



This Week's Word From the Farm

6/16/08

What's In Your Box?

- Strawberries - These berries are ripe, sweet and ready to eat! Unlike most varieties of berries you find in stores these days, ours are chosen for flavor and fragrance, not shipping and shelf-life. So don't wait, enjoy them right away.
- Yellow Onion
- Spring Garlic (it's green and mild, very coveted by chefs as a seasonal specialty)
- Tatsuí (this is an Asian green similar to spinach. Enjoy it steamed, sautéed or use it fresh in salads).
- Baby Bok Choi - Try a stir fry with your spring garlic in a little sesame oil, add a touch of tamari or soy sauce
- French Breakfast Radishes - The French eat these with butter and salt but we like them straight-up!
- Salad Greens
- Arugula
- Fresh Herb Bouquet - These culinary herbs can be used fresh or hung to dry for later use.

Dear Friends,

For those of you who are new to Riverhill Farm, a heart-felt welcome to each of you. Some of you are old friends but many of you are new faces and we look forward to getting to know you all as we move through this season. We hope that you will ask questions, give us your feed back and come to think of Riverhill Farm as familiar and comfortable place in your lives. Riverhill is a new farm but, as you will come to understand, at a place which has a long history of human use. There are Native American grinding rocks, and many features which reflect the Italian habitation between the late 1800's and mid-1900's. Riverhill Farm started at this site in 2001, and its first commercial season was in 2003. This is our second season offering a subscription box. We're excited by the opportunity to include all of you in the progress of our season.

We want each and every one of you who have joined us for this season to know how important your subscription is to the survival of this farm, and how grateful we are for your decision to support the farm in this very tangible way. We have nearly doubled the cultivated area of the farm this season (which has been exciting, yet the source of some anxiety and growing pains!) Your contribution makes all the difference in moving the farm toward being economically viable, and it is, of course, the economics of this farm that ensures our ability to continue to keep this very beautiful and special place a working, local farm. Our deepest thanks to each and every one of you!

Don't Forget!

RIVERHILL FARM SEASON KICKOFF &

SUMMER SOLSTICE PARTY

Sunday, June 22nd

The farm will be open for informal tours at 3:00 PM

POTLUCK PICNIC AT 4:00 ish

CONCERT BY PAUL KAMM AND ELEANOR MACDONALD

UNDER THE OAK TREES.

Bring your good spirits, potluck dish and beverage of choice

WE HOPE TO SEE YOU THEN!

Recipes of the Week:

Penne Pasta with Arugula, Gorgonzola and Walnuts

Toast 1 cup coarsely chopped walnuts in a frying pan with a little butter. Rinse approx. 4 cups of arugula and remove any large stems. Boil 1 pound of Penne in salted water until al dente. While the pasta is cooking, lightly sauté the arugula in ¼ cup olive oil. Drain the pasta. While still warm, toss with the arugula. Top with 1 1/2 cups of crumbled gorgonzola cheese and toasted walnuts. Garnish with fresh thyme if desired and fresh ground pepper.

Fresh Strawberry Vinaigrette

In a blender or food processor, pulse 1 cup of berries until well pureed. Mix with ½ cup white balsamic vinegar (or other vinegar). Add ¼ teaspoon salt and ¼ teaspoon pepper. Slowly whisk in 1 cup olive oil. This is a wonderful dressing over your salad greens. For a zesty salad, add some fresh tatsoi and/or arugula!