



Riverdog Farm

November 25, 2019

Riverdog Farm Veggie Box News

Box Contents:

1 bu Scarlet Queen Turnips
1 ½ lbs Fuyu Persimmons
1-2 Butternut Squash
1 bu Red Carrots
1 bu Rosemary
2 lbs Alegria Potatoes
1 bu Curly Kale

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](#)

**Roasted Red Turnips and
Sautéed Greens**

Field Notes: Happy Thanksgiving to all! This is the time of year when we'd like to highlight our gratitude to you for supporting the farm by purchasing the food we grow. This week's box includes an added \$5 value of veggie box contents, our gift to you to show how grateful we are for your essential link to the farm. We hope you enjoy the bounty of the fall harvest that the Thanksgiving box represents.

Box Notes: The Fuyu persimmons are from a neighboring orchard in Guinda. They are not certified organic but the grower doesn't use synthetic pesticides and fertilizers. The Fuyo variety of persimmon can be eaten when firm, like an apple. They are different from the Hachiya variety that has to be soft as pudding to be edible.

Holiday Hams are now available for ordering. There are only 6 or so hams left so please place your order soon. The available hams average 7-9 lbs each. Please email the farm to order a ham for Thanksgiving or the winter holidays. The deadline is Tuesday November 26 for ordering hams for the Wednesday CSA. For the winter holiday, the ordering deadline is Monday December 16, 2019. The smoked hams are \$10 per lb. The hams come from our pasture raised hogs that are fed an all organic diet of produce culls, whey from Cowgirl Creamery, certified organic grain and rye grass. csa@riverdogfarm.com.

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.

The Wednesday November 27, 2019 CSA deliveries will happen as usual this Wednesday.

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!

Roasted Turnips and Sauteed Turnip Greens

From: <http://slowclubcooking.blogspot.com/2013/07/roasted-turnips.html>.

1 bunch of turnips
with greens attached
2Tbsp olive oil
2tsp lemon juice
3/4tsp regular or smoked paprika
1/2tsp salt
pepper to taste

To roast turnips:

Separate greens from turnips and set aside.
Scrub and rinse turnips well, leaving skins on.
Cut into equal sized wedges about 1/2" thick.

Preheat oven to 450 degrees.

In a glass baking dish or rimmed baking sheet combine turnips, 1 Tbsp of olive oil, 1tsp lemon juice, 1/2tsp paprika and 1/4tsp salt.

Toss to coat.

Roast for 20-25 minutes, flipping halfway through.

To prepare greens:

Thoroughly wash greens and trim lower, tougher stems.

If the higher parts of the stem appear more tender, leave them attached.

Now this is a matter of preference- the greens can either be left whole or coarsely chopped before sauteing.

In a medium skillet, heat remaining olive oil and lemon juice over medium-low heat.

Add greens and stir to combine.

Cook, stirring occasionally, for 2-3 minutes until greens brighten and become tender.

Add 1/4tsp paprika, a pinch of salt and pepper and cook 1 minute more.

Serve roasted turnips and greens together, on their own or accompanied by a protein or grain of your choice.

Oven Roasted Root Vegetables

From: <https://toriavey.com/toris-kitchen/oven-roasted-root-vegetables/>.

- 1 lb yams (orange sweet potatoes) - 2 small or one large, peeled
- 3/4 lb red potatoes scrubbed clean, peel on
- 1/2 lb beets (red or golden), trimmed and scrubbed clean
- 1/2 lb large carrots peeled and halved lengthwise
- 1 parsnip medium sized (4-5 oz), peeled and halved lengthwise
- 1/2 red onion peeled
- 6 whole garlic cloves large sized
- 1/4 cup extra virgin olive oil divided
- 2 tbsp fresh thyme leaves (or 2 tsp dried thyme)
- 5 sprigs fresh rosemary (or 3 tsp dried rosemary)
- 1 tsp ground cumin (can be omitted for Ashkenazi Passover)
- 1 tsp kosher salt or more to taste
- 1/4 tsp black pepper or more to taste

- Place a rack in the bottom of your oven and preheat oven to 400 degrees F. Slice all vegetables into chunks roughly 1 1/2 inches wide. The more similar the size of the vegetable pieces, the more evenly they will roast.
- Place cut vegetables into a large mixing bowl. Add 3 tbsp olive oil, fresh thyme leaves, ground cumin, kosher salt, and black pepper. Stir until all vegetables are evenly coated with oil, spice and herbs.
- Brush large rimmed baking sheet with remaining 1 tbsp olive oil. Spread the vegetables out evenly on the baking sheet. Place the rosemary sprigs on top of the vegetables, evenly spaces across the sheet.
- Roast the vegetables in the oven for 15 minutes. Stir the vegetables, bringing the chunks from the outside towards the center and the chunks in the center out towards the edges. Return baking sheet to oven and continue to roast until the largest chunks are tender and the edges are starting to turn golden/dark, another 15-25 minutes.
- Remove the roasted rosemary sprigs and stir the vegetables (some leaves of rosemary will remain, this is good). Season with additional salt and pepper to taste, if desired. Vegetables can be served warm or at room temperature.