



The Art of Salad Mix in the Fall

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Celeriac

Also known as celery root, this is one of the least conspicuous yet most savory and delicious fall vegetables there is, and my personal favorite vegetable that I never knew existed. It may look like a wadded up fist of roots, but it is absolutely incredible, I swear. I call it instant-chicken-soup. It has a sweetness reminiscent of celery while also having a rich, savory, almost umami-like flavor and potato-like texture. Perfect in root hashes for breakfast, roasted with other roots, mixed with potatoes into a mash or hash browns, or roasted & pureed in soup. Simply shave the hairy gnarls off the bottom with a knife, don't bother peeling, & chop!

Lacinato Kale

Everyone's favorite easy-to-chop kale! The rumply leaves catch all the juices, yum ☺

Purple Cabbage

Once you're done cutting this beauty in half and gazing upon the incredible purple and white pattern within, this early fall cabbage is sweet and juicy and perfect in slaws.

Bunched Carrots

Salad Mix

Butternut Squash

Yellow Finn Potatoes

1 Red & 1 Sweet Onion

2-3 Red Beets

Quince

A close cousin of apples and pears, quince have a floral rose-like flavor and scent. These stiff fruits are not for raw eating, but are nicely tart and high in pectin, perfect for mixing with apples or other fruit in a pie, crisp or galette to congeal it all together.

Hello, veggie lovers,

We've got another full box of fall foods for you this week! Celeriac and Lacinato kale are two of my personal favorites, beets and carrots and butternut squash are ready to get roasted up, the lesser-known quince is making a cameo, and a beautiful bag of salad mix is there to tie it all together.

Our salad mix always changes with the seasons, being more lettuce-dominant in the spring and summer, and more kale & chicory dominant in the winter. But it always contains a mix of multiple lettuces, mustard greens, chards & spinaches, and chicory greens. At any one given time, there may be over twenty different greens in the mix, each with



Lettuce before and after salad mix harvest

different flavors, colors, and nutritive content to be enjoyed.

The amount of effort it takes to make our salad mix is something that never ceases to amaze me year after year. Every time I eat it my heart swells with gratitude. Salad mix is always a production, half of us going out to get the lettuce and chicories, the other half of us going out to cut mustards. And then it all comes in the packing shed and has to be delicately mixed into the homogenous wonder you see in your bag today, put into our salad spinners to dry, and packed up with tender care so as not to damage the delicate leaves.

It takes years to learn how to harvest salad mix efficiently while also caring for the plants that must continue to grow post harvest. As you can see from the photo above, we go through the bed and harvest the perfect sized leaves, careful to leave any older damaged leaves behind on the ground and to leave the delicate heart leaves there to grow back. Now that it's fall, the lettuce is growing much slower, our fingers are frozen, and the window of unfrozen harvest time is getting more and more narrow by the moment. In the fall and winter when all we have are roots and squash and more roots and more squash, our salad mix is a crisp breath of fresh air! A big thanks to our harvest crew for all that they do!!!

—All my best, your vegicator, LB markets@gatheringtogetherfarm.com

This week Quince was a community effort, in ways that surprised even us!

We started with picking the quince off a tree in one of our back fields, and upon realizing we didn't have enough, the search for quince began! We got some from the incredible La Mancha orchard, called around and got more from a friend of a friend, Jean Goul, out in Wren, and finally John had spotted a nice quince tree in Corvallis, so he and Sally drove up to the house and knocked on the door only to find that it was the home of a couple of our CSA customers!!! A huge thanks to Patrick & Elena Kingsten who let us pick quince off their beautiful tree this week, & to our community who helped bring quince to your boxes this week!

We'd love to see what you're doing with your CSA box! Tag us on social media @gatheringtogetherfarm!

 [@GatheringTogetherFarm](https://www.facebook.com/GatheringTogetherFarm)  [@GatheringTogetherFarm](https://www.instagram.com/GatheringTogetherFarm) [#gtfcsa](https://www.instagram.com/GatheringTogetherFarm) email: csa@gatheringtogetherfarm.com

CREAMY LACINATO KALE & CELERIAC

Adapted from <https://www.lovefood.com/recipes/76760/creamy-kale-and-celeriac-recipe>



INGREDIENTS

- 1 celeriac
- 1 red onion, sliced
- 2-3 cloves garlic, roughly chopped
- 3 sprigs thyme, leaves only
- 2 Tbsp olive oil, plus extra
- ½- 1 bunch kale, (cooks down a lot)
- 4 Tbsp crème fraiche
- 1 tsp mustard
- Parmesan cheese, finely grated

DIRECTIONS

1. Pre-heat the oven to 375°F
2. Remove any hairy root gnarls from the celeriac. Cut the celeriac into roughly 2 cm slices, then cut each slice into large bite-sized chunks. Put these in a medium-sized roasting dish – (10 in x 8 in) is ideal. Add the red onion, garlic, thyme leaves, olive oil and some salt and pepper. Toss together well.
3. Roast for about 40 minutes, stirring halfway through, or until the celeriac is tender and starting to turn golden brown.
4. Meanwhile, bring a large pan of lightly salted water to the boil. Tear the kale leaves from their stalks and drop them into the boiling water. Cook for about 3 minutes, until the leaves are wilted but not soft.
5. Drain, reserving the cooking water, then chop the leaves roughly and put them back in the warm saucepan.
6. Combine the crème fraîche, mustard, half the grated Parmesan and a little salt and pepper.
7. Add 2-3 tablespoons of the kale cooking water to loosen the mixture a little. Stir this into the wilted kale.
8. When the celeriac is done, add the kale and the creamy mix to the roasting dish. Stir well and make sure the veg is spread out in a roughly even layer. Sprinkle on the remaining Parmesan and trickle on a little more olive oil.
9. Return to the oven for 5 minutes, and then it's ready to serve.

ROASTED BEET FETA SALAD WITH HAZELNUTS

Adapted from <https://letthebakingbegin.com/beet-and-feta-salad/>



INGREDIENTS

- ½ lb salad greens
- 2-3 roasted beets, peeled & cut into chunks you like
- 1 cup feta cheese (any crumbly cheese will do)
- 2/3 cups chopped roasted hazelnuts
- Balsamic Vinaigrette (store-bought or homemade): 3 Tbsp balsamic vinegar, ½ Tbsp honey, 1 Tbsp mustard, 2 tsp salt, 2 garlic cloves, 1/3 -1/2 cup olive

DIRECTIONS

1. Bake beets in preheated 375F oven, covered with foil, on a baking sheet for about an hour or until a knife goes into the beet without resistance. Depending on how big the beets are, it might take more or less time. Let cool for about 10 minutes then peel the skin off.
2. Completely cool before proceeding with the recipe.
3. Cut beets to chunks of desired size
4. Toast 2/3 cup of hazelnuts in dry cast iron pan on medium-high, or until fragrant and roasted, tossing every couple of minutes. Allow cooling.
5. Once done, allow to cool, then rub the hazelnuts between the palms of your hands to remove the shell. Now pick out the peeled hazelnuts, leaving the shells behind. Roughly chop with a knife.
6. To make the vinaigrette, use either a whisk or a hand blender, knowing the whisk will produce a more runny dressing and the hand blender will make a thicker dressing that will somewhat resemble a thinned mayo.
 1. Mix all ingredients together except oil & mix well.
 2. Slowly drizzle the oil in while continuously mixing with either whisk or hand blender. If it separates before dressing, just whisk it again before dressing.
7. Toss all ingredients together in a bowl, dress, toss thoroughly, and enjoy!