



CSA NEWSLETTER

WEEK 12 - 08/25/2026



Most of you probably value fresh food, organic produce and shared meals, and so do we! John and Sally started the restaurant after the farm was well established, when they realized that their customers at the farmer's markets were hungry for more opportunities to support small producers and their local economy.

The GTF Farmstand and Restaurant has gone through many iterations: fancy dinners, casual brunch, food to go, lunch, breakfast, etc. Through all these phases, we've worked to highlight our delicious fresh produce as well as meats and other products from the Willamette Valley and Oregon Coast. We are a true from-scratch kitchen, and all of our bread, pasta, and pastries are made by us. This season, we're offering lunch, led by our amazing chef and lead baker Kay. Our menu changes every week, designed with care around what is growing on the farm. At the forefront of our dining room sits our handmade wood-fired oven, used to create all of our naturally leavened pizzas as well as many other dishes throughout the menu. We take pride in our friendly service and in offering a unique farm-to-table experience.

We rarely share about the amazing people in the back of the house, so we wanted to make Chad, the bread master, the star today. Chad has been working at GTF for over 10 years. He is arguably the best sourdough baker in the valley. He also makes our pita, buns, sandwich loaves, and pizza dough- a true dough wizard. Thanks for all the early mornings Chad! We appreciate you!

If you have not been to the Farmstand and Restaurant or had Chad's bread, visit us! We're open Wednesday - Saturday 11 am - 3 pm for lunch, and the farmstand and bakery are open 11 am - 5 pm (Chad's bread does sell out quickly! So for bread we recommend coming in early).

Veggie List

Yellow Onion	Potatoes
Lettuce	Carrots
Chard	Eggplant
Garlic	Radishes
Poblano and bell peppers	
Tomato	3 Corn



STREET CORN SALAD

Ingredients:

- 3 ears of corn, husked
- Olive oil, for brushing
- 1½ tablespoons mayo, or vegan mayo
- 1 garlic clove, minced
- Zest and juice of 1 lime
- ⅓ cup chopped scallions or onion
- ¼ cup crumbled Cotija, or feta cheese
- ¼ cup finely chopped fresh cilantro
- ¼ teaspoon smoked paprika, or chili powder
- 1 jalapeño pepper or poblano, roasted or fresh, diced
- ¼ teaspoon sea salt

Instructions

Preheat a grill to medium-high heat. Brush the corn with olive oil and grill for 2 minutes per side, or until char marks form. Remove from grill and set aside.

In a large bowl, combine the mayo, garlic, and lime zest and juice. Slice the kernels off the corn and add to the bowl along with the scallions or onion. Stir to coat, then add the cheese, cilantro, smoked paprika, jalapeño and/or poblano, and salt. Season to taste and serve immediately or chill until ready to serve.

If you want to make it more colorful and use the box's veggies, radishes and bell peppers would be great additions!



Restaurant's cob oven and outdoor seating area



We'd love to see what you're cooking with your CSA box!

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