



Riverland Family Farms



CSA Week 13

Corvallis, Oregon

Behind The Scenes—Part I

When we think about farmers, we generally think of people who work outdoors and get their hands dirty. That is certainly true but is not the whole picture. Operating a farm comes with numerous tasks that are done behind the scenes. For the next couple of weeks, I am taking you behind the scenes, and let's explore a farmer's life at the farm and in the office.



GROWER SPOTLIGHT 8/26/21

From Punjab to Corvallis, Riverland Family Farms Carries On A Legacy

"Our culture, language, music, food is all influenced by farming," says Inder Singh of the fertile Punjab region in India that he, his business partner and brother-in-law Tal Singh, and their families hail from. "We're a multi-generational family of farmers. My father farmed, as did my grandfather and many before him."

Tal and Inder are two brothers-in-law who own and operate this farm. They both usually start their day early along with the farm crew. The majority of their day is spent out on the field, but they have a significant amount of work in the office as well. I have seen them picking tomatoes in the greenhouses along with the crew, weeding, planting, pruning, repairing farm equipment, cleaning, and organizing everything at the farm every chance they get. They both work together to create a planting plan and schedule. They manage all of the email communication, invoices, payroll, tax records, balance books, HR work, research and purchase seeds and plants, test soil and plan amendments, figure out what and how much to send to the farmers' market, what goes to CSA, what goes to wholesales and other channels, they work at the farmers' markets, and the list goes on and on and on. In addition to the work they do to operate the farm, they are also the face of this operation.

They have done a few interviews in the past months to share their vision with the community. I am including a couple of

those interviews in this newsletter (link below). On top of all of this, they both have young kids at home who wait patiently to have their dada back at the end of the day. We are forever grateful for both Tal and Inder, for their sincere dedication to Organic farming, and their continued commitment to this community even after facing so many ups and downs just in the past year.

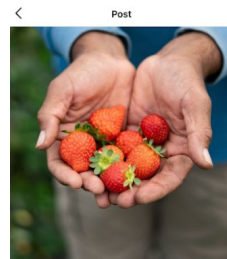
I hope you enjoy watching the video and reading a bit more about both of them. Next week I will introduce someone close to me, close to this farm, close to farming, and an integral part of this farm family.

Until next week, Stay Safe, Stay Healthy!

Ruby

OrganicallyGrown.com (News—>Blog) : <https://www.organicallygrown.com/blog/from-punjab-to-corvallis-riverland-family-farms-carries-on-a-legacy>

Co-Op Interview: YouTube—Know Your Farmers Riverland Family Farms; <https://www.youtube.com/watch?v=KliKsfjXEZ8>



block15brewing This last Thursday, we took a trip out to @riverlandfamilyfarms to see where our produce comes from... specifically zucchini, strawberries, and sometimes golden raspberries. Riverland Family Farms is a Certified Organic farm since 1988, stretching 20 acres in the foreground of the coastal mountain range of Corvallis.

WHAT'S IN THE BOX?

- Broccoli *head*
- Socrates Cucumber *2 each*
- Red Leaf Lettuce *head (from Commonplace Farm)*
- Red Onion *each*
- Jalapeno Peppers *4 each*
- Red Bell Pepper *2 each*
- Shishito Pepper *pint*
- Zucchini *2 each*
- Strawberries *pint*



Roasted Broccoli Soup with Bell Pepper

Source: thecrepesofwarth.com

Ingredients:

- ◇ 1 large broccoli head, chopped
- ◇ 1 large onion, chopped
- ◇ 1 large bell pepper, chopped
- ◇ 3 clove garlic, peeled
- ◇ 3 tablespoons olive oil
- ◇ 1 teaspoon kosher salt
- ◇ 1/2 teaspoon crushed red pepper
- ◇ 1/4 teaspoon ground black pepper
- ◇ 1/4 teaspoon ground cumin
- ◇ Pink smoked paprika
- ◇ 4 cups low sodium vegetable stock
- ◇ 1 tablespoon whole milk or heavy cream (optional)



Preheat oven to 400 F. Line a baking sheet with parchment paper or foil and spread out the chopped broccoli, onion and bell pepper along with peeled garlic. Drizzle with olive oil and sprinkle salt and crushed red pepper, black pepper, cumin and paprika. Roast in oven for 25-30 minutes until slightly charred.

Place the roasted vegetables in food processor, working in batches if needed, and puree until smooth, add about a cup of broth if needed. Place the soup in a large pot, add an additional 3 cups of broth and heat over medium-high heat. Taste and adjust seasoning as needed, and