



CSA NEWSLETTER

WEEK 15 - 9/15/2026



On Sunday, September 13th, we had the Gathering Together Farm 40th anniversary party! It was a great gathering of people, good food, and good music. A lot of people showed up, since many people have worked Gathering Together Farm over 40 years.

A lot of current farm employees came, as well as some of the people who helped start the farm, and many people who worked here in between. The party was a reminder to me that the farm has not only provided a lot of good vegetables, it has also provided employment for a lot of people, and a real sense of community. It was beautiful to see so many reunions of former employees who worked at the farm 10 or more years ago and those who were a part of the team for 10 or more years!

John and Sally not only farmed the land here in Philomath and grown organic vegetables for 40 years, but they've also "raised" or empowered many farmers, nature oriented people, and business owners. Dizzy Hen, Birdies, Oso Honey Farm, Beene Family Farm, Empowered Flowers, all are run by former GTF employees. It was great to see everyone!

Congratulations to my mom, Sally, and my dad, John!

Haylee Eveland



<u>Veggie List:</u>	Carrots
Onion	Pimento Pepper
Potatoes	Nardello Pepper
Lettuce	Cabbage
Leeks	Corn
Broccoli	Tomato

NOTE ON PEPPERS

Both Jimmy Nardello and Pimento peppers are sweet! Nardellos can be eaten raw as a snack, or you can chop and cook them like a bell pepper. Pimentos are thick fleshed and one of my favorites, they're great for romesco sauce.

SALPICON SALAD

We used to eat this a lot as kids, it is a great way to use left over grilled chicken or other meat, and all the random veggies in the fridge. I thought of this because on the farm, we have lots of left over smoked chicken legs that would be great for this!

Ingredients

- grilled chicken or beef; you can swap for beans or crispy tofu to make vegetarian
- lettuce, chopped
- potatoes
- corn
- carrots, grated
- hard boiled eggs
- herb of choice (cilantro or dill work well)
- mayonaisse
- lemon juice or Apple Cider Vingar
- salt and pepper

Instructions

- Cook the meat, potatoes, corn, and boil the eggs.
- Add everything to a large mixing bowl. Toss to coat. I like doing it with warm potatoes to get more flavor out of the other ingredients.

Funny Nardello



First leeks!



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

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