

## Riverland Family Farms



CSA Week 14 Corvallis, Oregon

## Behind The Scenes—Part II



Staying with the theme from last week, I am introducing someone very close to the Riverland Family. He works behind the scenes day and night, he is a part-owner, and is a key foundation of this business: my dad, Amarjit. My dad started farming early on. As far as his memory serves, he has always been out in the family farms, playing or helping with farming. At the age of 10, he started to drive a tractor and took on the responsibility of plowing fields and tending to the crops. He grew wheat, rice, sugarcane, potatoes, vegetables, lentil, and other major crops in the Northwest Indian region. Growing up, I always saw my dad helping other farmers, solving their problems, lending a helping hand every opportunity he got. I was always fascinated by his ability to open

up and fix his tractor engine and other farm equipment. He always kept all of his tools organized and equipment running in great condition. I had no doubt that he loved what he did, at the same time, he always pushed us to get higher education and believed that was the path to a better future. He migrated to the USA with his family in his 40s and started from scratch here. He worked multiple jobs to keep up with all the bill and our school fees.

Today, he is back where he started from, in the farmland. He spends most of his days fixing farm equipment, weeding, cleaning up, giving

his grandkids rides on tractors, and tending to his experimental crops (sugar cane, okra, and bitter gourd etc.). I see him at ease being back at a farm after 20+ years. I also sense the struggles of accepting new ways of farming in a different country and trying to hold back his opinions. All in all, he has an abundance of knowledge in organic farming and is a very valuable asset at the farm. We are so thankful that he is around and always willing to help!

More of this next week, until then, Stay Safe, Stay Healthy!



WHATS IN THE BOX?

- Celery bunch
- Brandywine Tomatoes 1 lb
- Eggplant 1 each
- Garlic 1 or 2 each
- Yellow Onion 1 each
- Red Bell Pepper 2 each
- Joker Potatoes 1.5 lb
- Salad Mix 1/2 lb bag
- Reliant Grapes 1 lb

Ruby

OrganicGrown.com (News—>Blog ): https://www.organicgrown.com/blog/from-punjab-to-corvallisriverland-family-farms-carries-on-a-legacy

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

## **Baba Ghanoush**

## Source: allrecipes.com

♦1 eggplant, halved lengthwise (1 ♦1 head garlic

♦1/2 tsp kosher salt \$5 tbsp olive oil, plus more for

brushing

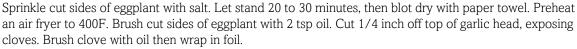
⋄2 to 3 tbsp lime juice

♦1/4 tsp cumin ♦1/8 tsp smoked paprika

Ingredients: ♦1 tbsp chopped parsley

♦1/2 tsp lemon zest

♦2 tbsp crumbled feta cheese



Arrange eggplant and garlic in fryer basket. Cook until eggplant is tender and deep golden brown, 15 to 20 minutes. Remove and let

Scoop flesh from eggplant into a food processor. Add tahini, lemon juice, roasted garlic cloves, cumin, paprika, and the remaining 4 tbsp oil. Pulse to moderately smooth consistency. Top with parsley, lemon, zest, and feta. Serve with pita chips.

