



Riverdog Farm

October 2, 2017

Riverdog Farm Veggie Box News

Box Contents

1 ½ lbs Yukon Gold Potatoes
1 lb. Early Girl and Golden Jubilee Tomatoes
1 ½ lbs Mixed Bell Peppers
1 bu Parsley
1 bu Green Chard
1 Acorn Squash
1 hd Green Cabbage

Box Notes: The bunched greens are coming in, they look beautiful! We will feature one in each weekly box – kale, chard, mustard or collards – throughout the fall and winter months. The tomato and pepper harvest will continue until the first frost that sometimes happens as late as Thanksgiving but this year it may come earlier as it's already starting to be much cooler at night.

2017 Annual Pumpkin Party! Saturday October 21st: Come one, come all, and celebrate the fall harvest at the farm! Riverdog Farm is hosting our annual Pumpkin Party on October 21st from 2pm-5pm. Bring the whole family and a potluck dish to share. Riverdog will provide grilled sausages, drinks and Three Twins Ice cream. Take a hayride out to the pumpkin patch where you can harvest a free pumpkin to take home. **Please RSVP with the number in your party by October 13th by emailing the farm: csa@riverdogfarm.com. We will respond with details and directions.**

Payment for the October deliveries is due by **September 30th, 2017.**

Tuesdays: \$120
Wednesdays: \$96
Thursdays: \$96
Fridays: \$96

Thank you for your payment if already sent!

Quarterly Payment Schedule:

4th Quarter
October / November / December:
Tuesday/Wednesday/Thursday/ Friday subscribers: **\$288**

To view the 2017 payment schedule visit:

[2017 Payment Schedule](#)

Important information about the new CSA software program PLEASE READ:

A big change from our old system: If you would like to cancel your membership or place a long term hold on your deliveries, you must do so manually via your member page or by contacting the office! Deliveries will continue without receipt of payment. If you choose to place a hold on your account you can re-activate it at anytime.

-Any hold requests or changes to your csa delivery schedule and web order must be made 48 hours in advance of your delivery date. If the program will not allow this, contact the office.

-If you entered your credit card for payment and chose a payment plan schedule, your card will automatically be charged according to this schedule.

-Payments for Bi-weekly subscriptions are processed according to the number of deliveries. The minimum credit card payment amount is \$96. This amount pays for 4 delivery dates. The same is true for bi-weekly quarterly payments, you will be charged \$312 this amount will pay for 13 deliveries (roughly 6 months). If you would like to pay in smaller monthly installments for a biweekly subscription, you can continue to send a check to the farm. Please let me know if you have any questions or concerns.

To log onto your CSA member account profile: Follow this link:

<https://csa.farmigo.com/account/riverdogfarmcsa> to log onto your existing member account, check your balance, select a payment plan, schedule hold dates, shop the web-store and more!

Web Store: Follow this link to explore, schedule and purchase Riverdog Farm's pastures pork and chicken and other farm-raised goodies: <https://csa.farmigo.com/store/riverdogfarmcsa>

Taste of Capay

When: Sunday October 29, 2017, 2:00 pm to 6:00 pm. Where: Full Belly Farm in Guinda
\$60 per person or \$500 per table of ten

This event highlights the bounty of the region with a delectable, multi-course farm dinner. Event proceeds will support the Esparto Park and Aquatic Center, a new 8-acre community park with playing fields, a swimming pool, perimeter walking trail, and a basketball court to be built in 2018. Visit capayvalleyvision.org for more information. Contact Event Coordinator Maya Walker to purchase event tickets: maya.m.walker@gmail.com or 530-867-5603.

Buy your tickets now: Saturday October 7 and 8, 2017 Hoes Down Harvest Festival from 11 am to 11 pm at Full Belly Farm in Guinda. Visit: hoesdown.org for ticket information. Great kids craft area, live music all day,

Swiss Chard, Potato & Caramelized Onion Gratin

Adapted from Alice Waters, Chez Panisse Vegetables and N.Y. Times

From:

<https://missiondelectable.wordpress.com/2010/12/30/swiss-chard-potato-caramelized-onion-gratin/>.

Serves 4. Time required: 1 ½ hours

Ingredients:

2 large bundles of swiss chard (any variety will work; here, I used a mix of red & rainbow chard)

1 lb yukon gold potatoes, peeled

1 medium yellow onion, thinly sliced

2 medium garlic cloves, minced

¾ cup shredded gruyere cheese

½ cup heavy cream

¼ teaspoon nutmeg

1 cup homemade breadcrumbs (approximate)*

2 tablespoons butter

olive oil

salt & pepper

Directions:

-Preheat the oven to 400F.

