

09-16-2025



CSA NEWSLETTER



"What good is the warmth of summer, without the cold of winter to give it sweetness."-John Steinbeck



THIS WEEK'S VEGGIE LIST

- Radishes*
- Onions*
- Celery*
- Lettuce*
- Potatoes*
- Pimento Pepper*
- Colored Bell Pepper*
- Green Bell Pepper*
- Chard*
- Carrots*
- Tomatoes*
- Grapes*

WEEK 15 - THE SEASON OF GATHERING

'Tis the season of the table! Our kids, peers and young peoples are moving back into the flow of education and the table is set to slow down ever so slightly. Family dinners, craft nights, weekend gatherings and getaways will start to dominate the landscape that was much more wild west only a few weeks ago. Summer is such a blessed time of freedom and spontaneity, but can exhaust our reserve tanks by the end. A time of settling into a more grounded sense of quality time and intentional seeking of adventure is welcome by most as the leaves begin to turn and fall.

With seasonal change comes new flavors. Radishes are members of the mustard (*Brassicaceae*) family whose unique and spicy taproot is a welcome addition to so many culinary contexts. With a refreshing peppery taste and crispy texture, these are fantastic additions in most raw contexts such as salads, but can also elevate many warm dishes like stir fries and roasts when cooked al dente (not too soft). The greens are also packed with vitamin C, K and Magnesium.

Last week I had the opportunity to spend some intentional time at the ocean while caring for a family member and it was oh so excellent. September is a beautiful time on our coast line and, for me, can bring into perspective those ebbs and flows of change. In September, we flow! There is so much bounty dripping from every tree and field right now. This week we're excited to bring some table grapes, early fall radishes, and celery to your table.



-DANIEL RAYNE

GARLIC ROASTED RADISHES

Ingredients:

- 1 lb. fresh globe radishes, stems removed, ends trimmed, and halved
- 1 tablespoon melted ghee or butter
- 1/2 teaspoon fine salt
- 1/8 teaspoon black pepper
- 1/4 teaspoon dried parsley, dried chives, or dried dill (or mix of all)
- 2 garlic cloves, finely minced
- Optional for serving: Drizzling of ranch or garnish of fresh parsley, dill, or chives

Instructions:

1. Preheat oven to 425°F.
2. Combine the radishes, cooking fat (ghee, butter, or oil), dried herbs, salt, and pepper in a bowl. Toss until the radishes are evenly coated (**Note:** Don't add the minced garlic until step 5).
3. Spread the radishes into a single layer in a large 9×13-inch baking dish.
4. Bake for 20-25 minutes, tossing every 10 minutes.
5. After the first 10 minutes of baking, add the minced garlic and toss well.
6. Return the dish to the oven to bake for an additional 10-15 minutes or until the radishes are golden brown and easily pierced with a fork.
7. If desired, serve with ranch dressing for dipping or drizzling on top. Garnish with fresh parsley, dill, or chives.

Source: The Real Food Dieticians

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

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

CLASSIC WALDORF SALAD

Ingredients:

- 2 cups diced tart apples (apprx 2)
- 1 tablespoon sugar
- 2 teaspoons lemon juice
- 1 cup diced celery
- 1 cup grapes, halved
- 1/2 cup toasted walnuts or pecans, roughly chopped
- 1/2 cup whipping cream, whipped
- 1/4 cup mayonnaise
- 1/2 teaspoon kosher salt

Instructions:

1. Add the diced apples to a large mixing bowl and sprinkle with the sugar and lemon juice. Toss to coat. Add the celery, grapes, and nuts.
2. In another bowl, whip the whipping cream until peaks form, then gently fold in the mayonnaise. Fold into the apple mixture and season with the kosher salt. Taste and adjust the seasoning to your liking. Chill for 1 hour or overnight. Serve by itself or on a lettuce leaf or with some toast.
3. Enjoy!

Source: Foodiecrush.com

