



Riverdog Farm

August 26, 2019

Riverdog Farm Veggie Box News

Box Contents:

- 1 1/2 lb German Butterball Potatoes
- 1 Sharlyn Melon
- 1 1/2 lb Mixed Heirloom Tomato
- 1 1/2 lb Red Torpedo Onion
- 1 bu Tokyo Turnip
- 1/2 lb Mixed Sweet Peppers

Payment by check is due by Aug 31 for September Deliveries:

- Tuesdays: \$96
- Wednesdays: \$96
- Thursdays: \$96
- Fridays: \$96
- Saturdays: \$96
- Sundays: \$120

Thank you for your payment if already sent!

Quarterly Payment Schedule:

3rd Quarter

July/August/September
\$312

Annual Payment

\$1,152
(This amount includes 2 free boxes!)

To view the 2019 payment schedule visit:

[2019 Payment Schedule](#)

Field Notes: The recently transplanted fall crops of broccoli, cabbage, kale and chard are looking great in the field. We're keeping them hydrated with frequent irrigation sets so that they make a robust transition from the shade house to the real world. While this plant family (brassicacae) don't like the recent heat we've been experiencing, we need to get them started now so that we have fall crops to harvest from October to springtime. As soon as it cools down a bit, they will be more in their element. The leeks are also doing well. Soon it will be time to plant garlic. The overlapping of seasons will begin in late September as we have just begun to harvest winter squash.

Box Notes: The color variety in this week's box captures summer as a feast for the eyes. Layer slices of heirloom tomatoes with thin slices of the red torpedo onions and insert fresh mozzarella in between. Drizzle with olive oil and add salt/pepper. This is summer at its peak.

Save the Date: Hoes Down Harvest Festival, Saturday October 5, 2019 from 11 am to 11 pm. For ticket and event information visit: <http://hoesdown.org/>. Ticket sales are limited this year and only available via online, advance purchase.

2019 CSA Payment Schedule

Quarter 3: Wednesdays \$312 Thursdays \$312 Fridays \$312
Quarter 4: Wednesdays \$288 Thursdays \$288 Fridays \$288

Annual Payment (annual payers receive 2 complimentary veggie boxes): \$1,152
We encourage you to consider making the annual payment for your veggie box deliveries. This helps support the farm by providing advance purchasing power for labor, seeds, fertilizers, and other farming expenses that are essential to the farm's operations. Thank you for supporting the farm with your continued CSA subscription!

Miso Roasted Japanese Turnips

From: <https://foolproofliving.com/miso-roasted-japanese-turnips/>.

- 2 pounds of Japanese turnips, rinsed and cut in half – green parts reserved
 - 3 tablespoons white miso paste, divided
 - 3 tablespoons olive oil, divided
 - coarse sea salt
 - freshly ground black pepper
1. Pre-heat the oven to 425 degrees. Line a baking sheet with parchment paper. Set aside.
 2. Whisk together the 2 tablespoons of miso paste and 2 tablespoons of olive oil in a bowl.
 3. Spread the turnips on the prepared baking sheet. Drizzle it with the miso-olive oil mixture. Give it a toss to make sure that all turnips are coated with the mixture. Place in the oven and bake for 12-15 minutes making sure to rotate the turnips halfway through the baking process. When they come out of the oven, let them cool. Sprinkle them with a big pinch of black pepper. Taste for seasoning and add in some salt if necessary.
 4. Meanwhile, rinse the greens and roughly chop them up. Heat a tablespoon of olive oil in a large pan. Sauté the chopped greens until they are lightly wilted, 2-3 minutes. Stir in the rest of the miso paste and make sure that the green leaves are coated with the paste. Add in ¼ teaspoon freshly ground black pepper. Taste for seasoning and add in if necessary.
 5. Transfer the warm greens in a large salad bowl. Spread the roasted turnips on top of the greens.
 6. Serve immediately.

Parsley and Butter German Butterball Potatoes

From: <http://www.robertsinskey.com/kitchen/recipe/parsley-and-butter-german-butterball-or-yukon-gold-potatoes>.

- 1 1/2 pounds Yukon Gold or German Butterball potatoes
 - Fine sea salt
 - 2 tablespoons unsalted butter
 - 2 tablespoons chopped flat leaf parsley
1. Place the potatoes in a large pot and fill with tap temperature water. Bring to a boil and salt the water liberally. Reduce the heat to a simmer and cook for 12 to 15 minutes until the potatoes are tender.
 2. Drain and cool the potatoes until they are cool enough to handle. Peel and reserve at room temperature for same day use or overnight in the refrigerator.
 3. To serve, heat the butter in a large sauté pan. Add the potatoes and warm until heated through, season with salt to taste. Toss with parsley and serve.

Marinated Sweet Peppers

From: <https://natashaskitchen.com/marinated-mini-sweet-peppers-recipe/>.

- 1.5 lb mini sweet peppers rinsed and dried
 - 1/2 Tbsp olive oil to sauté
 - 1 cup parsley chopped, divided
 - 1 cup dill chopped, divided
 - 6 garlic cloves minced or pressed
 - 6 Tbsp [sugar](#)
 - 2 Tbsp [sea salt](#)
 - 1¼ cup white vinegar
 - 1 cup cold water
1. Preheat grill to medium/low (300°F). Place mini peppers in a large mixing bowl, drizzle with 1/2 Tbsp olive oil and toss to combine. Place peppers on preheated grill and cook 2 min per side (5-6 min total), or just until light grill marks are appear on peppers. Transfer to a bowl.
 2. For the marinade, mix together 1 cup water, 1¼ cup vinegar, 6 pressed garlic cloves, 6 Tbsp of sugar, & 2 Tbsp of salt. Stir until sugar dissolves.
 3. Place ½ of the parsley, ½ of the dill on the bottom of a 1/2 gallon jar. Tightly fill with peppers. Pour marinade over peppers and add remaining herbs. Cover and marinate overnight in the refrigerator before serving.*