

CSA NEWSLETTER



Farmers Markets

The Ins and Outs

By Daniel Rayne

VEGGIE LIST

RED POTATOES
LETTUCE
BLACK KALE
CARROTS
RADISH
GREEN ZUCCHINI
YELLOW BELL PEPPER
NARDELLO PEPPER
ONIONS
BROCCOLI
POBLANO PEPPER
JALAPENO
CILANTRO
TOMATOES

On any day you can go to a grocery store and get almost everything you need in one stop. Dairy, lightbulbs, proteins, shoelaces, produce, motor oil, bread. But, what may be lacking from about half of these items is freshness and an opportunity to invest in and build your community. Only one place can offer edibles, crafts, art, and networking in one stop - your local farmers market. Sorry, no lightbulbs or motor oil are available currently.

Different farmers markets hold different parameters and opportunities for shoppers and vendors. Some provide only food-related products - see Shemanski market in downtown Portland- while others host a variety of vendors offering arts and crafts, educational booths, community and political activists

providing education, as well as a variety of buskers, performers and - very likely - coffee.

Payment for goods can be handled in several ways. Cash is almost always preferred for most vendors, being the easiest to handle quickly and accurately and avoiding card charges for both the vendor and the customer. Another preferred method that will greatly benefit debit/credit and EBT buyers, is to find the information booth at your chosen market and run your card for tokens to use instead of cash. There are different tokens for debit vs EBT and the latter will often receive bonus tokens up to a certain amount. These bonus dollars can typically only be used on fresh produce, but are highly beneficial for those on a budget!

List of markets we attend next page



Strawberries and Basil

PORTLAND STATE UNIVERSITY

SATURDAY

WINTER: JAN 6 - MAR 30, 9 AM - 2 PM
MAIN SEASON: APR 6 - OCT 26, 8:30 AM - 2 PM
FALL: NOV 2 - DEC 14, 9 AM - 2 PM
S. Park Blocks between Hall & Montgomery

BEAVERTON

SATURDAY

MAIN SEASON: MAY 11 - SEPT 28, 9 AM - 1:30 PM
FALL: OCT 5 - NOV 16, 9 AM - 1:30 PM
SW Hall Blvd., between 3rd & 5th

SHEMANSKI

WEDNESDAY

MAIN SEASON MAY 8 - OCT 30, 10 AM - 2 PM
HARVEST MARKET: NOV 20, 10 AM - 2 PM
Shemanski Park, SW Park & SW Main

HILLSDALE

SUNDAY

WINTER: Every other Sun Jan 7 - March 17, 9 AM - 1 PM
MAIN SEASON (WEEKLY): APR 7 - NOV 17, 9 AM - 1 PM
Rieke Elementary parking lot

CORVALLIS

SATURDAY

MAIN SEASON APR 13 - NOV 16
WEDNESDAY
JUNE 13 - NOV 19 9 AM - 1 PM
1st & Jackson

NEWPORT

SATURDAY

MAIN SEASON: MAR - NOV (TBD), 9 AM - 1 PM
Hwy 101 & Angle Street

Pico De Gallo

*Recipe from my brain

- 2 ripe Tomatoes
- 1 onion
- 1 jalapeno
- 1/2 bunch of cilantro
- 1/4 cup lime juice
- sea salt to taste
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Instructions:

1. finely chop onion, cilantro, and jalapeno (remove seeds if less spice is desired)
2. add these to a medium mixing bowl with lime juice and salt to let marinade 5 minutes
3. finely chop both tomatoes and cilantro
4. add to other ingredients and mix together
5. enjoy with chips or on top of any dish that needs some snappy freshness
6. eat within 2 days for best taste and consistency

Watermelon Basil Salad

"Recipe from my brain

- 1/2 small watermelon
- 1/2 bunch basil
- 2 tbs lemon juice
- 2 tsp salt
- 1 tsp chili powder

Instructions

1. Cube watermelon to the desired size
2. stack basil leaves and slice thinly (chiffonade)
3. combine in large bowl
4. add lemon juice, salt and chili powder
5. gently toss
6. enjoy!



GTF markets, Watermelons, Summer Produce

We'd love to see what you're doing with your
CSA box! Tag us [@GatheringTogetherFarm](https://www.instagram.com/GatheringTogetherFarm)