-In a large pan over medium-high heat, heat a couple splashes of olive oil. Add the onion, along with a little salt and pepper.

Cook (stirring occasionally) for about 7 minutes, until the onion is translucent and just beginning to turn golden. Reduce the heat to low, and cook (stirring occasionally) until the onions are a deep golden color and caramelized, about 20 minutes. Remove from the pan and set aside.

-Meanwhile, rinse the chard and remove the thick ends of the stems. Bring a pot of lightly salted water to boil, and parboil the chard for 1-2 minutes. Drain the chard, squeeze the water from the leaves, and coarsely chop.

-Heat 1 tablespoon of butter in a pan (I used the same one in which I caramelized the onions) over medium-low heat. Add the chard and cook for about 5 minutes; the chard will finish cooking, and the excess water from the parboil will evaporate. Next, add the garlic, and cook 1-2 minutes more, until the garlic is fragrant. Remove from heat and set aside.

-Make your breadcrumbs (if you don't already have homemade ones on hand). Remove the crusts from 2-3 pieces of rustic bread; tear into pieces, toss in the food processor, and pulse until coarse crumbs are formed. Melt 1 tablespoon of butter in a small pan. Remove from heat, and stir in the breadcrumbs, along with a pinch of salt, until the crumbs are lightly coated in the butter. Set aside.

-In a small bowl, mix together ½ cup of heavy cream and ¼ teaspoon of nutmeg. Set aside.

-Next, slice your potatoes about 1/8 inch thick. I use the mandoline attachment on my food processor—it's incredibly quick and easy. But a regular mandoline or a sharp knife would work equally well here. Now (finally!) you're ready to assemble the gratin:

-Butter or lightly oil your baking pan or gratin dish. I don't have a gratin dish, so I used a large baking dish instead—it worked just fine. Arrange 1/3 of the potato slices in a slightly overlapping layer, and sprinkle with salt and pepper. In this

order, top with 1/2 of the caramelized onions, 1/3 gruyere cheese, and 1/2 swiss chard. Drizzle 1/3 of the cream and nutmeg mixture on top. Next, arrange another 1/3 of the potatoes on top, and sprinkle with salt and pepper. Top with the last of the caramelized onions, another 1/3 of the gruyere, and the remaining swiss chard. Drizzle another 1/3 of the cream and nutmeg mixture on top. Arrange the final layer of potatoes on top. Drizzle the last of the cream and nutmeg mixture over the potatoes and, using clean hands, gently press down on everything so that it settles in the baking dish and the cream distributes evenly throughout. Top with a sprinkle of salt and pepper, the last 1/3 of gruyere and, finally, the bread crumbs.

-Bake at 400F for 45 minutes, until the potatoes are cooked through and the breadcrumbs are golden brown. Let cool for 10 minutes before serving.

Roasted Acorn Squash Salad with Pecan Vinaigrette

From: <https://naturallyella.com/roasted-acorn-squash-salad/>

Squash

1 small acorn squash

1 tablespoon olive oil

¼ teaspoon sea salt

Dressing

½ cup pecan pieces

¼ cup olive oil (or pecan oil, if available)

2 tablespoons apple cider vinegar

1 tablespoon maple syrup

¼ teaspoon sea salt

Salad

3 to 4 handfuls baby spinach

1 ½ cups cooked farro

1 medium shallot, thinly sliced

1 ounces crumbled goat cheese

Preheat oven to 425°F. Slice a small part of one of the sides of the squash to create a base. Trim the ends from the squash, cut it in half lengthwise and scoop out the sides. Place the cut-sides down and cut the squash into ¼" thick slices. Place on a sheet tray and toss with olive oil and salt. Roast until the squash and peels are tender, 30 to 40 minutes.

While the squash is roasting, heat a small skillet over medium heat. Add the pecans and toast, shaking the pan, until the nuts are fragrant. Transfer to 1/3 cup of the pecans bowl to a bowl and save the remaining pecans to use as a topping. Add the olive oil, vinegar, maple syrup, and salt while the nuts are still warm. Stir vigorously and set aside.

In a large bowl combine the spinach, cooked farro, shallot, half the squash, and half the dressing. Toss to combine the salad then lay the remaining squash on top of the salad. Drizzle with remaining dressing and sprinkle with goat cheese and remaining toasted pecans before serving.