



Riverland Family Farms



CSA Week 17

Corvallis, Oregon

Fall Storage Produce

Rain is here and it finally feels like fall!! With 5 more weeks to go for this CSA harvest box season, it is now time to start ordering fall storage produce. If you have CSA vacation credit, this is one way of using it (1 vacation credit = \$20). Please send an email at csa@riverlandfamilyfarms.com by **Saturday 5pm** to place an order to be picked up with your produce box on Tuesday/ Wednesday. All produce is subject to availability. The Fall storage produce list is included below.

You still have the option of using your vacation credit at our Corvallis Farmers' market booth (Saturday and Wednesday) until the last market day this year, November 24th.

Important: Any credit not used by the last market day will NOT carry forward to the next year.

Until next week, Stay Safe, Stay Healthy!

Ruby

Produce Item	Quantity	Credit Equivalent
An extra harvest box upon request	1 box	1 credit
Butternut Squash (Available late October)	14 lbs	\$20
Delicata Squash (Available late October)	14 lbs	\$20
Sunshine Squash	14 lbs	\$20
Fresh Ginger	1.25 lbs	\$20
Fresh Turmeric (Available late October)	1.25lbs	\$20
Garlic	2 lbs	\$20
Red Onions	12lbs	\$20
Red or Yellow Potatoes	12 lbs	\$20
Strawberry	Half-flat	\$20
Strawberry	Full- Flat	\$40
Sweet Potatoes	7 lbs	\$20

WHAT'S IN THE BOX?

- Carrots *bunch*
- Collard Greens *bunch*
- Eggplant *1 each*
- Fresh Ginger *1/4 lb*
- Lacinato Kale *bunch*
- Jalapeno Peppers *4 or 5*
- Scallion *bunch*
- Sweet Potatoes *1.5 lb*
- Crimson Gold Apples *2 lb*



From LaMancha Ranch & Orchard, Sweet Home

Apple Oatmeal Bars

Source: tastesoflizzyt.com

Ingredients:

- | | | |
|-----------------------------------|--|---------------------------------------|
| ◊ 1 cup all-purpose flour | ◊ 1/2 cup cold salted butter, cubed | ◊ 2 tablespoons salted butter, melted |
| ◊ 1/2 teaspoon salt | | |
| ◊ 1/2 teaspoon baking soda | ◊ 2 large apples peeled and thinly sliced (2 1/2 cups) | |
| ◊ 1/2 cup brown sugar | | |
| ◊ 1 cup old fashioned rolled oats | ◊ 1/2 cup granulated sugar | |



Preheat the oven to 350 degree F. In a medium bowl, combine the flour, salt, baking soda, brown sugar and oats. Using a pastry cutter, cut in the cold butter cubes until the mix resembles coarse crumbs. Spray an 11X7 or 8X8 pan with cooking spray. Press half the crumbs in the bottom of the prepared pan. Arrange the apple slices on top of the pressed crumbs.

Sprinkle the white sugar on the top of the apples, then drizzle 2 tablespoons of melted butter over the sugar.

Top with the remaining crumbs and press down gently on the top with your hand.

Bake for about 30 minutes or until golden brown.

Slice and store in an airtight container in the refrigerator.