



Riverdog Farm

September 17, 2018

Riverdog Farm Veggie Box News

Box Contents:

¾ lb Mixed Corno Di Toro Peppers
1 bu Basil
1 Yellow Canary Melon
½ lb Arugula
1 ¼ lb Yellow Finn Potatoes
1 bskt Cherry Tomatoes
1 lb Japanese Eggplant

Payment by check is due by August 31st for September Deliveries:

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

Thank you for your payment if already sent!

Quarterly Payment Schedule:

3rd Quarter
July/August/September
\$312
4th Quarter
October/November/December
\$288

Annual Payment
\$1,176
(This amount includes 2 free boxes!)

To view the 2018 payment schedule visit:
[2018 Payment Schedule](#)

Box Notes: Sweet peppers, basil, arugula and melons – it's the time for the overlapping of seasons, when the deep colors and flavors of summer and fall become available all at once. It's a feast for the eyes and appetites!

Field Notes: Mild weather has landed in the valley. Evenings have become chilly and the daytime temperatures are hovering around 85 degrees. The smoky air has finally cleared from the fires. We're getting incredible night sky views with the planetary alignment of Venus, Jupiter, the moon, Saturn and Mars in an arc over the western horizon just after sunset. To learn more about this phenomenon, visit: <http://earthsky.org/astronomy-essentials/visible-planets-tonight-mars-jupiter-venus-saturn-mercury>.

In this region, there are very few nighttime lights so the star and planetary visibility is vivid. The Milky Way can be seen with the naked eye and shooting stars happen with increasing frequency in August and September. Nighttime on the farm is a great time to witness the wonders of astronomy in our midst.

Riverdog Farm Annual Pumpkin Party

Saturday October 20, 2018

12:00 to 4 pm

11905 State Route 16, Brooks CA

Come to the farm, bring a potluck dish to share, enjoy farm-grilled pork sausages, take a tour of the farm, feed the pigs, and pick a pumpkin to bring home.

RSVP to the farm by 10/15/18 with the number attending:

csa@riverdogfarm.com.

Chili Rellenos Casserole

From: 20 Minute Garden

(<http://20minutegarden.com/2010/09/28/chilis-rellenos-made-with-corno-di-toro-peppers/>)

Ingredients:

2 tablespoons vegetable oil
1 small onion, chopped
2 cloves garlic, minced
7 corno del toro peppers or pobano peppers, roasted, peeled, stems removed
1/2 pound queso fresco cheese
1 cup grated cheddar cheese
3 eggs
1/4 cup flour
3/4 cup milk
1/4 teaspoon salt

Directions:

1. Sauté the onion and garlic in the oil until soft, about 4 minutes. Remove from the heat and set aside.
2. In a greased 8" x 8" casserole dish, place a layer of chilis, side by side, then a layer of crumbled queso fresco cheese, then another layer of chilis. Sprinkle the cheddar cheese on top.
3. Beat the eggs with the flour until smooth. Add the milk, salt, and onion mixture; mix well. Carefully pour this mixture over the chilis.
4. Bake uncovered for 35 minutes at 350 degrees or until a knife inserted into the custard top comes out clean and the casserole is lightly browned. Remove from the oven and let the casserole cool for 5- 10 minutes before cutting it with a very sharp knife.

Japanese Eggplant with Ginger and Scallions

From: Food 52 (<https://food52.com/recipes/31268-japanese-eggplant-with-ginger-and-scallions>)

- 2 tablespoons canola oil
- 3 garlic cloves, minced
- 2 tablespoons ginger, minced
- 1-2 jalapenos, chopped
- 3 large scallions, chopped, green and white parts divided
- 1 1/2 pounds Japanese eggplant, sliced into thin

rounds

- 3 tablespoons soy sauce
 - 4 tablespoons rice wine vinegar
 - 1 tablespoon sugar
 - 1 tablespoon cornstarch
1. Heat canola oil over medium-high heat in a large skillet. Add garlic, ginger, jalapeños and white parts of scallions and cook for 2-3 minutes, until fragrant.
 2. Stir in eggplant slices and cook for about 5 minutes, until eggplant has softened.
 3. Meanwhile, combine soy sauce, rice wine vinegar, sugar and cornstarch in a small bowl. Once eggplants have softened, pour sauce into pan and bring to a boil, stirring to make sure all vegetables are coated. Reduce heat and cook for 5-6 additional minutes until sauce has thickened.
 4. Remove from heat and top with scallion greens before serving.

Riverdog Webstore

<https://csa.farmigo.com/store/riverdogfarmcsa>