

Riverdog Farm Veggie Box News
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December 15, 2008
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Box Contents:

1 bu Carrots
1 bu Beets
1 bu Tokyo Turnips
1 bu Chard
1 hd Lettuce
½ lb Broccoli or Cauliflower
1 lb Onions
1 Butternut Squash
1½ lbs Satsuma Mandarins

Winter Break Notice: Riverdog Farm will be closed from December 21st through January 4th for the holidays. Box deliveries resume the week of January 5th. Enjoy a warm & loving holiday season!

Field Notes: Happy Solstice on December 21st! This week's harvest was slowed down by soggy conditions in the field. While we need the rainfall, it does make harvesting more challenging. Everyone on the farm is looking forward to a two week winter holiday. We will celebrate the end of the year on Friday December 19, 2008 with a farm feast and music at the community hall in Guinda. This is a favorite annual

gathering of eating, dancing, and drinking Ponche de Navidad, a sweet, hot beverage of sugar cane, citrus fruit, and cinnamon. All of our fall planted potatoes were harvested just before the rain started. We harvested 6 acres of several varieties including fingerlings, russets, yellow finn, mountain rose, and all-blues. This potato harvest will be a part of the weekly veggie box contents and will fill out our farmers market table through the winter months.

Box Notes: The mandarins this week are certified organic from Gold Oak Ranch. The variety is Satsuma. The carrots continue to sweeten with the sub-30 degree nights. The Tokyo turnips are mild. They can be eaten raw like a radish, roasted with a bit of olive oil and salt, or added to soup. Hope you enjoy the variety in your box this week. Happy eating!

Satsuma Mandarins are available! Order your 20 lb case of sweet & juicy organic Satsuma Mandarins. The box price is now \$32. This is a price adjustment from last week due to a short supply of mandarins in the wholesale market. Email or call us to place your order by Sunday evening for the following week's delivery. Please mail payment when you place your order.

Payment Reminder: The January payment of \$80 is due by December 19, 2008 due to the farm being closed from 12/21/08 until 1/4/09. Deliveries resume the week of January 5th.

Monthly payment for four **Wednesday / Thursday / Friday** deliveries in January is \$80.

Quarterly payment for the first quarter of 2009, 12 deliveries beginning the week of January 5th through the end of March, is \$240.

We encourage subscribers to make an annual payment of \$950 for 50 deliveries in 2009 to receive a discount of \$1 per week. The \$950 total reflects a \$50 discount.

If you have any questions about your account status, please email us at csa@riverdogfarm.com or call (530) 796-3802.

Included below is the payment schedule for 2009.

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 may be interrupted.

2009 Riverdog Farm Veggie Box Payment Schedule

	Wednesdays	Cost	Thursdays	Cost	Fridays	Cost
January	4	\$80	4	\$80	4	\$80
February	4	\$80	4	\$80	4	\$80
March	4	\$80	4	\$80	4	\$80
April	5	\$100	5	\$100	4	\$80
May	4	\$80	4	\$80	5	\$100
June	4	\$80	4	\$80	4	\$80
July	5	\$100	5	\$100	5	\$100
August	4	\$80	4	\$80	4	\$80
September	5	\$100	4	\$80	4	\$80
October	4	\$80	5	\$100	5	\$100
November	4	\$80	4	\$80	4	\$80
December	3	\$60	3	\$60	3	\$60
Totals:	50	\$1,000	50	\$1,000	50	\$1,000

Please cut here and keep in your bill-pay zone for a handy payment reference.

Beet Risotto with Greens from *Vegetarian Cooking for Everyone* by Deborah Madison

5½ to 6½ cups vegetable stock using beet or chard stems 3 tablespoons butter or a mixture of butter and olive oil ½ cup finely diced onion 1½ cups Arborio rice ½ cup dry white wine 2 tablespoons chopped parsley ½ cup freshly grated Parmesan	2 tablespoons chopped basil or 1 tablespoon dried 2 to 3 medium beets, peeled and grated about 2 cups 2 to 3 cups greens – beet, chard, kale, or spinach – stems removed, finely chopped Grated zest and juice of 1 lemon
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Have the stock simmering on the stove.

Heat the butter in a wide pot, add the onion, and cook over medium heat for 3 minutes, stirring frequently.

Add the rice, stir to coat it well, and cook for 1 minute.

Add the wine and simmer until it's absorbed, then stir in half the parsley, the basil, grated beets, and the chard or kale.

Add 2 cups stock, cover, and cook at a lively simmer until the stock is absorbed.

Begin adding the remaining stock in ½ cup increments, stirring constantly until each addition is absorbed before adding the next. When you have 1 cup left, add the beet greens or spinach.

Taste for salt, season with pepper, then stir in the lemon zest and juice to taste. Serve dusted with the cheese and the remaining parsley.