

Box Contents:

1 bu Carrots
½ lb Salad Mix
1½ lbs All-Blue Potatoes
2-3 pcs Mei Qing Choy
2-3 pcs Watermelon Daikon
2-3 pcs Delicata Squash
2 lbs Satsuma Mandarins

Field Notes: Although it slowed our harvest, we welcomed almost an inch of much needed rain last week. We took advantage of the rainy days by laying down some boards on what is to be our newest chicken coop-trailer (our third, if you're counting)! With the frosty nights, we want to provide more than enough housing for our growing number of chickens. We began to prune our stone fruit and nut trees, starting with our white peach orchard. It would be nice to complete some of our winter projects before our break.

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.

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. *This offer is not available to Mountain Bounty customers.*

Box Notes: Oh man, that's good... Our carrots are very sweet and delicious raw! If you're hankering to fire up the stove, however, check out the risotto recipe below. The All-Blue potatoes are blue inside as well. Watermelon daikon has a beautiful pink color inside (hence its name). They can be roasted, added to soups or stews, but I prefer to slice the roots and serve raw sprinkled with vinaigrette. The Mei Qing Choy is great steamed. The Satsuma mandarins are from Gold Oak Ranch (certified organic by CCOF). Remember, our last delivery of the year is next week, so order your Satsumas before the holiday break!

Carrot and Winter Squash Risotto from *The Produce Bible* by Leanne Kitchen

1/3 cup butter	1 onion, finely chopped
1¾ cups finely diced winter squash	2 carrots, diced
8 cups vegetable stock, heated	2 cups risotto (Arborio) rice
1 cup shaved Parmesan or Romano cheese	¼ teaspoon freshly grated nutmeg

Serves four.

Heat 3 tablespoons of the butter in a large, heavy-bottomed frying pan. Add the onion and fry for 1-2 minutes or until soft. Add the diced winter squash and carrot and cook for 6-8 minutes or until tender. Mash slightly with a potato masher. In a separate saucepan, heat the stock over medium heat and keep the stock at simmering point.

Add the rice to the vegetables and cook for 1 minute, stirring constantly, until the grains are translucent. Ladle in ½ cup of hot stock and stir well. Reduce the heat and add the stock little by little, stirring constantly for 20-25 minutes, until the rice is tender and creamy. You may not need to add all the stock, or you may run out and need to use a little water-every risotto is different.

Remove from the heat, add the remaining butter, the cheese, and nutmeg, season with freshly ground black pepper and stir thoroughly. Cover and leave for 5 minutes before serving.

Mixed Lettuces and Greens with Garlic Chapons from *The Zuni Café Cookbook* by Judy Rogers

"Chapons are a scrap of Gascony~croutons made from the crusty heel of yesterday's bread. They are good broken up and tossed in any salad where you like croutons, and we float or simmer them in soups as well." JR

Serves four.

For the Chapons:

A crusty 4-to-5 ounce chunk of chewy, peasant-style bread

About 1 tablespoon extra virgin olive oil **1 garlic clove**

To finish the Salad:

About ¼ cup extra-virgin olive oil

Salt

**4 to 5 ounces mixed lettuces and greens,
carefully washed and dried**

Freshly cracked black pepper

**About 1 tablespoon red wine vinegar, sherry
vinegar, or Champagne vinegar**

Preheat the oven to 400 degrees.

Carve a few 1/8 –to 1/4-inch-thick curved slabs of crust off of the bread, you need 1 to 2 ounces.

Brush them lightly all over with olive oil and sprinkle lightly with salt. Spread the crusts on a sheet pan and bake until golden brown on the edges but still pale in the middle, about 5-7 minutes.

When the chapons are just cool enough to handle, rub with the cut garlic clove, gingerly and thoroughly, depending on your fondness for garlic.

Break the crisp chapons into bite-sized pieces into a salad bowl. Drizzle with a little of the olive oil and vinegar and toss to distribute. Add the greens and drizzle and toss with olive oil until lightly coated. Season lightly and evenly with salt and toss again. Taste, then sprinkle with vinegar and toss again. Taste again and toss with more oil, vinegar, and/or salt as you like. Offer freshly cracked black pepper at the table.

2008 Riverdog Farm Veggie Box Payment Schedule

	Wednesday	Thursday	Friday
January	\$64	\$64	\$48
February	\$64	\$64	\$80
March	\$64	\$64	\$64
First Quarter	\$192	\$192	\$192
April	\$80	\$64	\$64
May	\$64	\$80	\$80
June	\$64	\$64	\$64
Second Quarter	\$208	\$208	\$208
July	\$80	\$80	\$64
August	\$64	\$64	\$80
September	\$64	\$64	\$64
Third Quarter	\$208	\$208	\$208
October	\$80	\$80	\$80
November	\$64	\$64	\$64
December	\$48	\$48	\$48
Fourth Quarter	\$192	\$192	\$192

Annual Payment for 2008: \$768 *(Includes two complementary veggie boxes)*