

# CSA NEWSLETTER



## VEGGIE LIST

**SHALLOTS**  
**LETTUCE**  
**POTATOES**  
**SPINACH**  
**RED BEETS**  
**DILL**  
**CUCUMBERS**  
**POBLANOS**  
**GREEN BELL PEPPERS**  
**CANTALOUPE**  
**CORN**  
**SUMMER SQUASH**  
**TOMATOES**

## Behind the Scenes

This week we are featuring two departments that work mostly behind the scenes to help support our production crews: our mechanics and office staff.

Our mechanics, Harlan, Casey, Caspian, and others through the years, have really done an amazing job keeping all of our vehicles running through the sunshine and rain. Harlan is our Lead Mechanic and he has decades of experience working on all types of machines. He has been working on tractors since he was 12 and has been a full-time mechanic since 1972. He works on vehicles in his driveway in his free time, has owned a one man shop, worked on all kinds of vehicles during the 20 years he worked at a different farm before moving to Oregon, worked roadside service for

several years, and has even worked on airplanes and other vehicles at the LAX Airport. Casey grew up on his family's organic spice farm in New Mexico and has worked on tractors with his dad or their mechanic for years. Caspian has been modifying, maintaining, and driving older European cars for the last 6 years. One day he hopes to run his own customs and restoration shop to help people bring their automotive dreams to life. Together they have a ton of mechanical knowledge that helps them solve challenges in a creative way. They work on repairing all sorts of machinery, from modifying washing machines into salad spinners, maintaining older well loved trucks from the 70s that haul produce from the fields to the pack shed, 20 foot delivery trucks, our tractors and their many attachments, and countless other projects.

Our office staff, Casey, Joe and Rosie, keep everything (non-production related) running smoothly. Casey is our Office Manager, who runs payroll for our farm and restaurant staff, onboards new employees, and manages Accounts Payable. Joe is our Sales Lead, who processes orders, sends out our availability emails to restaurants and wholesalers, and manages Accounts Receivables. Rosie is our Farmers' Market Lead, who coordinates staffing and which markets we attend, manages our Social Media accounts, delivers our produce to our Corvallis and Philomath customers, and helps pack our trucks for markets and deliveries. They support the farm in any way that they can and sometimes there are opportunities to assist the pack shed by cleaning squash or packing up produce for orders.

# Cucumber Dill Salad

\*Recipe from "From My Bowl" Blog

## Ingredients:

- 2 cucumbers (thinly sliced)
- 1/2 small red onion
- 2/3 c dill (chopped)
- 4 tbsp red wine vinegar
- 4 tbsp extra virgin olive oil
- 4 tsp whole grain mustard
- flaky salt to taste

## Instructions:

1. Make the dressing by combining vinegar, oil, mustard, and salt in a medium bowl and whisk until emulsified
2. Add the cucumbers, onion, and dill to the dressing. Mix well and allow it to sit at room temperature for 5-10 minutes before serving.



# Cucumber Salad

\*Recipe from a Philomath Community member

## Ingredients:

- 3 large cucumbers (thinly sliced)
- 1/4 c low sodium soy sauce or coconut aminos
- 1/2 c rice vinegar
- 4 tbsp toasted sesame oil
- 2 tbsp honey
- 3 tbsp toasted sesame seeds
- 1 tbsp chili crisp
- salt and pepper for taste

## Instructions:

1. Mix all ingredients together
2. Refrigerate for an hour and serve

# Stuffed Bell Peppers

\*Recipe from "Alexandra Cooks" Blog

## Ingredients:

- 3 large bell peppers, halved and cored
- 1 tbsp of olive oil
- kosher salt
- 1/4 c quinoa
- 1/2 onion, finely chopped
- 1 hot chili (optional), finely chopped
- 1 zucchini, small diced (2 cups)
- 1 ear of corn, kernels removed
- 1/2 c cherry tomatoes, quartered
- 3 scallions, finely chopped
- 1/2 bunch of cilantro, finely chopped (1 cup)
- 12 oz Monterey Jack Cheese, cubed
- basil or chives, finely chopped for garnish
- lemon for garnish (optional)

## Instructions:

1. Preheat oven to 475 degrees. Place peppers cut side down on a sheet pan lined with parchment paper. Drizzle oil, season with salt and roast for 15-20 minutes (until peppers start to blister and then set aside).
2. In a medium pot, fill with water and bring to a simmer. Add a pinch of salt and cook quinoa for 9-12 minutes. Drain and set aside.
3. In a large skillet, heat 2 tbsp of oil over high heat. When it shimmers, add the diced onions and chili, immediately lower the heat to medium and cook for about 5 minutes, stirring occasionally, until they start turning translucent.
4. Add diced zucchini to the skillet and cook for 2 minutes. Add the corn and cook for another minute. Turn off the heat and add tomatoes, scallions, and cilantro
5. Add the quinoa to this mixture, add salt and pepper to taste. Fold in cubed Monterey Jack Cheese.
6. Fill the peppers with this mixture and roast in the oven for another 10 minutes (until the cheese starts to melt. Garnish and serve.

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