



Gathering Together Farm

Phone: (541) 929-4273

Email: [markets@gatheringtogetherfarm.com](mailto:markets@gatheringtogetherfarm.com)

CSA Newsletter—Week 15, Sept 18<sup>th</sup>, 2020

# Community Supported Agriculture—the Wildfire Edition

## TABLE OF BOX CONTENTS

### **Buttercup Squash!**

Autumn is upon us. Well, not quite yet, but sometimes it's nice to pretend the haziness outside is just autumnal fog and get cozy inside with cozy creamy nutty winter squash. Buttercup squash is very similar to a kabocha squash with a chestnut-like rich flavor, but is also moist and sweet like a butternut.

### **Savoy Cabbage**

A savoyed leaf is one which is rumply, like lacinato kale, napa cabbage, and of course, Savoy cabbage (they're all related). Savoy is less dense than your typical green cabbage, with a sweet crisp crunchiness similar to napa cabbage or romaine lettuce.

### **Collard Greens**

### **Orange Bell Pepper**

### **Green Bell Pepper**

### **Gold Beets**

### **Fennel**

Fennel is such a treat! Both bulb and fronds are delicious. The bulb is often used raw sliced thin aside red meat or in a slaw, or is roasted & caramelized.

### **Jalapeño**

### **Lettuce**

### **Willamette Sweet Onions**

### **Mountain Rose Potatoes**

Red on the outside and pink on the inside, these make beautiful roasted potatoes or a potato salad.

### **Roma Tomatoes**

**4 Apples**— from *Cloud Run Farm*



Well hello there, veggie lovers,

First off, we hope you're all doing okay! If it's not the smoke in the air and in our lungs, it's the burning of so much of the beautiful state that we love, it's the families and farmers having to evacuate their homes, the impending doom of climate change, it is the covid-19 wildfire double quarantine madness of 2020. It's a hard time. These days we're just sitting with it, processing it.

Down at the farm, the smoke rolled in last Monday night, and the air quality (a measurement we are all suddenly very familiar with) was off the charts for a few days, and then simply "Very Hazardous" for the rest of the week. We weren't able to tend to anything in the field, attend seven of our eight markets that week, or harvest or pack CSA boxes for over half of our beloved CSA members.

Midday Monday this week, we were able to secure thirty respirators, which albeit clunky, make a world of difference and are the only reason we were able to return to work safely on Tuesday (see GTF 2020 Group Photo above). We also have approved kn95 masks for when the air quality drops below 150, and are keeping vigilantly hydrated, with fingers crossed for rain!

As with anything, even something crazy like having to wear a respirator just to pick food outside, it ends up being sort of a "fun" experience solely because we're all experiencing it together as a team. We're all just pretending we can hear what the other person is saying through the respirator and laughing to release the tension, tending to our sore noses, and enjoying the unique pleasure of having our own personal face saunas (it's steamy up in there, and not in a good way). But we get to laugh about it together, and we love what we do. I think we're all feeling more proud than ever to do what it takes to be a farmer.

At the end of the day, we are one of the lucky ones. We have strong procedures in place to help keep us protected from covid and from wildfire smoke, and we didn't have to evacuate our farm like so many others have had to. To learn more about how we can all support farmers and farmworkers affected by the wildfires, [@portlandcsa](https://portlandcsa.com), the Portland CSA Commission, put a go-fund me together here to help small farmers affected by the wildfires, which can be found here: <https://charity.gofundme.com/o/en/campaign/small-farms-affected-by-oregon-wildfires>, and [@pcun](https://www.pcun.org), Oregon's Farmworker Union, put together a list of 6 Ways You Can Support Farmworkers During the #2020OregonWildfires, including where to donate, that can be found here: <https://www.instagram.com/p/CFDSAJsBGNc/>

—all the love, your vegicator, LB [markets@gatheringtogetherfarm.com](mailto:markets@gatheringtogetherfarm.com)

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

[@GatheringTogetherFarm](https://www.facebook.com/GatheringTogetherFarm) [@GatheringTogetherFarm](https://www.instagram.com/GatheringTogetherFarm) [#gtfcsa](https://www.instagram.com/gtfcsa) email: [csa@gatheringtogetherfarm.com](mailto:csa@gatheringtogetherfarm.com)

# PARMESAN CRUSTED BUTTERCUP SQUASH



Adapted from <https://therealfoodrds.com/herb-roasted-parmesan-acorn-squash/>

## INGREDIENTS

- 1 large acorn squash (or 2 small)
- ½ cup shredded parmesan cheese + more for garnishing
- 2–3 Tbsp. fresh herbs or 1 tsp. dried (*we suggest: thyme, sage, rosemary, or oregano*)
- 1 Tbsp. ghee or butter, melted
- ½ tsp. garlic powder
- ¼ tsp. salt + more to taste
- ⅛ tsp. black pepper

## DIRECTIONS

1. Preheat oven to 400°F.
2. Cut acorn squash in half and scoop out the seeds. Then slice each half into ½-inch thick slices.
3. In a large bowl, combine all of the ingredients and toss to combine.
4. Transfer to a large sheet pan. Using your hands, gently press parmesan cheese onto the squash for maximum coverage.
5. Bake in the oven for 25 minutes or until squash is cooked through and parmesan cheese is crispy and slightly browned. Garnish with additional parmesan cheese and herbs, if desired.

# CREAMY FENNEL APPLE WALNUT SALAD

Adapted from <https://www.oriesfarmfresh.com/blog/creamy-fennel-and-apple-salad>



## INGREDIENTS

- ¼ cup chopped walnuts
- ¼ cup sunflower seeds
- ¼ cup plain yogurt
- 1 tablespoon raw honey (Juniper Clay canning company's lemon-infused raw honey is superb here)
- 2 small or 1 large fennel bulb with stems, chopped into bite-sized pieces (roughly 2 cups)
- 2 medium apples, such as Gala or Fuji, cored and chopped into bite-sized pieces (roughly 2 cups)

*Try adding savoy cabbage to this salad to bulk it up into a full slaw! —LB*

## DIRECTIONS

1. Combine walnuts and sunflower seeds in a small skillet and toast over medium heat, shaking the pan occasionally, for 4–5 minutes or until fragrant and toasted. Be careful not to burn. Set aside.
2. Meanwhile, in a small bowl, stir together yogurt and honey until incorporated.
3. In a large bowl, combine chopped fennel and apple, the toasted walnuts and sunflower seeds, and honey-yogurt mixture. Stir until thoroughly mixed. Serve immediately.



**6 WAYS YOU CAN SUPPORT  
FARMWORKERS DURING THE  
#2020OREGONWILDFIRES**