



Riverdog Farm

November 11, 2019

# Riverdog Farm Veggie Box News

## Box Contents:

- 1 bu Carrots
- 1 hd Green Cabbage
- ½ lb Arugula
- 1 Butterkin Squash
- 1 lb Russian Banana
- Fingerling Potatoes
- 1 bu Ethiopian Kale
- ¾ lb Broccoli

**Payment by mail is due by November 30 for December deliveries:**

- Tuesdays: \$72
- Wednesdays: \$72
- Thursdays: \$72
- Fridays: \$72
- Sat: \$72
- Sun: \$96

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

**Quarterly Payment Schedule:**

**4th Quarter**  
Oct/Nov/Dec  
\$288

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

**To view the 2019 payment schedule visit:**

[2019 Payment Schedule](#)

**Field Notes:** It's winter squash and brassica season on the farm. Throughout the coming months, the veggie boxes will feature a variety of winter squashes, greens, roots, broccoli/cauliflower and potatoes. Then in January, the Blue Heron citrus (navel oranges) will be included weekly.

**Box Notes:** We grew a new greens variety this year: Ethiopian Kale. According to our main seed supplier (Johnny's Selected Seeds): "While technically a mustard, Amara is known by several different names including Ethiopian kale, highland kale, Abyssinian mustard, and Texsel greens. The attractive, dark green leaves are tender, slightly savoyed with a wavy margin, and have an excellent rich flavor. Good in salads or as a cooked green."

**Holiday Hams** are now available for ordering. Please email the farm to reserve a whole or ½ ham for Thanksgiving and the winter holidays. The smoked hams are \$10 per lb and range from 5 to 12 lbs.

## Holiday Schedule:

**November CSA: For the week of Thanksgiving, the Thursday (11/28) and Friday (11/29) CSA deliveries will happen on Tuesday November 26, 2019.**

**Farmers Markets: The Thursday November 28, 2019 Farmers Market in Berkeley will be closed.**

**December CSA: The farm will be closed from Sunday December 22 through Sunday January 5, 2020. We will resume the regular CSA delivery schedule the week of Monday January 6, 2020.**

**Farmers Markets: The Berkeley Farmer's Market will be closed: Tuesday December 24, 2019, Thursday December 26, 2019, Saturday December 28, 2019 and Tuesday January 31, 2019. We will not be at the Sacramento Sunday farmers markets on Sunday December 29, 2019.**

## CSA Payment Schedule

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!

## Butterkin Squash Soup

From: <https://www.theblackpeppercorn.com/2018/10/butterkin-squash-soup/>.

- 3 tbsp butter
- 2 onions, diced
- 2 leeks, sliced and well rinsed
- 6 cups butterkin squash , cubed
- 6 cups chicken broth
- 1 tsp salt
- 1/4 tsp cinnamon
- 1/4 tsp cayenne pepper
- 1/2 tsp ground coriander
- 2 cups cream
- 4 bacon slices, cooked and crumbled
- 3 green onions, thinly sliced

1. Melt butter in a large pot over medium high heat.
2. Add the onions and leeks and sauté until tender, about 5 minutes.
3. Add cubed butterkin squash, chicken broth and spices. Bring to a boil and lower heat so that it is a low boil. Simmer until the butterkin squash is soft, about 20 minutes.
4. Add cream and puree with an immersion blender until smooth and creamy.
5. Ladle soup into a bowl and top with crumbled bacon and sliced green onions.

## Red Pozole

From: <https://leitesculinaria.com/94587/recipes-red-pozole-pozole-rojo.html/print>.

