



Riverland Family Farms



CSA Week 4

Corvallis, Oregon

Rose Holdorf



Once we truly understand how things are made, how produce is grown and harvested, it will be easier for us to respect each other's contribution in the community. This belief is the driving force behind Rose Holdorf's work in the Corvallis community. Rose has been with the farm since 2013. She first started working at the market stand and has been helping with CSA and office work. Rose is a local artist, a craft educator and a Corvallis native who grew up on a farm and studied the traditional northern craft at North House Folk School in Minnesota. She returned home to revive her dad's wood workshop and connect with the land and people here. She is full of curiosity for everyday things like the food we eat and utensils we eat them with. Rose believes that learning to do things with our own hands deepens our understanding of what we consume. She believes this knowledge helps all of us have a better relationship with the land and with each other in a community. Her hand-carved craft and woodworking classes are an absolute reflection of this concept (roseholdorf.com). She enjoys working at the Farmers' Market since it allows her to connect with her community and share her knowledge of the produce. Last year during fire/smoke

week, Rose volunteered to help at the farm picking tomatoes, strawberries, and planting seeds. It gave her a chance to appreciate all the work that goes into growing and harvesting. This year she is excited to work at the farm picking produce and learning from the farm crew. She is happy that we grow lemons and other citrus at the farm, and hopes we will grow Avocados someday. Growing up on a farm she had plenty of berries to pick and make pies with. Her favorite is the strawberry pie. I am sharing a recipe that would hopefully make Rose's and your day a little bit sweeter.

At the farm, we are trying to tackle the heat, keeping the crew safe and plants alive. We are sharing summer greens, along with strawberry, potatoes, and jalapeno in the box this week. Enjoy!

Until next week, Stay Safe, Stay Healthy
Ruby

WHAT'S IN THE BOX?

- Italian Basil *bunch*
- Green Leaf Lettuce *head*
- Cucumbers– Slicing *1 each*
- Jalapeno *2 each*
- Golden Potatoes *1.5lb*
- Romano Beans *1lb*
- Spinach *1/2 lb bag*
- Strawberry *pint*
- Beefsteak Tomato *2 or 3*



Fresh Strawberry Pie

(source: houseofnasheats.com)
Ingredients:

- ◊ 1 pie crust
- ◊ 8 cups fresh strawberries, washed and hulled
- ◊ 3/4 cup sugar
- ◊ 3 tablespoons cornstarch
- ◊ 1/2 cup water
- ◊ Whipped cream or powdered sugar for topping

Puree 1 cup of strawberries in a food processor or mashing thoroughly with a fork. In a medium saucepan, whisk together the sugar



and cornstarch, then add the water and strawberry puree. Bring to a boil over medium heat, stirring constantly. Cook for 3 more minutes, until strawberry mixture turns thick and translucent. Set aside and let cool at room temperature.

Blind bake the pie crust by rolling out the pie crust and placing it into a pie plate, trimming any excess and crimping the edges. Line the pie shell with a double layer of aluminum foil, covering the edges to prevent burning. Fill the shell with pie weights and bake at 375 degrees for 25 to 30 minutes until the pie dough looks dry and light in color. Then remove the pie weights and the foil and continue to bake until the crust is a deep golden brown, about 10 to 12 minutes longer. Remove from oven and cool completely, about 1 hour before filling.

Meanwhile, cut any larger strawberries in halves or even fourths and place in a large bowl. Add the glaze and gently fold with a spatula until the berries are evenly coated. Fill the cooled pie crust with the strawberry filling, piling them into a mound and turning any cut sides to face down. Top it with whipped cream or powdered sugar.