

**Box Contents:**

1 bu Carrots  
1 bu Red Bor Kale  
1½ lbs Russian Banana  
Fingerling Potatoes  
1 lb Peppers  
2 hds Little Gem Lettuce  
2 pcs Delicata Squash  
2 lbs Satsuma Mandarins

**Field Notes:** Thanksgiving morning brought our first hard frost; there was a sixteenth of an inch of ice on the water in the chicken run. Thus end the last vestiges of summer: basil, tomatoes, eggplant and peppers. Thankfully we managed to pick a few bins of peppers on Wednesday and should have enough to last a few weeks. The frost also burned down the fall harvest potato plants, saving us the trouble of mowing them. We will finish the asparagus crown harvest on Tuesday and move the root harvester and crew to the potatoes. If the crazy weather holds, we will have them all in the cooler before the rain falls. We always plant a few carrots and beets this week to help bridge the Winter–Spring transition, but

otherwise we try not to plant too much now, as it tends to bolt before reaching maturity. We are finishing some transplant and hoe work and then on to dismantling the tomato trellises. We love the warm weather but are now irrigating daily.

**Winter Break Notice:** Riverdog Farm will be closed for two weeks from December 23, 2007 to January 6, 2008. We will deliver the first three weeks of December. The final veggie box deliveries of the year will be made the week of December 17. Deliveries will resume the week of January 7.

**Payment Reminder:** Payment for three deliveries in December is \$48. If you have any questions about your account status, please contact the farm by email at csa@riverdogfarm.com or call (530) 796-3802. *Mountain Bounty folks please ignore this reminder.*

**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:** Carrots are back! It is one of our most popular winter vegetables. Carrots are wonderful and healthy raw snacks for kids and adults! Carrots store better with the tops removed. The Red Bor kale cooks much like the green curly kale. It steams and braises very well. The Little Gem lettuce makes fantastic salads and is our most sought after lettuce variety. The walls of the sweet peppers are nice and fleshy. Expect more next week, so don't save them. Stir-fries, anyone? The Satsuma mandarins come from Gold Oak Ranch (certified organic by CCOF) in Rumsey. We will have these treats through December and if the weather holds into the first weeks of January. Good eats, everyone!

**Carrot and Cilantro Soup** from *Chez Panisse Vegetables* by Alice Waters

<b>1 White Onion</b>	<b>1-1½ quarts chicken stock</b>
<b>3 tablespoons butter</b>	<b>1 bunch Cilantro</b>
<b>1 bunch carrots</b>	<b>1 small red onion</b>
<b>2 or 3 potatoes</b>	<b>1 or 2 jalapeno peppers</b>
<b>Salt and Pepper</b>	<b>Juice of 1 lime</b>

Peel and slice the onion and put it on to stew in the butter over low heat, covered. Peel the carrots and potatoes and cut them in large chunks. Once the onions are fairly soft, add the carrots and potatoes, salt generously, and continue to stew, covered, for about 10 minutes more. Add chicken stock to cover, and simmer until the vegetables are entirely cooked. Take the pot off the heat.

Reserve a handful of cilantro leaves for salsa and throw the rest of the cilantro into the soup pot. Puree the soup in a blender or food processor (or pass through a food mill), and strain through a medium sieve. Adjust the seasoning with salt and pepper. Make a little salsa to your taste with the onion and jalapeno peppers, chopped; the lime juice; and the reserved coriander leaves, coarsely chopped. To serve the soup, bring back to a simmer, ladle into bowls, and garnish with the salsa.

Serves 6.

**Mixed Lettuces with Mandarins, Hazelnuts, and Hazelnut Vinaigrette** from *The Zuni Café Cookbook* by Judy Rogers

*“Mandarins are refreshing and beautiful in salads. They will taste best in this salad if they are at room temperature or just cool, not cold. Frangelico is a hazelnut liqueur that perfumes the salad as the alcohol releases its sweet, nutty scent. For a toastier flavor, substitute a few drops of hazelnut oil.”* Judy Rogers

**For 4 Servings:**

**About 24 hazelnuts, (a scant ¼ cup)  
2 or 3 mandarins  
1/4 cup extra-virgin olive oil  
4 to 5 ounces mixed young lettuces**

**A splash of Frangelico, or hazelnut oil  
Salt  
1 tablespoon Champagne vinegar or  
white wine vinegar**

Preheat oven to 325\*.

Roast the hazelnuts on a small baking sheet until the skins darken and begin to split, 10 to 15 minutes. While they are still hot, bundle them in a towel, beanbag style, then scrunch and massage them to rub off most of their skins. Pick the nuts from the chaff and chop them coarsely.

Slice both ends off each mandarin, cutting just deeply enough to expose the juicy flesh. Setting the fruit on end, use a paring knife to carve away the skin and pith in a series of smooth, arcing strokes from top to bottom, rotating the mandarin a little with each stroke as you work your way around the sphere. Slice the mandarins into ¼-inch-thick pinwheels. Collect the slices and juice on a plate.

Combine the oil, vinegar, Frangelico, or hazelnut oil, a trickle of juice from the mandarins, and salt to taste. Dip a lettuce leaf in the dressing, taste, and correct. Spoon a little of the vinaigrette over the mandarin slices. Tilt the plate to distribute it.

Drizzle and toss the lettuces with enough vinaigrette to coat them lightly but evenly. Taste. Toss in the hazelnuts, then distribute most of the leaves among the individual plates. Slide and tuck the sliced mandarins among the leaves, then scatter with the remaining leaves and the hazelnuts. Drizzle the vinaigrette from the mandarin plate over the salads.

**Roasted Fingerling Potatoes** from *The Zuni Café Cookbook* by Judy Rogers

**For 4 Servings:**

**1-1 ½ pounds fingerling potatoes  
About 3 tablespoons dry white wine  
About 3 tablespoons extra-virgin olive oil**

**Salt  
A branch of fresh thyme (optional)**

Preheat the oven to 350\*.

Scrub the potatoes, pick any dirt from the eyes, and trim any green parts. Cut lengthwise in half, to expose as much of the inside of the potato as possible. Toss with a teaspoon or so of salt, the wine, and oil or melted butter. If using, strip the thyme leaves from the branch and toss with the potatoes.

Crowd the potatoes in a shallow roasting pan in a single layer, cover tightly, and bake until very tender, 20 to 30 minutes, depending on a variety and size. Serve promptly.

Note: You can reheat these potatoes on a grill; just set them cut-side-down over a medium fire. They will set a golden crust with nice grill marks in just a few minutes.