

CSA NEWSLETTER

Last Newsletter



VEGGIE LIST

SAVOY CABBAGE
CELERICAC
RUTABAGA
ONION
SHALLOTS
POTATOES
COLOR PEPPERS
CHARD
ITALIAN PARSLEY
PIE PUMPKIN
CANDYSTICK
DELICATA SQUASH
DAKOTA BLACK
POPCORN EAR

Message from Farmer Sally

'We have reached the finale of our 2024 regular CSA season. As your farmers, that contemplate and decide what goes in your weekly box, I always have mixed emotions about this ending. It brings me great pleasure, all season long, to know that we are feeding so many families with some of the best food on the planet, (that's how my friend Auma always describes our veggies). It is so satisfying to know that for some of you it is the favorite part of the week or how one simple vegetable, like celeriac, can bring a member so much joy.

For us on the farm, it will simplify our Mondays, alleviate hours of tub washing, and let us focus on washing and packing all the winter squash and root crops we have stored away. Thanks for your continued support!

Message from Farmer John

For those of you who I alarmed with the newsletter about the financial challenges our farm and many others are facing, I want to give you some assurance. We will be back next year. We are certain we will be a smaller farm and more focused. Some of the fun deviants will go away if they don't pay their own way. Most importantly our CSA is not on the chopping block, and we are hoping to grow this program by adding new members and potentially new locations. Even if we don't expand the CSA program, we still have our program spreading local organic produce next year.

Organic Dakota Black Popcorn Ear

We are so excited to send an ear of our Dakota Black popcorn. The kernels will need to be cleaned off the cob, by rubbing your fingers over the kernels, before it can be popped. The kernels should come off easily.



Message from Haylee

I hope that you have enjoyed Gathering Together Farm's 2024 CSA and all the diversity of good vegetables. There are 2 common problems that people have with CSA. The first is having trouble eating so many vegetables, but I know that a lot of people solve that by sharing with family members and friends! The second problem is not being able to customize your box of vegetables. This is a cool challenge to have because it is a way to get introduced to new produce and try new recipes. For instance, rutabaga might not be a vegetable on your shopping list. However, rutabaga is a vegetable that I love and it reminds me of Thanksgiving. It also has multiple health benefits, such as helping prevent cancer, helping with digestion because it has a lot of fiber and it has a lot vitamin C. We hope you enjoy the produce in your last box, especially the Dakota Black popcorn!

Thank you so much for doing CSA and supporting Gathering Together Farm in 2024. We hope to see you in 2025!



Winter Squash Chana Masala

INGREDIENTS

- 1 medium sized butternut squash (peeled, seeded and cut into 1/2" cubes)
- 1 rutabaga (peeled and cut into 1/2" cubes)
- 2 tbsp coconut oil
- 1 large yellow onion (diced)
- 3 cloves garlic (minced)
- 1" piece ginger (peeled and grated)
- 1-2 tbsp garam masala
- 2 tsp paprika
- 1/4 tsp cane sugar
- 2 tsp fine sea salt
- pinch black pepper
- 2 tbsp tomato paste
- 1 can (28 oz) diced tomatoes
- 2 c cooked chickpeas
- 1 c full fat coconut milk
- fresh cilantro for serving

Directions:

1. Preheat the oven to 425 degrees
2. Toss the cubed butternut squash and rutabaga with 1 tbsp of coconut oil. If the oil is in solid form, warm it on the stovetop until it is liquid, about 1-2 minutes. Place the veggies on a parchment lined baking sheet and roast until they are lightly browned and tender. About 20 minutes. Toss after 10 minutes of cooking.
3. Heat the remaining 1 tbsp of coconut oil in a large pot. Add onions and sauté until it becomes fragrant, about 5 minutes. Stir in the garlic, ginger, garam masala, paprika, sugar, salt, and pepper. Cook for another minute.
4. Stir in the roasted veggies, tomato paste, chickpeas, and coconut milk. Bring it to a boil, and then reduce the heat to low, and let it simmer for about 20 minutes. Taste and adjust the seasonings as needed.
5. Top each serving with a little cilantro and enjoy immediately.

Source - Dishing Up Dirt Recipe

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