



CSA NEWSLETTER



"A journey of a thousand miles begins with a single step." - Lao Tzu



THIS WEEK'S VEGGIE LIST

Butternut Squash
Black Kale
Potato
Yellow Onion
Celery
Carrots
Parsley
Garlic
Miz America mizuna
mustard greens



WEEK 21 - HISTORY IN THE MAKING

I thought it would be fun to share some of Gathering Together Farm's history. My parents John Eveland and Sally Brewer started Gathering Together Farm in 1987 with the help of a few friends. The first year did those friends in, but not my parents. They got married on April 17th, 1988, and kept farming (then I was born a few years later, on January 24th). Since farming isn't easy, it's not surprising other people decided it wasn't for them. However, both of my parents grew up on a farm. My dad grew up on a 240-acre corn and soybean farm in Iowa. My mom grew up on a smaller, 8th generation farm in New Hampshire that had been in her family since the 1700s.

During the first few years of farming, they were farming around 5 acres. Potatoes, squash and eggplant were some of their first crops. My 2 older half-sisters, Amelia and Carly, remember spending lots of time at the eggplant field. At first, they had only one greenhouse. The farm has not only grown from 5 acres to 70 acres (my parents own half and lease half) but today the farm has 44 greenhouses. Greenhouses are a large reason why we can have both early and late crops. However, greenhouses are a lot of work if it snows; snow means it's greenhouse cleaning time. During the early days of farming, things were especially tight financially. At that time my mom was rear-ended in a van. The van was still functional, so they used the \$500 from the insurance money to buy seed potatoes.

CSA started in 1996 when the farm was 9 years old. The price of CSA in 1996 was \$300. For the first 8 years they did farmers' markets, sold to the local co-op, and Nearly Normals restaurant. The current farmstand was built in 2003. That was a huge project. I was already used to both my parents working a lot of hours, but during that time it seemed like they were working almost day and night. Today Gathering Together Farm has an almost 400 member CSA program, goes to 7 farmer's markets in peak season, has a farmstand and sells to both grocery stores and restaurants both here in Corvallis and up in Portland. We also wholesale to Market of Choice, Organically Grown Company and New Seasons.

Congratulations to my mom Sally and dad John for managing a large organic farm for 38 years!!!

-HAYLEE EVELAND

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

Tag us on FB and IG: @GatheringTogetherFarm

ROASTED WINTER SQUASH WITH PURPLE MUSTARD GREENS

Ingredients:

- 1/2 cup hazelnuts
- 1 teaspoon hazelnut oil, plus more for drizzling
- Fine sea salt
- 1 butternut squash, 1 inch thick cubes/ wedge
- Extra-virgin olive oil
- 4 tablespoons unsalted butter
- 1 medium shallot, diced
- 2 garlic cloves, minced
- 2 rosemary sprigs
- 1 chile de arbol, thinly sliced
- 1 teaspoon red wine vinegar
- 8 ounces (about 4 to 5 cups) baby purple mustard greens
- 5 ounces Parmigiano-Reggiano shavings

Directions:

1. Preheat the oven to 400°F. Toast the hazelnuts for 10 to 12 minutes. Cool slightly, roughly chop, and then toss with a drizzle of hazelnut oil and a pinch of salt.
2. Increase the oven to 450°F. Toss the squash with enough olive oil and salt to coat, and spread the pieces across two sheet pans lined with parchment paper. Roast for 35 minutes, or until caramelized, turning the pieces once to ensure that both sides brown.
3. Vinaigrette: Heat the butter in a small saucepan over moderately high heat. Add the shallot, garlic, rosemary, chile de arbol, and a generous pinch of salt. Cook until the butter begins to brown, watching carefully so it doesn't burn. Once the butter has browned and the aromatics have softened, add the red wine vinegar, 1 tablespoon of the olive oil, and a teaspoon of hazelnut oil. Remove and discard the rosemary sprigs. Taste, and adjust the seasonings.
4. In a wide serving bowl or platter, make a base of half the roasted squash. Gently top the squash with two handfuls of mustard greens, a drizzle of the warm vinaigrette, shavings from the cheese, and the toasted hazelnuts, making sure not to smash or mix the ingredients together. Repeat the layering once more.

INDIAN-SPICED BUTTERNUT SQUASH SOUP WITH YOGURT

Ingredients:

- 2 TBS plus 1 tsp extra-virgin olive oil, divided
- 2-pound butternut squash, peeled, seeded and cut into 1/2-inch chunks (about 4 cups)
- 2 medium carrots, cut into 1/2-inch chunks
- 1 medium yellow onion, chopped
- Kosher salt
- 1 tablespoon finely grated fresh ginger
- 1 1/2 teaspoons ground cumin
- 1 teaspoon ground coriander
- 1/2 to 3/4 teaspoon cayenne pepper, divided
- 1/2 cup shelled pumpkin seeds (pepitas)
- 1/2 cup plain whole-milk or Greek yogurt, plus more to serve

Directions:

1. In a large pot over medium-high heat, heat 2 tablespoons oil until barely smoking. Add the squash, carrots and 1 teaspoon salt, then cook, stirring occasionally, until the squash begins to brown, about 4 minutes. Add the onion and continue to cook, stirring occasionally, until the onion has softened, about 3-4 minutes.
2. Stir in the ginger, cumin, coriander, 1/4 teaspoon of cayenne and 1/2 teaspoon salt, then cook until fragrant, about 30 seconds.
3. Pour in 5 cups water and bring to a simmer. Cover, reduce to medium-low and cook, stirring occasionally, until a skewer inserted into the squash meets no resistance, about 10-15 minutes. Remove from the heat and let cool, uncovered, while preparing the garnish.
4. Meanwhile, in a 10-inch skillet over medium, stir together the remaining 1 teaspoon oil, the remaining 1/4 to 1/2 teaspoon cayenne, the pumpkin seeds and 1/4 teaspoon salt. Cook, stirring frequently, until toasted and fragrant, about 3-5 minutes. Transfer to a small bowl and set aside.
5. Using an immersion blender, puree the squash and cooking liquid directly in the pot, or use a blender in small batches; then stir in the yogurt. Reheat slowly to not curdle it.
6. Taste and season with salt. Ladle the soup into serving bowls and top with additional yogurt and the spiced pumpkin seeds.

Source 1: *Dandelion & Quince*

Source 2: *Milk Street*