



Riverdog Farm

August 22, 2016

Riverdog Farm Veggie Box News

The box and field notes will be on hold for a few weeks during our peak harvest time of the summer season. We hope you enjoy the bounty of summer and stay cool this week!

Box Contents

1 lb Gypsy Peppers
1 lb Mixed Tomatoes
3 Slicing Cucumbers
1 Globe Eggplant
1 Crenshaw Melon
1 Yellow Baby Watermelon

Special Orders

Pickling Cucumbers \$20 for a
10 lb case

Red Slicer or Early Girl
Tomatoes \$30 for a 20 lb case

Payment for the September
deliveries is due by **August 31th,**
2016.

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

**Thank you for your payment if
already sent!**

Quarterly Payment Schedule
3rd Quarter

July/August/September:
Tuesday/Wednesday/Thursday
subscribers: **\$312**
Friday subscribers:
\$336

To view the 2016 payment schedule
visit:

<http://static1.squarespace.com/static/56be59f87c65e413043292e7/t/56c4d45345bf21e5dd2652952/1455739987593/2016csapaymentschedule.pdf>

Riverdog Farm Pastured Pork and Chicken - Special Orders

Bacon: \$14 per pound

Ham Steaks: \$10 per pound

Sausage: \$9 per pound

Pork Cuts: Contact the farm to place your order of chops ribs, pork bones roasts, ham hocks, or ham steaks. The prices on these cuts vary so we will email you the pricing when you place your order.

Chicken: \$7 per pound. Comes frozen, whole birds with head and feet.

Bulk Discount Pork

Pork Sausage: A combination of sausage types including Breakfast, Bratwurst, Italian Mild and Italian Hot: 10 lbs for \$80.

Pastured Pork Shares: Pre-packaged combo of bacon, sausage, ham and pork cuts \$8 per lb 10-15 lb pre-packed cases.

Please email or call the farm to place your order: csa@riverdogfarm.com 530-796-3802.

Riverdog Farm's hogs are raised on an all certified-organic diet of pasture, grain (triticale) grown on the farm, corn/soy feed from Bar Ale, Three Twins Ice Cream, and whey from Cowgirl Creamery. The hogs are bred on farm with crosses of the following breeds: Duroc, Hampshire, European Wild Boar, Chester, and Tamworth. To see photos of the hogs in their element, visit our Hog Blog: riverdoghog.blogspot.com. The animals are certified-organic. The meat is not certified organic because it is processed in facilities that are not yet certified organic. We are working with our processors to get the facilities certified organic so we can label our meat as certified organic.

Save the Dates

A Day in the Country – Yolo Land Trust Benefit Event

Sunday September 11, 2016

4:00 pm to 7:00 pm Barger Keasey Family Farm

36720 County Road 30 (west of CR 98)

www.theyololandtrust.org/DayinCountry.php

Farm to Fork Gala Dinner on the Tower Bridge in Sacramento

Sunday September 25, 2016

4:30 Appetizers

6:00 pm Dinner served family style

8:00 pm Dessert on the Promenade next to Embassy Suites

<http://www.farmtofork.com/events/2016-tower-bridge-dinner/ticket-registration/>

Hoes Down Harvest Festival

Saturday October 1, 2016

11:00 am to 11:00 pm

For tickets and volunteer work shift info, please visit: www.hoesdown.org.

Eggplant Parmesan

From: <http://www.epicurious.com/recipes/food/views/eggplant-parmesan-109739>.

2 1/2 lb medium eggplants (about 3), cut crosswise into 1/3-inch-thick rounds

3 1/4 teaspoons salt

5 lb plum tomatoes

1 1/2 cups plus 3 tablespoons olive oil

2 large garlic cloves, finely chopped

20 fresh basil leaves, torn in half

3/4 teaspoon black pepper

1/4 teaspoon dried hot red pepper flakes

1 cup all-purpose flour

5 large eggs

3 1/2 cups *panko* * (Japanese bread crumbs)

2 oz finely grated Parmigiano-Reggiano (2/3 cup)

1 lb chilled fresh mozzarella (not unsalted), thinly sliced

Toss eggplant with 2 teaspoons salt in a colander set over a bowl, then let drain 30 minutes.

While eggplant drains, cut an X in bottom of each tomato with a sharp paring knife and blanch tomatoes together in a 5-quart pot of boiling water 1 minute.

Transfer tomatoes with a slotted spoon to a cutting board and, when cool enough to handle, peel off skin, beginning from scored end, with paring knife.

Coarsely chop tomatoes, then coarsely purée in batches in a blender. Heat 3 tablespoons oil in a 5-quart heavy pot over moderately high heat until hot but not smoking, then add garlic and sauté, stirring, until golden, about 30 seconds. Add tomato purée, basil, 1 teaspoon salt, 1/2 teaspoon pepper, and red pepper flakes and simmer, uncovered, stirring occasionally, until slightly thickened, 25 to 30 minutes.

Put oven rack in middle position and preheat oven to 375°F.

Stir together flour, remaining 1/4 teaspoon salt, and remaining 1/4 teaspoon pepper in a shallow bowl. Lightly beat eggs in a second shallow bowl, then stir together *panko* and 1/3 cup Parmigiano-Reggiano in a third shallow bowl.

Working with 1 slice at a time, dredge eggplant in flour, shaking off excess, then dip in egg, letting excess drip off, and dredge in *panko* until evenly coated. Transfer eggplant to sheets of wax paper, arranging slices in 1 layer.

Heat remaining 1 1/2 cups oil in a deep 12-inch nonstick skillet over moderately high heat until hot but not smoking, then fry eggplant 4 slices at a time, turning over once, until golden brown, 5 to 6 minutes per batch. Transfer with tongs to paper towels to drain.

Spread 1 cup tomato sauce in bottom of a rectangular 3 1/2-quart (13- by 11- by 2-inch) baking dish. Arrange about one third of eggplant slices in 1 layer over sauce, overlapping slightly if necessary. Cover eggplant with about one third of remaining sauce (about 1 1/4 cups) and one third of mozzarella. Continue layering with remaining eggplant, sauce, and mozzarella. Sprinkle top with remaining 1/3 cup Parmigiano-Reggiano.

Bake, uncovered, until cheese is melted and golden and sauce is bubbling, 35 to 40 minutes.

Marinated Melon Salad

From: <http://www.cooks.com/recipe/rt8lp9nl/marinated-melon-salad.html>

Mint-Ginger Syrup

1/2 cup sugar

1/2 cup water

6 large sprigs mint

2 tsp. finely grated ginger

Salad

Half of a seedless watermelon, cut crosswise (approx. 6 lbs)

1 1/12 lbs cantaloupe or Crenshaw, seeded

1 1/2 lbs honeydew or Galia, seeded

Syrup

In a saucepan, bring sugar and water to boiling, swirling pan to dissolve sugar. Boil 3 minutes. Add bruised mint; push down with a fork into syrup. Cover; let sleep until completely cool, about 1 hour. Discard mint; add ginger.

Salad

Using 1 inch melon baller, scoop 3 cups melon balls each from fruits; transfer to a large bowl. Add syrup. Chill 30 minutes, string frequently. Garnish with mint, if desired.