



CSA NEWSLETTER

WEEK 18 - 10/6/2026



The crew goes through the patch of kale and brassicas during cold mornings to pick sometimes up to 1000 kale bunches, 400 of which are in your box this week. They move slowly in the cold, because it's early, we're stiff after a long season of harvest, and because the kale is getting so voluminous that we have to be careful where we step. In the morning, kales and other brassica leaves are so hydrophobic that water looks like liquid mercury. This "mercury" in the morning mist is so pretty, a friend said once that it was like the water was dancing on the leaves. It's nice to notice how beautiful and peaceful life on the farm can be.

This week your getting Scarlet Kabocha, these are literally giant roasted chestnuts, with a creamy texture and incredibly savory, nutty flavor. Early in the season as we are now, all squash skin is rather thin and totally edible and delicious.

Now we're on the other shoulder of tomato season, and with cherry tomatoes, the only ripe fruits are fifteen feet above the ground. We duck into the tomato jungle, and the first seven feet of vines are all browning and dying, but we can see beautiful ripe fruit teasing from above. The crew uses ladders or crates to get up and pick them. Gotta be careful to not end up like John Eveland!!

Today we are planting our last lettuce, it'll go in a couple high tunnels and hopefully we'll be able to cut and come back to it all winter long. We're also harvesting the first watermelon radishes, and picking up the second half of the winter squash; delicatas and butternuts.

Remider: We only have three more weeks of regular CSA. Thanks for a great season so far! If you're interested in joining for the Fall, email CSA@gatheringtogetherfarm.com and Haylee will let your know details like dates, pick up locations available and cost.

Rosie

ROASTED KABOCHA WITH PEPITAS AND ROSEMARY BROWN BUTTER

- • 1 kabocha squash, 2-3 lbs
- • 2 Tbsp rice oil/other neutral oil
- • 4 Tbsp cold butter
- • 1 heaping Tbsp chopped fresh rosemary
- • ¼ cup pepitas (pumpkin seeds), toasted
- • ¼ cup pomegranate seeds
- • Salt & pepper to taste
- • ¼ cup loosely packed fresh mint leaves, torn

To roast the squash: Preheat oven to 425. Cut squash in half & scoop seeds out. Coat a sheet pan with 1 Tbsp oil & 1 tsp salt. Place squash halves face down on pan, coat the peel with remaining 1 Tbsp oil & sprinkle with salt. Bake for 25-30 minutes, until knife tender. Place squash on a cutting board and cut each half lengthwise into quarters.

To sear the squash: Put 2 Tbsp butter & squash wedges in a large sauté pan. Season the squash with another 2 tsp salt.

Place over medium heat and cook 4-6 minutes, until underside is golden brown. Flip squash pieces and cook 4 min longer, until other side is golden.

Transfer to platter.

To brown the butter: Add another 2 Tbsp butter to the pan and the rosemary. Cook for 1-2 minutes, until butter is brown and fragrant and rosemary is crispy.

To serve: Pour the rosemary brown butter over the squash and garnish with pepitas and pomegranate seeds. Sprinkle with salt & pepper, top with mint, and eat!

PS: Sorry for two roasted squash in a row; it's one of my favorite foods!!

Veggie List:

Celery

Black kale

Fennel

Yellow onion

Red onion

Radishes

Broccoli

Scarlet Kabocha

Red Beets

Tomatoes

Potatoes



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

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