



# Riverland Family Farms

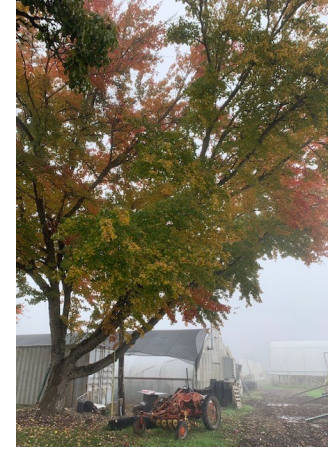


CSA Week 20

Corvallis, Oregon

## Fog & Colors

Sharing some photos of the farm this morning with fog and fall colors.



As a reminder, if you have CSA vacation credit, you can use it to order Fall storage produce (1 vacation credit = \$20). Please send an email at [csa@riverlandfamilyfarms.com](mailto: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!

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
Red Onions	12lbs	\$20
Red or Yellow Potatoes	12 lbs	\$20
Strawberry	Half-flat	\$20
Strawberry	Full- Flat	\$40

### WHAT'S IN THE BOX?

- Delicata Squash *each*
- Romain Lettuce *head*
- Scallion *bunch*
- Cauliflower *1 or 2*
- Fennel *each*
- Collard Greens *bunch*
- Ramona Potatoes *1.5lb*
- Green Bell Pepper *2 each*
- Strawberries *pint*



## Roasted Fennel & Cauliflower Soup

Source: [WhatshouldImakefor.com](http://WhatshouldImakefor.com)

### Ingredients:

- ◊ 1 fennel bulb, ends trimmed and cored (reserve fennel fronds for garnish)
- ◊ 1 head of cauliflower, leaves removed and coarsely chopped
- ◊ 2 garlic cloves, minced
- ◊ 3 cups chicken stock
- ◊ 1 tbsp extra virgin olive oil
- ◊ 1/2 cup heavy cream (optional)
- ◊ 2 tbsp unsalted butter
- ◊ Reserved roasted cauliflower and fennel fronds for garnish
- ◊ 1 medium onion, diced
- ◊ Kosher salt



Preheat oven to 425 degrees and line a sheet tray with non stick foil. Thinly slice the fennel and toss with olive oil and lay in an even layer on the sheet tray. Sprinkle with salt and roast until golden, about 20 mins. Add one or two cauliflower florets to roast with the fennel for garnish if desired. While the fennel roasts, start the soup. Melt the butter in a medium pot or dutch oven set over medium heat. Add the onion and sauté until golden, about 5 min. Add the garlic and sauté for an additional 2-3 min. Add the cauliflower, stock and season liberally with salt. Cover and bring to a boil. Reduce to a simmer and add the roasted fennel to the pot. Simmer, covered, until cauliflower is tender, about 20 minutes. Puree with an immersion blender or in a blender in batches. Add the cream if desired and adjust the seasoning. Serve garnished with fennel fronds and roasted cauliflower.