



WHAT'S IN THE BOX

- *Rainbow Chard
- *Cucumber
- *Parsley
- *Yellow Potatoes
- *Salad Mix
- *Strawberry
- *Sun Gold Tomatoes
- *White Spring Onion
- *Zucchini

RECIPE

Reference: www.foodiecrush.com

20 Minute Berry Jam

Ingredients

Use any mixture of berries to make this jam without any pectin. Adding lemon juice to the jam prevents botulism and is required if canning.

- 6 cups berries such as strawberries, raspberries, blackberries and blueberries (roughly slice the strawberries to help them break down)
- 2 cups sugar
- 2 tablespoons bottle lemon juice

In a large saucepan, add the berries, sugar and lemon juice. Gently stir the berry mixture and bring to a boil over medium-high heat. Reduce to a soft boil on medium heat and cook, uncovered, stirring frequently, for about 20 minutes or until the jam has thickened.

To test the thickness of the jam, at the start of cooking time place a few spoons in the freezer for 10 minutes. Take out one spoon and add a dollop of jam to the back of the spoon. If it mostly sets, you're ready to go. If it's too runny, cook and tests in 5 minute increments until the jam sets on the spoon. If the jam is not set, continue to cook for 5 minute increments.

Spread on toast or sandwiches once cooled, or transfer jam to a glass jar with a fitted lid and store in the refrigerator for up to 2 weeks

WEEK FIVE

WHERE ARE THE DENISONS?

Saturdays are exciting days for us. We have multiple farmers' markets to attend and it gives us a chance to connect with organic produce enthusiasts while social distancing. This Saturday was extra special. We got to celebrate 4th of July with our customers and Tom helped out at the Beaverton farmers' market. Since many people were so excited to see Tom, this week lets find out what the Denisons have been up to.

Tom and Elizabeth have moved with Tom's 92 year old mom back into her house in the Soap Creek Valley, about 10 miles north of Corvallis. They are surrounded by a little creek, some forest, some meadow, lots of birds, wildlife, and wildflowers. In addition to caring for his mom, Tom has a tiny garden with tomatoes, onions, Romano beans, and parsley. Elizabeth has resumed her part time acupuncture practice. In the costal foothills, they usually walk to the top of the hill behind their house each evening to watch the sun set. Seeing first hand what it takes to run the Denison/ Riverland Family Farms, we are happy to see that the Denisons are enjoying a much deserved slower pace of life.

Tom still comes by the farm regularly and shares his wealth of knowledge. In fact, just yesterday I accidentally cleaned up Tom's desk thinking it was left unattended by my brother (sorry Tom).

At the farm, there has been an abundance of all sorts of berries. Blackberries, Gold, Red, and Rose Raspberries, June berry, Logan berry, Red Currants, Tayberry, and the list goes on. So many different varieties, yet each one has a distinct taste, color, and texture. I thought it would be fun researching the origin of all these different types of berries, and wow, that got overwhelming quickly. So I turned to the kitchen experiments and figuring out ways to preserve the intense flavors of summer. Other than eating a handful of fresh picked berries, include them in pies, smoothies, jams, oatmeal, sangria, salad, or just freeze them for later use. I am sharing a simple berry jam recipe. Hope you find it useful.



Until next week, Stay Safe Stay Healthy

Ruby

For more recipes, please visit our recipe blog at:

<https://denisonfarms.tumblr.com/>