



# Riverland Family Farms



CSA Week 2

Corvallis, Oregon

## Doug Eldon

Each and every one of us has a story. Our unique experiences, our relationships, our aspirations, all work in harmony to make us who we are and where we are today. Here is the story of someone who has been involved with the farm for over 40 years, and shares a very special bond with the farm, Doug Eldon.



If you shop at Corvallis Farmers' market, you probably already know Doug. He has been at the market stand since the summer of 1995 when he started working there along with his kids. He first met Tom Denison in 1979. With a degree in Agriculture in hand, he opened Corvallis Produce Market in 1981 and became Denison Farms' key customer. Doug later went back to school to become an elementary school teacher. While teaching elementary school, Doug also started writing science songs to help teach 6th grade science, and he and his wife Dorry started their company Lyrical Learning ([lyricallearning.com](http://lyricallearning.com)). Throughout the years he has seen the farm go from a small two-acre family operation to becoming a key organic produce supplier in this area.

After teaching elementary school for 18 years, Doug retired in 2007 and has been running Wednesday and Saturday Corvallis market stand since then.

Growing up, his most memorable meal at home was salads that his mom made. Doug is grateful for having a source of good organic food for himself and his family, and still enjoys salads multiple times a week, along with roasted veggies, soups, and gluten free bread that his wife makes. His favorite fruit from the farm is figs. He enjoys interacting and connecting with the locals and the farm stand offers a perfect venue for that. He has been setting up the farm stand for many years and takes pride in the approach and the consistency of the produce display. We are very grateful for having Doug at the farm stand with his very friendly personality and his will to tackle new challenges with a smile.

At the farm, we now have all kinds of tomatoes we are starting to harvest. Sharing Cherries in the box this week and I hope it adds a bit of sweetness to your day.

Until next week, Stay Safe, Stay Healthy!

Ruby

### WHAT'S IN THE BOX?

- Italian Basil *bunch*
- Carrots *bunch*
- Cucumbers– Socrates *2 each*
- Curly Green Kale *bunch*
- Arugula *bunch*
- Modoc Potatoes *1.5lb*
- Cherry *pint*
- Romano Beans *1lb*
- Red Spring Onion *each*



## Braised Romano Beans with Garlic & Tomatoes

(source: [finecooking.com](http://finecooking.com))

### Ingredients:

- ◊ 1 Tbs Olive Oil
- ◊ 1 packed cup, thinly sliced sweet onion
- ◊ 1/4 cup garlic, very thinly sliced, length-wise
- ◊ 1 lb Romano beans, trimmed
- ◊ 3/4 cup dry white wine
- ◊ 4 cups stewed tomatoes, peeled, sliced, and crushed
- ◊ 1-1/2 tsp minced jarred hot cherry peppers, more to taste
- ◊ Kosher salt
- ◊ 1 oz cold, unsalted butter, cut into 1/2 inch pieces



In a medium Dutch oven or other heavy duty pot, heat the oil over medium heat. Add the onion and cook, stirring occasionally until softened, about 3 minutes. Add the garlic and cook until fragrant, about 1 minute. Add the beans and cook, stirring occasionally, until the onion and garlic just begin to brown and the beans turn bright green, about 3 minutes. Add the wine, raise the heat to high, and cook, stirring occasionally, until the pot is almost dry and the wine is mostly evaporated, 7 to 8 minutes. Add the tomatoes, pepper, and 1 tsp salt. Bring to a boil, then reduce to a simmer, breaking up larger tomato pieces with a wooden spoon. Reduce the heat to very low, cover with the lid slightly ajar, and cook stirring occasionally, until the beans are tender, 60-75 minutes. Remove from the heat, and stir in the butter one piece at a time until it melts. Season to taste with salt, transfer to a larger bowl to serve.