

07/21/2026



CSA NEWSLETTER



WEEK 7

A Farmstand Built Around Food and Community

Everyone is trying to keep me busy with tasks appropriate for someone recovering from a cracked C2 vertebra, so I am writing the newsletter again. My assigned topic this week is the farmstand.

We built the farmstand in 2003. As I mentioned in last week's newsletter, we built the commercial kitchen to produce value-added products, baked goods, and farm lunches. The bakery came together quickly, and one of its defining moments happened right at the beginning: Sally went to a restaurant equipment auction and came home with a doughnut fryer.

She fondly remembered farmstands in New Hampshire that sold apple cider doughnuts. At the time, every apple cider doughnut recipe we found seemed to involve adding apple cider to 50-pound bags of doughnut mix. After plenty of fruitless searching for a scratch recipe, I finally came across a potato doughnut recipe, which sent me back to childhood memories of Spudnut shops across Iowa.

Our top-notch baking staff creates delightful artisan pastries and breads, but doughnuts still speak to the common person in almost all of us.

How the Restaurant Has Evolved

The restaurant and fine-dining side of the farmstand has evolved over time. We have been blessed with some great chefs over the years, and they have created the food memories that keep people coming back.

This year, we added more parking, but every day we are open, cars still circle the lot looking for a place to park. We have not returned to dinner service since our last chef and his entire crew left to open Birdie's Pizza.

Historically, we have had only about a 50% success rate hiring new chefs. When we have gotten it wrong, it has been a nightmare, so we are going to leave that problem to the new owners of the farm—whoever they might be.

What We Are Serving Now

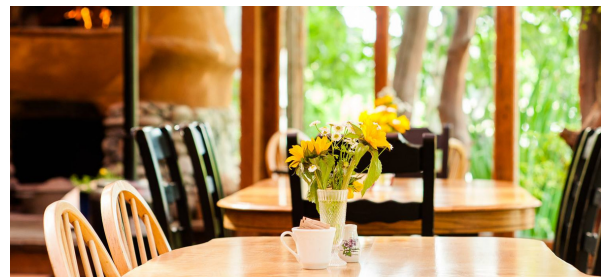
At present, Chad is baking incredible bread, while Kay and Sage are turning out delightful pastries. We also have a solid lunch crew preparing food that I am happy to put the GTF name behind.

- Falafels and Sunburgers pay homage to our Nearly Normals heritage.
- Our hamburger comes from just down the road.
- The fish for our fish sandwich comes directly from boats out of Newport.
- Our BLT features a big slab of tomato on fresh-baked bread.

Come Have Lunch

We invite you to make a trip out to the farm for lunch. None of us knows what will happen with GTF in the future, but what we have right now is worth experiencing.

-John Eveland



Veggie List

- Red sangre potatoes
- Summer squash
- Lettuce
- Basil
- Beets
- Eggplant
- Cucumbers
- Garlic
- Onion
- Tomato



Recipe

POLENTA EGGPLANT GRATIN

Ingredients:

Polenta

- 1 c polenta/corn meal
- 3 c water
- pinch of salt
- 1/2 c grated cheese (jack, smoked, etc)
- 1-2 tbsp butter

Eggplant

- 1 eggplant cut up in chunks
- olive oil, salt, & oregano

Tomato sauce

- 1 med onion diced
- olive oil
- 2 cloves garlic, pressed
- 1/2 c red wine (optional)
- 2 lbs tomatoes cut up
- hand full of fresh basil, chopped
- salt and pepper

Topping

- bread crumbs and/or
- hard cheese, grated

Directions:

Polenta: add polenta to three cups of salted boiling water. Simmer over medium heat-low heat for 30 min. Stir often. Mix in cheese and butter and pour into pans in 1inch thick layers and let cool.

Eggplant: brush eggplant pieces with olive oil, sprinkle with salt and oregano. Bake at 350 for 40-50 min, flip pieces half way through.

Sauce: sauté onion, add garlic and cook for a few minutes. Add wine and tomatoes and simmer for 40-60 min. Season with salt & pepper, and add basil.

Assembling: cut polenta into chunks and assemble ingredients (eggplant, sauce, polenta and cheese) into layers in a big casserole. Bake everything until hot (30-45min). Uncover for the last 5 min to brown.

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

Tag us on FB and IG [@GatheringTogetherFarm](#)