

Riverdog Farm Veggie Box News
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Box Contents:

2 lbs Mandarins
1 lb Broccoli
1 bu Collard Greens
1 Butternut Squash
½ lb Braising Mix
1 bu Carrots
2 Leeks
1 bu Tokyo Turnips

Winter Break Notice: Riverdog Farm will be on winter break from December 21, 2009 through January 2, 2010. Final deliveries of '09 will be during the week of December 14. Deliveries resume during the week of January 4. We wish you a warm and happy holiday season!

Field Notes: After a rewardingly hectic week of pre-Thanksgiving produce sales and a restful holiday weekend, the farm is back in the saddle. Sunny, dry days predicted for this week mean more opportunities to prepare for the wet winter. Farm plans include seeding lettuce in the greenhouse, setting up our new size sorter for the mandarins, and steady field preparations for the

spring crops. December is also the time of year when we prepare to close the accounting books and evaluate our crop plans for 2010. Yes, we know: keep the weekly carrots coming! We'll try but can't guarantee their availability during the hot summer months. For the colder seasons, it is our goal to have a weekly harvest.

Box Notes: The seedless, Owari Satsuma mandarins come from Gold Oak Ranch (certified organic by CCOF). Leeks sautéed in olive oil make a delicious bed for the cooked greens. Since the braising mix is small, it steams quickly over the sautéed leeks. For the collard greens, de-rib, chop, and steam, boil, or braise in a separate skillet then combine the sautéed leeks and cooked collard greens. A little salt or soy sauce enhances the flavor of any cooked green.

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 phone or email by the Sunday before your delivery day. Please make your payment out to Riverdog Farm and mail your payment to the farm when you place your order. Thank you!

Payment Reminder: The veggie box price is \$20 per week. First Quarter / January payment is due by December 18, 2009.

Monthly payment for four weeks of deliveries in January is \$80.

Quarterly payment for 13 weeks of **Wednesday** deliveries from January through the end of March is \$260.

Quarterly payment for 12 weeks of **Thursday / Friday** deliveries from January through the end of March is \$240.

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.

Cream of Carrot Soup recommended by CSA subscriber Kathy Wong

2 pounds carrots, thinly sliced

1 cup sliced celery

3-1/3 cup chicken broth

1¼ cups chopped onion

¼ cup butter, melted

2/3 cup half-and-half

Sauté carrots, onion and celery in butter in a Dutch oven for 10 minutes. Add broth, and bring to a boil. Cover, reduce heat and simmer for 20 minutes. Remove from heat, and cool for 10 minutes. Place half of mixture in an electric blender; blend until smooth. Repeat with remaining mixture. Return to Dutch oven. Stir in half-and-half, and cook until thoroughly heated (do not boil).

Makes about 7 cups.

Lentil, Kale [Or any greens-RDF], and Sausage Soup from *Gourmet*, November 1994

2½ inch piece smoked kielbasa, sliced thin [Or other flavor sausage]

1 teaspoon vegetable oil if necessary

1 small onion, sliced thin

1½ cups water

½ small bunch kale, stems and center ribs discarded and leaves sliced thin (about 2 cups)

1 tablespoon balsamic or red-wine vinegar

2 garlic cloves, minced

½ cup lentils, picked over

1½ cups chicken broth

In a 3-quart heavy saucepan brown sausage over moderate heat and transfer with a slotted spoon to paper towels to drain. If there is more than 1 teaspoon fat in pan pour off excess; if there is less, add enough oil to measure 1 teaspoon fat. Cook garlic, stirring, until golden. Add onion and cook, stirring, until softened. Add lentils, water, broth, and sausage and simmer, covered, 30 minutes. Add kale and simmer, uncovered, until tender, 5 to 7 minutes. Stir in vinegar and salt and pepper to taste.

Makes about 3 cups.

Tokyo Turnip and Potatoes in Miso recommended by CSA subscriber Cara Panebianco

Adapted from <http://www.epicurious.com/recipes/food/views/Japanese-Turnips-with-Miso-354957>

3 tablespoons white miso

2-3 tablespoons unsalted butter, softened, divided or 1 tablespoon oil and 1-2 tablespoons butter

Baby yellow potatoes, equal in amount to the turnip roots

1-1/3 cups water

2 bunches Tokyo turnips with greens

2 tablespoons mirin

Stir together miso and 1 to 2 tablespoons butter, depending on how buttery you want it.

Discard turnip stems and coarsely chop leaves and set aside. Halve turnips (leave whole if tiny), cut potatoes to the same size as the turnips. Put turnips and potatoes in a 12-inch heavy skillet, or a large-bottomed pan or Dutch oven along with water, mirin, remaining tablespoon butter (or oil), and 1/8 teaspoon salt. Bring to a boil over medium-high heat, then boil, covered, 10 minutes.

Add greens by handfuls, turning and stirring with tongs and adding more as volume in skillet reduces. Cover and cook 1 minute. Uncover and continue boiling, stirring occasionally, until turnips are tender and liquid is reduced to a glaze, about 5 minutes. Stir in miso butter and cook 1 minute.