

Box Contents:

1 bu Carrots
1 bu Red Beets
1 hd Romanesco
½ lb Braising Mix
2 pcs Baby Red Romaine
1 pc Butternut Squash
3 lbs Satsuma Mandarins

Field Notes: Looks like our final harvest week for 2007 will be a wet one. While there is always more fieldwork that we could do, we are in very good shape for going into a wet period. We have beds available for January planting, lots of cover crop planted and our weed control is pretty good. Our timing looks reasonable for not having too many things that have to be harvested over our winter quiet period and most of our leafy crops will relish a break from having their leaves tugged off. Chickens, pigs, and the greenhouses (full of January transplants) will still need daily attention. The pigs are farrowing heavily over the break, about a month ahead of plan, but

we're learning. The lesson here: keep several pastures between the boar and the sows and gilts that are in heat. Happy Winter Solstice and New Years to all! We look forward to a bountiful 2008 to share with you.

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: Miniature trees, they are not. Nonetheless, you can dress and decorate the romanesco in savory and delicious fashion. Romanesco cooks and eats like cauliflower, and can take the place of cauliflower in many recipes. Sweet carrots, again! Try shredded carrots in a red romaine salad with slices of roasted beets! The braising greens are an assortment of kales, chard and beet tops – easy to prepare, delicious and healthy. The Satsuma mandarins are from Gold Oak Ranch (certified organic by CCOF). Enjoy the holidays and we'll see you in '08!

Curried Romanesco from *Moosewood Restaurant Cooks at Home*, by the Moosewood Collective

1 medium head romanesco	2 tablespoons vegetable oil
1 teaspoon black or brown mustard seeds	2 teaspoons grated fresh ginger root
1 teaspoon ground coriander	½ teaspoon turmeric
¼ teaspoon ground cardamom	1/8 teaspoon cayenne (or to taste)
½ cup unsweetened apple juice	2 tablespoons fresh lemon juice
Dash of salt	

Wash the romanesco and cut it into florets of nearly equal size. Heat the oil on high heat in a skillet or saucepan large enough to hold the romanesco in a single layer. Add the mustard seeds and cook them until they begin to pop. Stir in the ginger, coriander, turmeric, cardamom, cayenne, and the romanesco florets, and toss them together. Pour in the apple and lemon juices, sprinkle with salt, cover, and simmer, stirring a couple of times, until the romanesco is just tender, about 5 minutes. Serve hot or at room temperature.

Romanesco Dressed with Shallot-Herb Butter from *The Gardeners' Community Cookbook*, by Victoria Wise

1 medium head romanesco, quartered, cored, and cut into florets	¼ teaspoon salt
1 tablespoon minced shallot	¼ teaspoon black pepper
1 tablespoon minced fresh chives	2 tablespoons butter, melted & warm
2 tablespoons finely chopped fresh parsley	¼ cup grated Parmesan cheese

Steam or boil the romanesco florets until barely tender, about 4 minutes. Drain and transfer to a serving bowl. Add the shallot, chives, parsley, salt, and pepper and toss to mix. Pour in the butter and toss again. Sprinkle the cheese over the top and serve warm.

Butternut Squash Gratin with Onions and Sage from *Vegetarian Cooking for Everyone*, by Deborah Madison

¼ cup olive oil	½ cup flour
4 cups thinly sliced onion	2 tablespoons chopped parsley
4 thyme sprigs	½ cup grated Gruyère or Fontina
2 tablespoons chopped sage or 2 teaspoons dried	½ cup plus 2 tablespoons heated whole milk or herb and garlic broth
Salt and freshly milled pepper	1 cup fresh bread crumbs
6 cups butternut squash, cut into ½ inch cubes	

Preheat the oven to 350 degrees. Lightly oil or butter a 2 quart gratin dish.

Heat half the oil in a skillet over medium heat. Add the onion, thyme, and sage and cook, stirring frequently, until the onions are lightly caramelized, about 15 minutes. Season with ½ teaspoon salt and pepper to taste. Spread in the gratin dish, return the skillet to medium heat, and add the remaining oil.

Toss the squash in the flour, letting the excess fall away. Add it to the pan and cook until it begins to brown in places on both sides, about 7 minutes. Add the parsley, season with salt and plenty of pepper, and cook for 1 minute more. Layer the squash over the onions, cover with the cheese, then add the milk or broth. Cover and bake for 25 minutes, then uncover, add the bread crumbs, and bake until the top is browned and the liquid absorbed, about 25 minutes more.

2008 Riverdog Farm Veggie Box Payment Schedule

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

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