



WHAT'S IN THE BOX

- * Italian Basil
- * Baby Carrots
- * Spinach
- * Corn
- * Grape Mix Tomato
- * Pepper (Bell or Italian)
- * Red Spring Onion
- * Pear
- * Zucchini

RECIPE

Mexican Corn Salad

Reference: [Delish.com](https://www.delish.com)

Ingredients: Kosher salt—to taste

1/2 cup mayonnaise

1/4 cup cotija cheese or feta, plus more for garnish

Juice of 2 limes

2 tbsp chopped fresh cilantro, plus more for garnish

1 tbsp chili powder, plus more for garnish

Using a sharp knife, carefully cut corn kernels off the cob. Add about 1/2" water to a medium saucepan and salt well. Bring to simmer. Add corn, cover and cook until corn is tender, 3 to 4 minutes. Drain and pat dry.

In a serving bowl, toss corn with mayonnaise, cotija or feta cheese, lime juice, cilantro, and chili powder. Season generously with salt.

Top with more cotija or feta cheese, cilantro, and a sprinkle of chili powder.

NO TOUCHING!

Holding a bell pepper and checking the firmness before it got selected for your shopping basket, or the aroma of cilantro and basil sparking some culinary excitement that you carried from farmers market to your kitchen: Selecting the perfect produce to make a perfect dish used to be an adventure in itself. We have practiced touching and feeling the produce for just the right tenderness. Now we live in a time when that instinctive feeling has to be constantly curbed while shopping for produce. There is a long list of how this pandemic has impacted each one of us personally, and shaping the way we shop for produce is another item on that list.

A routine trip to a grocery store now includes wearing a mask and keeping social distance. Farmers' markets are quite different too. A Wednesday or Saturday trip to the farmers' market is no longer a family's day out. Rather it is a carefully planned event that is to be completed as quickly as possible. At the Corvallis Saturday market, I noticed each farm stand had a creative solution for following the safety protocols. Some have pre-packaged items, some have a plastic shield between produce and customers, and some are taking advantage of online pre-ordering. At the Riverland Family Farm stand you will notice extra tables between produce and customers to keep a safe distance. We are pre-packaging zucchini, potato, Romano beans etc. so that we can reduce the number of people touching the produce and get the line moving quickly.

While trying to keep our shoppers and employees safe, we can't undermine the joy that the right produce brings to a kitchen. We are very thankful to our farm crew who have years of experience in picking produce at the right time. Hopefully what you receive in your harvest box or in your shopping basket at the farmers' market is the same produce that you would have picked if times were different. Until we get back to normal, let's try to find comfort in the familiar world under the mask, and the memories we are making in the kitchen.

This week's harvest box includes fresh-picked pears, baby carrots, corn, and a colorful assortment of vegetables and herbs. I am including a delicious corn recipe that can make a perfect side dish. Hope you enjoy it!



Until next week, Stay Safe Stay Healthy
Ruby