- 1 pound dried hominy (also called maíz mote pelado or giant white corn) or three 29-ounce cans hominy, drained and rinsed
- 1 head garlic, papery outer layers removed (if using dried hominy)
- Kosher or coarse sea salt
- Two 3-pound chickens, cut into serving pieces
- 1 white onion, halved
- 5 cilantro sprigs
- For the chile purée
- 2 dried ancho chiles, rinsed, stemmed, and seeded
- 3 dried guajillo chiles, rinsed, stemmed, and seeded
- 1/4 cup chopped white onion
- 3 garlic cloves, chopped
- Pinch ground cumin
- 2 whole cloves
- 1 teaspoon kosher or coarse sea salt, or to taste
- 3 tablespoons vegetable oil
- Accompaniments:
- 5 to 6 limes, halved
- 10 radishes, halved and thinly sliced
- 1 head romaine lettuce, leaves separated, rinsed, dried, and thinly sliced
- 1/2 cup chopped white onion
- Dried ground chile, such as piquín, or a Mexican mix such as Tajín
- Dried oregano, preferably Mexican
- Tortilla chips or tostadas
- Refried beans (homemade or store-bought)

- 1. **If using dried hominy**, place it in a large pot, add enough water to cover the hominy by at least 4 inches, and then toss in the head of garlic. (Don't add salt before or during cooking or the hominy will toughen.) Bring the water to a boil and then reduce the heat, cover partially, and gently simmer over medium-low heat until the hominy has "bloomed," or opened, 4 to 4 1/2 hours, skimming the foam from the surface and adding more water as needed. The hominy will be chewy. Remove from the heat and add 2 teaspoons salt.

**If using precooked hominy**, dump the drained and rinsed hominy into a large pot and add 2 cups cold water.

- 2. Place the chicken in a large pot and add enough water to cover by at least 2 inches. Add the onion, cilantro, and 1 tablespoon salt. Bring to a boil and then reduce the heat, cover partially, and gently simmer over medium-low heat until the chicken is cooked through and tender, about 40 minutes. Remove the chicken from the pot, straining and reserving the cooking liquid. Let the chicken cool.
- 3. When the chicken is cool enough to handle, remove and discard the skin and bones and shred the meat into bite-size pieces.
- 4. Dump the shredded chicken and its cooking liquid into the pot with the hominy and place over medium heat until warmed through, about 10 minutes. It should be soupy. Taste and add more salt if necessary. Remove the pot from the heat and set it aside while you make the chile purée. (To make the pozole ahead of time, let it cool to room temperature, cover, and refrigerate it for up to 3 days.)
- Make the chile purée
- 5. Place the ancho and guajillo chiles in a medium saucepan, add just enough water to cover, and bring to a boil over medium-high heat. Simmer until softened and rehydrated, about 10 minutes.
- 6. Place the chiles and 3/4 cup of their soaking liquid in a blender or food processor along with the onion, garlic, cumin, cloves, and salt and purée until smooth. Pass the purée through a fine-mesh strainer into a bowl, pressing on the solids with the back of a wooden spoon to extract as much liquid as possible. Discard the solids.
- 7. Heat the oil in a medium saucepan over medium heat until hot but not smoking. Add the chile purée and bring to a boil, then cover partially and simmer, stirring occasionally, until thickened, 6 to 8 minutes. Remove from the heat.
- 8. Reheat the white pozole over medium-high heat until it comes to a gentle simmer. Stir in the chile purée and cook for 20 minutes. Taste and adjust the salt.
- 9. Ladle the red pozole into soup bowls and pass the limes, radishes, lettuce, onion, ground chile, dried oregano, tortilla chips or tostadas, and refried beans in bowls at the table so each diner can fancy the pozole up as they like. One topping that ought not be optional is the lime—go ahead and squeeze it liberally over the pozole. One taste of how that bright acidity rounds out the pozole and you'll be glad you did.

### Red Pozole With Pork Variation

- You can make this red pozole recipe with pork in place of chicken or in addition to chicken. Follow the recipe above, substituting 3 pounds chicken parts and 3 pounds pork shoulder (butt) for the 2 whole chickens and cook as directed in step 2. Keep in mind that the pork will take about twice as long to cook as the chicken. Reserve the broth to add to the pozole.