

Riverdog Farm Veggie Box News
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December 14, 2009
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Box Contents:

2 lbs Mandarins
1-2 Purple Broccoli
1-2 Cauliflower
1 bu Collard Greens
1-2 Butternut Squash
1 bu Carrots
1 lb Leeks
1 bu Spinach
1 hd Green Cabbage

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

Field Notes: A week after our record cold, low teens three mornings in a row, we are pleased to see less damage than we had feared. Our December harvest of broccoli turned to mush but we are hopeful that January and February's broccoli will come around. We lost cauliflower that was opening, but others that were still jacketed in their protective layers of leaves are pulling through. On the positive side the carrots and cabbage really sweetened up in response to the cold. Between the cold and rain we had to let the last of our seasonal crew go a week early, but we are hoping to keep

our core crew through the winter despite the freeze damage. Luckily our Winter Break is upon us and the plants will have time to recuperate while we regenerate too. Other than animal and greenhouse chores the farm will rest, readying to greet the New Year.

Box Notes: The seedless, Owari Satsuma mandarins come from Gold Oak Ranch (certified organic by CCOF). The purple broccoli is from Short Night Farm (certified organic by CCOF) in Dunnigan. A silver lining to the sub-freezing temperatures is that many of the crops that do survive have exceptional flavor. Carrots, cabbage, and greens are at their sweetest grown in the winter cold. Leeks are the season's alliums and can be braised in place of onions with your greens. Enjoy! And, have a warm and loving holiday season!

Bulk Mandarins are available! Mandarin deliveries will resume during the week of Jan 4, 2010. 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 (January 3, 2010) 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. 50-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.

Payment for the next 50 weeks of deliveries is \$960. This total reflects two complimentary boxes, which is a discount of \$40.

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: Bulk cases of assorted pork cuts and sausages are available.

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 for more information or to request a list of pork shares. Visit our *Hog Blog* (riverdoghog.blogspot.com) to view photos of our pigs.

Breakfast Strata with Greens, Gruyere, and Sausage adapted from *Gourmet*, February 2003
From <http://eggsonunday.wordpress.com/2008/12/21/breakfast-strata-with-greens-gruyere-and-sausage/>

1 large bunch of dark leafy greens

3 tablespoons unsalted butter

1 teaspoon salt

¼ teaspoon freshly grated nutmeg

8 cups cubed (1 inch) French or Italian bread

2 oz finely grated Parmigiano-Reggiano (1 cup)

2 tablespoons Dijon mustard

1½ cups finely chopped onion (1 large)

9 large eggs

½ teaspoon black pepper

1 pound sweet Italian sausage (optional)

6 oz coarsely grated Gruyère (2 cups)

2¾ cups milk

Wash and finely chop the greens (if you're using frozen spinach, squeeze handfuls of it dry and then finely chop). Cook the onion in the butter in a large saucepan until it begins to soften. Add the sausage, if using, and cook until the sausage is no longer pink. Add ½ tsp salt, ¼ tsp pepper and the ground nutmeg, and cook 1 minute. Add the greens and cook until they're wilted and tender (if you're using frozen spinach, this will only take about 1 minute; if you're using another kind of dark leafy green, it will take a little longer). Remove from the heat.

Butter a 3-qt gratin dish or other large ceramic baking dish. Spread 1/3 of the bread cubes in the bottom of the dish, top with 1/3 of the spinach mixture, then with 1/3 of both of the cheeses. Repeat the layering 2 more times, ending with the cheeses.

In a large bowl, whisk together the eggs, milk, mustard, and the remaining ½ tsp salt and ¼ tsp pepper. Pour evenly over the strata and cover with foil or plastic wrap. Chill overnight in the refrigerator, or at least 8 hours.

The next morning, let the strata stand at room temperature to take the chill off a bit, about 30 minutes. You can do this while you're preheating the oven to 350 degrees F. Bake the strata, uncovered, in the middle of a 350 degree F oven for 45-55 minutes, until puffed, golden brown, and cooked through. Let it stand 5 minutes before serving. Makes 6-8 servings.

Simple Cabbage Stew from Riverdog Farm

1-2 onions, coarsely chopped

5 tablespoons olive oil

½ hd green cabbage, cut into chunks so that the separated leaves are about 1½ inches square

1 bu carrots, scrub washed and cut into 3rds (no need to peel)

1-2 potatoes, washed cut in fourths

1 can of cannellini or white beans

1 teaspoon Red Chili Flakes to taste, optional

6-10 cloves garlic, minced

2 tablespoons butter

2 cans of roma tomatoes with juice

Salt and Pepper to taste

Parmigiano-Reggiano

In a heavy bottom stockpot sauté the onions and garlic in the olive oil and butter until translucent on medium low heat. Add the chopped cabbage, carrots, and potatoes. Stir all until the onion/garlic base coats everything well. Add the canned tomatoes with the juice, chopping the whole romas in half as they go into the pot. Allow the stew to gently simmer/low boil until the carrots and potatoes are soft to the poke of a fork. When the carrots and potatoes are soft, add the beans and thoroughly heated. Eat with grated Parmesan cheese and toasted, sliced baguette. Nourishing and delicious!