



Gathering Together Farm
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JULY 20, 2007
 Week 8.1 Saturday/Sunday Edition

NOTE FROM CHEF JC ON THE UPCOMING WINE DINNER:

The Wine Dinner on July 27th is nearing and we're preparing some fantastic, vibrant and interesting food. Kitchen slaves live for nights like this. We've been planning and creating for weeks now. As the evening approaches ideas are refined, product arrives, carrots are peeled and stomachs tighten. We have one chance to get things right, there is no tomorrow.....we will begin with:

PORCINI SOUP WITH ROASTED CAULIFLOWER FOAM AND DUCK RILLETTE

Porcini mushrooms are wild full flavored mushrooms also known as ceps or boletes. These porcini are from the eastern slopes of the Cascades. They pair magically with cream and truffles, and also the truffle like element of roasted cauliflower. Foamed cauliflower - meaning air is incorporated into a cauliflower cream allowing the flavor to play a more important role than substance. ...richness upon the suggestion of richness... To complete the picture we have the savory taste of Duck rillettes; duck leg that has been salt cured and poached in duck fat to produce an unbelievable texture and depth of flavor when combined with shallots and white wine with herbs and Dijon mustard. And this is only the "teaser" to begin the meal and excite the palate. I hope you can feel my excitement! It would take me days to describe the rest of the menu so I'll just give it to you straight:

BLUE CHEESE CUSTARD

w/Siletz Tomatoes with Herb Salad

OREGON SALMON

w/Braised Fennel and Baby Carrots with Sauce La Havre (Shrimp and Ham)

BASIL SORBET PALATE CLEANSER

CATTAIL CREEK LAMB

Lamb Loin Chop with Lamb Neck Crepinette, Summer Squash Tian, Fresh Siletz Tomato Jus and Polenta

BLACKBERRY TRIFLE

Each course will be accompanied by a wine from Pheasant Court Winery.
 So, please join us for an evening of culinary ecstasy in a beautiful atmosphere. We still have a few spaces left.
 - Chef JC

JANUARY TO JULY: A FARMSTAND POINT OF VIEW

BY: BARBARA JOHNSON - a long time member of the GTF family working mainly in the farmstand

From low gear in January to high gear in July(from the Farmstand), I see the farm making its annual trek through the season. All the early preparations made to make the best of another year haven been integrated or left in the dust of the sun up to sun down activity.

By July the bountiful produce coming in out of the fields never ceases to surprise me at its sheer volume(we are talking tons here)! All of our individual concerns & worries fade away as this beautiful blur of produce coming in is transformed into fantastic food boxes going out to members or on a plate to diners and in a bag to shoppers. The chance for a quiet lunch for two on the deck will have to wait until fall.

The owners John & Sally seem to slip into the background as the amazing machine called the farm takes on it's own personality. Each individuals thinking blends with their co-workers as we labor side by side, day by day in the summer rythm at GTF. This distinction of the farm is it's own form of synergy that pulls us together & keeps the Gathering going.

"Giddy up Go"

What's In Your Box Today?

- Potatoes - More in Full
 - Carrots
 - Green Pepper - First of the Season
 - Leeks - 2 in Full
 - Parsley
 - Dill
 - Green Beans
 - Lettuce
 - Walla Walla Onion
 - Red Onion
 - Summer Squash (More variety in Full)
 - Garlic
 - Cucumber - Full Only
- These items are extras - they are not in your box, as they are fragile and we do not want them to get beat up, so please pick them up near your box*
- Tomato
 - Pint Blueberries