



Schreiber & Sons Farm grew the sweet winter squash that will be served in the school cafeteria. This Farm is located 16 miles north of Pasco.

Alan Schreiber grew up in Missouri on a farm with only three crops: corn, soybeans and alfalfa. He received his PhD in entomology and worked as a researcher and professor for Washington State University.

When Alan went back to his roots to become a farmer, he stayed in Washington State. Alan has always been amazed at the diversity of crops grown in this area. In 1998, Alan and his wife, Tanya started on a 100-acre farm near Eltopia, to complete research on 30 farm crops. In 2004, *Schreiber & Sons* was established to grow and market certain crops including okra and over 30 varieties of eggplant.



A large portion of the crop went to upscale restaurants in Western Washington and Oregon. In 2006 a group of locals asked them to grow fruits and vegetables and

Schreiber & Sons CSA was formed. They were pleased to meet this demand and added 40 more crops to their farm. They found that most items grew surprisingly well in our area! Since then they have continued to add crops, and now grow over 300 different fruit and vegetable varieties at the farm.

Alan's sons spend as much time as they can working with their dad on the farm and have even set up their own vegetable stand on occasion.



The Schreiber and Sons motto is "Pick fresh, eat seasonal, buy local and grow healthy".

Roasted Butternut Squash-in season & delicious

1. Peel one butternut squash, cut in half and remove seeds and cut into ½ inch cubes and spread out onto a pan in a single layer.
2. Melt 3 Tbs. butter, ¼ cup olive oil, ½ cup brown sugar or maple syrup, ½ tsp. salt, ¼ tsp cinnamon (optional), and ¼ tsp pepper.
3. Pour onto squash cubes and stir to coat.
4. Bake 30-35 minutes at 375 ° F.