

# CSA NEWSLETTER



## Honoring Hannah McQuire March 26th, 1989 - August 26th, 2017

### VEGGIE LIST

**LEEKS**

**YELLOW POTATOES**

**WHITE TURNIP**

**BUNCHED CARROTS**

**SOYBEANS**

**CUCUMBERS**

**ONION**

**RED LEAF LETTUCE**

**COLORED BELL PEPPER**

**BASIL**

**CORN**

**CHERRY TOMATO**

This week, we wanted to honor and remember, Hannah McQuire. Hannah, as some of you will remember was an extremely kind and wonderful woman. Several years ago, she was one of our CSA coordinators, who went above and beyond helping our members, writing the newsletters, and testing recipes during the winter months to perfect her letters to you all. She was an amazing writer.

Hannah started working at the farm in 2007, as a dishwasher, when she was still in high school. She worked in the farmstand, restaurant, and pack shed before she became our CSA Coordinator. She had a very calm and positive attitude. Hannah was incredibly smart and finished anything she started. She graduated with honors from Oregon State University,

with a Bachelor's of Neuroscience.

Hannah was my friend and during her time here working with us, we had grown really close. She was four years older than me, and there were times that my parents trusted her to stay with me while they were away on trips. She was very mature and responsible. I remember going to Disneyland with her in 2014. We had the best time going on all the rides, eating yummy food, watching TV at the end of the night, and ice skating. Hannah was a natural ice skater. She had an adventurous side too! She loved skydiving, camping, and bungee jumping off bridges. I really miss her and often think about the good times we shared together. She made the world a better place to live in.



*Hannah McQuire after a lettuce harvest*



## Edamame Pasta Salad

\*Recipe from "The Miracle Bean"

Ingredients:

- 12oz Edamame (shelled and cooked)
- 1 can black beans (drained and rinsed)
- 1 bell pepper (chopped)
- 4 green onions (sliced)
- 1/4 c onions (chopped)
- 1/4 c parsley (chopped)
- salt and pepper for taste

Ingredients for balsamic vinaigrette:

- 1/4 c balsamic vinegar
- 4 tsp dark brown sugar
- 1 tbsp garlic (minced)
- 1/2 tsp salt
- 1/2 tsp pepper
- 3/4 c olive oil

Instructions:

1. Boil edamame for about 5 minutes in salty water or until the pods are tender. Drain and rinse in cold water
2. Place all the dressing ingredients in a jar with a tight fitting lid and shake well

In a large bowl, toss edamame and pasta with remaining ingredients

Add about 1/2 c of balsamic dressing and serve

## Edamame Salad

\*Recipe from "The Miracle Bean"

Ingredients:

- 12oz corn kernels
- 1 c diced celery
- 1/2 c diced red onion
- 1/2 c sliced black olives
- 1 c broccoli florettes
- 1 c cauliflowerettes
- 12 oz soybeans (shelled and cooked)
- 1 package zesty Italian dressing

Instructions:

1. In a large bowl, add all the vegetables and dressing together. Toss, cover and place in the refrigerator to marinate overnight.

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