

2020 CSA



WEEK ONE

NEW BEGINNINGS

Welcome to the 2020 CSA! We are excited to share a fresh season of Harvest Box with you. If you have been a part of Denison Farms membership before, we are delighted to have you back. If you are new to this, welcome!



What a ride this year has been. As many of you know, Tom and Elizabeth have retired this year and sold the farm to Riverland Family Farms. Many thanks to Tom and Elizabeth for building such a great farm with such great people, and for all their help making this a smooth transition through such challenging times.

A little bit about us: Riverland Family Farms is family owned and operated. Tal, Inder, and Tyler (three brother-in-laws), manage the farm activities along with support from rest of their families. Tal and Inder have a long history of family farming going back more than four generations in the northwest Indian state of Punjab. We will share stories of farming and upbringing in that region in the coming weeks.

Tal and Inder moved to Corvallis earlier this year to start the farm transition. Rest of the family has recently arrived after a treacherous 34+ hr drive from Texas. We are grateful for making it here safely, and are looking forward to a new adventure in this beautiful State of Oregon.

Riverland Farm has been a great fun place for the whole family. Our kids are loving the berries and all sorts of farm equipment. Last week they all got a ride on an excavator, a dream come true for some of them.



In closing, I am quoting Elizabeth, since her and Tom are still, and will always be, a crucial part of the farm:

“ In this fragmented world, it is good to build relationships, particularly around something as wholesome and healthy as real food”

Thank for you joining us this year. We look forward to connecting with the community via these wholesome harvest boxes.

Until next week, Stay Safe Stay Healthy

WHATS IN THE BOX

Italian Basil
Carrots
Zucchini
Rainbow Chard
Lacinato Kale
Red Gold New Potatoes
Salad Mix
White Spring Onion
Strawberry

STORAGE TIPS

Basil keeps best at room temperature. The fridge is too cold, and it makes the basil turn black. However, basil is prone to wilting if you just leave it on the counter. We have good luck treating it like cut flowers; trim the ends and place stems in a jar of water. Then cover the bunch loosely with a plastic bag. Don't close off the bottom of the bag, or it will be too humid and may get moldy. You can change the water every other day, just like cut flowers.

Potatoes need to be stored in the dark, and they keep best in the fridge. Potatoes are called “new” when they are freshly dug, and when their skins are not hardened (or “cured”). New potatoes need to be stored in plastic or they will get soft—as moisture evaporates through the tender skin. So, best to put them in a plastic bag or container in the fridge. Since the light only comes on when the door is open, the fridge is dark enough.

Zucchini keep best out of the refrigerator. The ideal storage temperature for zucchini is 48 - 50 degrees. They do OK in the warmest part of your fridge for a few days but will develop dark spots (pitting) if left in the cold too long. We recommend putting zucchini inside one of the perforated plastic bags, and leaving them on the counter