

11-18-2025



# CSA NEWSLETTER



*"Every new beginning comes from some other beginning's end."*  
- Semisonic



## THIS WEEK'S VEGGIE LIST

*Cauliflower*  
*Bok Choy*  
*Onion*  
*Leeks*  
*Harvest Moon Potatoes*  
*Thyme*  
*Pie Pumpkin*  
*Delicata*  
*Sunchokes*  
*Carrots*



## WEEK 3 - REFLECTIONS OF GRATITUDE

Another year of agricultural splendor meanders towards its end and we here at GTF are filled with a whirl of sensations. Many of us here will find hours sloshing around in the mud for kalettes and collards; washing and packing braising mix and potatoes; scrubbing and boxing endless quantities of squash; or recalibrating planting, seeding and field plans for the next year. But ultimately, the year will be coming to an end for many of us very soon.

The nature of seasonal work is that it's, well, seasonal. We push hard to build on last years successes and tweak its failings in a window that gets shorter each day. It can sometimes feel like a race to the finish line, and – in my experience – that last leg of the race can be the most difficult. As the end approaches, nostalgia – that great sweet drug of remembrance and fondness lit brightly with 20/20 – can overwhelm the senses. Saying goodbye to people we've come to trust and love over the season and shaking off all of the tense moments, arguments, and frustrations that come up amidst challenging work. Reflecting in gratitude on a job well done and lessons learned.

We here in the GTF restaurant have had an exceptional season in 2025. Business was booming, the menu was fun and dynamic, and our team was cohesive, consistent and chocked full of camaraderie. A mish mash of characters came together to create something beautiful together. A true expression of near strangers banding together for a common goal and becoming a family. We are so grateful for you, our loyal and excited customers who always came with eagerness and appetite, and for each other who will remain friends and family while we eagerly await our March 2026 return.

Cheers

- DANIEL RAYNE - KITCHEN LEAD

# PUMPKIN CROSTINI

## Ingredients:

- Half a Pie Pumpkin
  - 3 tbsp olive oil
  - 1 tbsp sugar
  - 1 tbsp brown sugar
  - 1 tbsp salt
  - 1 tsp cinnamon
  - 1 tsp cardamom
- 1 cup Goat Cheese
  - half an orange zested
  - half an orange juiced
  - 1-2 tsp black pepper
- Toasted sourdough of choice
- Fresh thyme

## Directions:

1. Preheat oven to 350 degrees
2. Cut top and bottom off pumpkin, peel with potato peeler, cut in half
3. Wrap and store other half for another project
4. gut pumpkin and cut into desired bite sized pieces
5. Mix all dry ingredients associated with pumpkin together
6. Toss pumpkin in oil and dry seasonings
7. Bake 25-30 mins (flipping or tossing at 15)
8. Zest and juice orange
9. Whisk goat cheese, orange zest and juice and black pepper together (adding more orange juice if a smoother texture is desired)
10. Remove pumpkin from oven and let cool
11. Toast sourdough bread
12. Spread cheese onto bread
13. Top with pumpkin bits
14. Garnish with fresh thyme
15. Enjoy!

*Source: My very own brain*



# CAULIFLOWER TACOS

## Ingredients:

- 1 small cauliflower, outer leaves and core discarded, cut into small florets
- 1 pound red cabbage, thinly sliced (about 1/2 small red cabbage or 6 cups sliced)
- 1/4 cup extra-virgin olive oil
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon kosher salt

## For Serving

- Salsa verde of choice
- 12 corn tortillas, warmed
- Thinly sliced radishes, optional
- Sliced serrano peppers, optional
- Avocado slices, optional
- Cilantro, optional

## Directions:

1. Preheat the oven to 400°F.
2. Place the cauliflower and cabbage on a large sheet pan. Drizzle with the olive oil and sprinkle with the cumin, coriander, and salt. Use your hands to mix everything together and spread it out into an even layer. Roast, stirring every 15 minutes, until the vegetables are softened and browned in spots, about 45 minutes. (I roasted my cabbage and cauliflower on two separate sheet pans. I cooked the cauliflower for 25 minutes and the cabbage for 10 minutes. Both ways work!)
3. Evenly divide the roasted vegetables among the tortillas. Serve immediately with the salsa verde, radishes, serranos, avocado slices, and cilantro.

*Source: Love and Lemons*

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

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