

CSA NEWSLETTER



VEGGIE LIST

CELERY

TATSOI

GREEN BEANS

COLORED BELL PEPPER

EGGPLANT

POTATOES

ONION

GARLIC

SUMMER SQUASH

LETTUCE

OREGANO

TOMATOES

GRAPES

Farm to Table

With Greg “Squirrel” Little

By Daniel Edwards

“A friend described it as ‘golden’, and I think that feels right.”

Greg “Squirrel” Little says this dreamily, more to the space than to me. We’re chatting at the end of the worn, but loved bar inside Squirrels Tavern on the SW corner of 2nd Street and Monroe Ave. in downtown Corvallis. Just a few days after celebrating the taverns 50th anniversary, Greg is in good spirits.

The celebration brought locals, loyalists, mayhem artists, and scallywags together as a community to celebrate the landmark business. Greg has owned and operated Squirrels for 50 years (officially on Nov 9th) and cultivated many long standing relationships as a result. Including a friendship and business relationship with the Evelands going back to the mid 70’s.

Requisitioning pieces from other bars in the area, Greg Opened Squirrels in 1974. Just a handful of years later the Eveland family unveiled the now gone, but not forgotten Nearly Normals in 1979. The world felt smaller then and businesses often crossed over into friendships.

In 1986, when John and Sally began the GTF legacy, it was a no-brainer for Greg to maintain that long standing friendship and business dynamic with the up and coming farm. To this day you will always find GTF greens on the salad menu, occasionally paired with other seasonal treats. The Squirrel’s menu is classic, humble, tasty and consistent. Pair the squirrel burger and house salad with your favorite beer on tap for a real treat.



**SQUIRREL'S
EST. 1974
TAVERN**

Squirrels Tavern Classic Logo

Green Bean Summer Salad

*Recipe from "Oh My Veggies"

Ingredients:

- 1.5# Green Beans
- 2 medium zucchini - diced
- 1 - 15oz can chickpeas - drained and rinsed
- 1 cup corn kernels
- 1 pint cherry tomatoes or 1 large tomato diced large
- 3 large scallions thinly - sliced (optional)

Ingredients for fresh herb dressing:

- 1/2 cup basil
- 1/4 cup parsley
- 1/4 cup lemon juice
- 1/4 cup apple cider vinegar
- 1/4 cup olive oil
- 1 clove garlic
- pinch of salt

Instructions:

1. Steam (10-15 minutes) or boil (5-7 minutes) green beans and zucchini then transfer to ice bath, drain and set aside.
2. Combine dressing ingredients in medium bowl and whisk until combined
3. Once drained, combine beans, zuch, tomatoes, corn, scallions, and dressing in a bowl
4. Toss and serve immediately
5. Enjoy!



Greg pours a pint (credit to OSU College of business), a custom Corvallis PBR sign, one of Brady's amazing T-shirt designs

Summers End by John Prine

"Summer's end is around the bend just flying
The swimming suits are on the line just drying
I'll meet you there per our conversation
I hope I didn't ruin your whole vacation
Well you never know how far from home you're
feeling
Until you watch the shadows cross the ceiling
Well I don't know but I can see it snowing
In your car the windows are wide open
Come on home
Come on home
No you don't have to be alone
Just come on home"

We'd love to see what you're doing with your CSA box! Tag us @GatheringTogetherFarm