egg-laying hens chirping contentedly under the warmth of the heat lamps in their coop are all tangible, visual farm moments - feasts for the senses - that leave lasting impressions: reminders of why farm work has value, meaning, dignity and purpose in our daily lives. While the profit margin of farming may be slimmer than most non-farming businesses the rewards sustain us and make the long workdays worthwhile. Honest work that creates an honest product we can stand by and share the pride that goes into each crunchy carrot and every vibrant buttercup squash. Hope your Thanksgiving nurtures you!

Parsnip, Leek and Carrot Gratin

From <http://www.abelandcole.co.uk/recipes/parsnips#recipe3>

3 tablespoons butter	1 kg (2.2 lb) carrots, sliced
1 kg (2.2 lb) parsnips, sliced	1 kg (2.2 lb) leeks, sliced
480 ml (16 fl oz) double cream	240 ml (8 fl oz) single cream
4 tablespoons brown mustard	4 tablespoons sage chopped
Wedge of Parmesan grated	Salt and pepper to taste

Heat the oven to 400°F/200°C.

Put on a pot of salted water to boil for the carrots and parsnips.

While water is heating, sauté the leeks in butter until they start to lightly brown (about 10 minutes). Remove from heat.

Add the carrots and parsnips to boiling water for about 3 minutes and drain.

In a large bowl whisk the cream, mustard, sage, salt and pepper. Taste the mixture and adjust if needed.

Add all the vegetables to the cream mixture and gently stir to mix thoroughly. Pour the mixture into a 9" x 13" baking dish, top with grated

Parmesan and cover with foil. Bake at 400°F/200°C for half an hour.

Colcannon from <http://www.epicurious.com/recipes/food/views/Colcannon-11710>

1¼ pounds (about 2 large) russet (baking) potatoes

3 cups thinly sliced cabbage

½ cup milk, scalded

2 tablespoons unsalted butter, cut into bits and softened

