

07/07/2026



CSA NEWSLETTER



WEEK 5

The heat of the summer is bringing on the crops most of us have been waiting for. The sweet corn is tasseling, the pepper plants are filling out, cute little eggplant are popping out between the plant leaves. Most exciting is the tomatoes that are turning red. That is not to diminish green fried tomatoes. Today I am writing about tomato trellising. Trellising is a big job on the farm, requiring lots of hours every week. We have two types of trellises for tomatoes. For the determinate varieties of tomato we use a basket trellis. Determinate only grow 2 to 3 feet high so we basically sandwich the plants using twine tied to posts in row. We add the twine every 12 inches as the plants grow. The much more challenging trellising comes with indeterminate tomatoes which will keep on growing until the weather stops them. These tomatoes have two vines growing up strings lowered from a wire above. These tomatoes will send stems in every direction from the main leader, but only one gets to live and become the second vine. After that, every stem coming from the two leaders becomes what is called a sucker and will be pruned off. On a fantasy farm this would take 1.5 hours with 6 well-trained workers for each of our 6 greenhouses. In the real world that's how long it takes if done every week, but this time in the season every 10 days is a miracle, 15 days is common with every extra day making the job harder. We are also stripping the leaves at the bottom of the plants, which takes almost as much time as suckering. The jungle of tomatoes in our indeterminate houses respirating away in joyous growth makes for a high humidity disease factory and taking off the bottom leaves that have already done their job allows the air to flow through. Enjoy your tomatoes this week, knowing they came from well nurtured tomato plants.

-John Eveland



Tomatoes on the vine

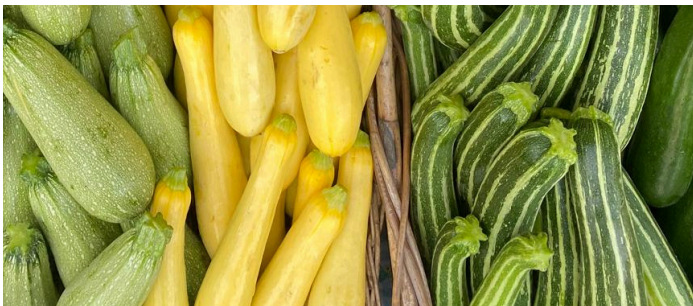
This week's Veggie List

- Nicola potatoes
- Persian cucumbers
- Summer squash
- Yellow Onion
- Scallions
- Chard
- Tomato
- Beets
- Mint
- Kohlrabi

For the recipe that follows, use any **squash**: yellow, striped, etc. We grow 6 different types of summer squash; they're all the same and different, slightly nuttier, sweeter, or crunchier. But for most recipes, they're interchangeable.

For dipping sauce, I like blending all the herbs I have (dill, parsley, cilantro, basil, and/or **mint**) with some lemon or vinegar, and sour cream or plain yogurt, and call it green goddess dipping sauce. Add dijon mustard, honey, or any other dressing ingredient to taste.

Chard and beet greens can be turned into a "tortilla". I, Rosie, grew up in Chile, where many families eat this about once a week. Look up "Tortilla de Acelga" for recipes, but it's basically an omelette that uses an entire bunch of Chard in one go!



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

Tag us on FB and IG [@GatheringTogetherFarm](#)

Recipe

ZUCCHINI FRITERS

Ingredients:

- 2 lb **zucchini**, about 2 large or 5 medium
- 1 1/2 tsp fine sea salt, divided
- 2 large eggs, lightly beaten
- 1/2 cup chopped **scallions**
- 3/4 cup all-purpose flour
- 1 tsp baking powder
- 1/2 tsp ground black pepper
- olive oil for sautéing
- sour cream, tzatziki, aioli, etc. for dipping

Directions:

1. Grate zucchini. Place in a large mixing bowl, stir in 1 tsp salt, and set aside. After 10 minutes, squeeze to remove excess water. It helps to wring it out in a cheesecloth or a clean thin towel if you have one. You should end up with 3 1/2 to 4 cups of squeezed zucchini. Transfer to a large mixing bowl.
2. Add 1/2 cup chopped scallions and 2 lightly beaten eggs.
3. In a small bowl, mix flour, baking powder, 1/2 tsp salt, and black pepper. Add the flour mixture to the zucchini and combine.
4. Place a large cast iron skillet over medium heat and add olive oil. Add the zucchini mixture, a heaping tablespoon at a time, and flatten to make them pancake-shaped. Sauté for 3-5 minutes per side or until golden brown. Serve warm with a dollop of sour cream or your sauce of choice