

8-12-2025



CSA NEWSLETTER



The cycle of growth is complete in the joy of harvesting.



THIS WEEK'S VEGGIE LIST

Lettuce
Red potatoes
Cucumbers
Onion
Corn
Melon
Bell Pepper
Eggplant
Shishito Pepper
Green Beans
Add-On: Tomatoes

WEEK 10 - FOOD AND FLOWERS, OH MY!

There is a Gathering Together Farm saying in August, "It's August." If something goes wrong or a mistake is made, it's not uncommon to hear someone say, "It's August." I think the reason why people say that is because August is peak season for the farm. Melons, beans, tomatoes, peppers, carrots, cucumbers and corn along with other vegetables are coming in abundance. All the fall planting is also happening now. It is an interesting situation in many ways I am used to seeing the abundance of produce, but I am still amazed by seeing the amount of food grown on 70 acres.

Besides the sheer abundance of food, I think the other reason people say, "It's August," is because there are long, hot days. On the evening of Friday August 8th when I took my dog Elsa for a walk at almost 9pm there were still 3 people in the barn, not doing work for GTF, but getting ready for their flower or food booth at the Corvallis Saturday Farmer's Market. A lot of top GTF employees have their hours reduced because of the new agriculture overtime laws.

Some of them have started their own small businesses. One of these is Fontaine Farms. They are making amazing flower bouquets that look beautiful and smell good. If you pick your CSA box up at Corvallis Saturday, Portland Saturday or Beaverton Saturday Farmer's Market you should buy Fontaine flowers, that way you can be all set with veggies and flowers.

-HAYLEE EVELAND



EGGPLANT ALMOND ENCHILADAS

Serves 6. Good with rice and refried beans.

Ingredients:

- 1 tsp olive oil
- 1 cup minced onion
- 6 cup diced eggplant (1 large or 2 small)
- 2 cloves garlic, minced
- 1 green bell pepper, minced
- 1 cup toasted almonds
- 1.5 cup grated cheese (jack or similar)
- 1 tsp salt
- lots of black pepper
- 12 corn tortillas
- 1 can Mexican Red Sauce

Directions:

1. Heat olive oil in deep skillet or Dutch Oven. Add onion and sauté for about 5 mins over medium heat. Add eggplant, salt, pepper, and mix well. Cover and cook for about 10 minutes over medium heat, stirring occasionally, until eggplant is soft.
2. Add garlic and bell pepper. Stir and cook 5-8 more mins, until the pepper is just tender. Salt to taste. Remove from heat.
3. Stir in toasted almonds and 3/4 cheese.
4. Preheat oven to 350 degrees. Pour 1/4 cup sauce on the bottom of a 9 x 13 inch baking dish. Moisten each tortilla briefly in water, then place approx. 1/4 cup filling on one side and roll up. Gently place filled enchiladas in baking dish, seam side down, and top with remaining sauce and cheese.
5. Bake for about 30 minutes.



BACON CORN CHOWDER

Ingredients:

- Half package of bacon, cooked & crumbled
- 1 medium sized potato, peeled and diced
- 2.5 cups water to boil
- 3 Tbsp butter
- 1.5 cup onion, minced
- 1/2 tsp dried thyme
- 1.5 tsp salt, or to taste
- 1 medium stalk celery, finely minced
- 1 small red bell pepper, finely minced
- 5 cups cooked corn (about 4-5 cobs)
- Pepper to taste
- 3 Tbsp minced fresh basil
- 1 cup milk/cream of choice, at room temp.
- Toppings of choice: cheese, scallions, etc.

Directions:

1. Place the potatoes and water in a small saucepan. Bring to a boil, lower to a simmer, cover, and cook until the potatoes are tender. Do not drain, set aside.
2. Melt the butter in a kettle or Dutch oven. Add the onion, thyme, and salt, and cook over medium-low heat, stirring. After about 5 minutes, add celery. Five minutes later add the cooked potatoes with all their liquid, the red bell pepper, the corn, and a few shakes of pepper. Stir well, cover, and reduce heat. Cook quietly for about 5 minutes longer.
3. Using a blender or food processor, purée about half the solids (about 2 to 3 cups--it doesn't have to be exact!) in some of the soup's own liquid. Return this to the kettle, add most of the bacon, and let it rest until serving time.
4. Stir in the basil and milk/cream about 10 minutes before serving time. Don't cook the soup any further; simply heat it--gently!--until it's hot enough to eat. Serve immediately, topped with bacon, shredded cheese, and scallion slivers. Serves 6.

We'd love to see what you're
doing with **your CSA box!**
Tag us on FB and IG:
@GatheringTogetherFarm

*Recipes from Moosewood and
The New Enchanted Broccoli
Forest by Mollie Katzen*