

# CSA NEWSLETTER



**Week 6 - July , 18th 2023**

It all started in 1987, when a group of friends decided to start a veggie farm to provide a wider selection of high quality organic produce to a local restaurant. It wasn't easy, and there's lots of stories of long days and nights of work, of collaboration and friendship, and there's also the misfortunes that the GTF crew had to sort. One of such occasions happened not too far into the "start a farm adventure", Sally was rear ended in her car, everyone was ok, and after the fact, even happy, since Sally was generous enough to postpone fixing her car with the insurance money and investing it into buying seed potatoes for the coming season.

A farmer knows it all starts with the seeds, and that the looks of our vehicles isn't crucial for farm success.

Since then, GTF has grown and evolved, in the past month, we delivered fresh produce to over 40 restaurants! A bunch in the PDX area (Harlow's, Lovely 50/50, Tastebud, Coquine, Pastificio d'Oro, G-Love), and more closer to the farm in Philomath, Corvallis and Newport (Bodhi, Squirrels, Tacovore, del Alma, Yachats Brewery, The Dizzy Hen) and more!

It's fun to see our produce all over the PNW and get to enjoy it after amazing chefs have had time to turn them into delicious dishes. We thank them for inspiring us to cook fancy and fun meals at home with our produce.

## Table of box contents:

**Green beans**

**Green Bell Pepper**

**Harvest Moon Potatoes**

**Carrot bunch**

**Red and Yellow Onion**

**Garlic**

**Cucumbers**

**Summer Squash**



**Lettuce**

**Cherry tomato pint**

**1 Slicer Tomato**



Rosa harvesting lettuce in the morning Owen Roth Photography

We'd love to see what you're [@GatheringTogetherFarm](#)  doing with your CSA box! Tag us [@GatheringTogetherFarm](#) 

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## LETTUCE AND NEW POTATO SALAD

New potatoes are potatoes that have just been dug out of the ground, for us, that happens every Wednesday in the Spring and Summer. Your potatoes this week are harvest moon, they're delicious and have creamy yellow flesh, we also love them because harvesting them is like digging jewels out of the ground!

New potatoes have undeveloped skins, which are delicate and thin, so there's no need to peel them!

### Ingredients:

- 1/2 lb of new potatoes halved or quartered if larger than a walnut
- 1/2 cup of your favorite vinaigrette (the original recipe calls for pancetta vinaigrette)
- 1 tbsp grainy Dijon mustard
- 1 head of lettuce, washed and dried in salad spinner
- 2 soft-cooked eggs
- 1 handful of Parsley
- 1/2 cup pickled onions (see next recipe)
- 1/2 lemon
- Salt and Pepper

### Directions:

1. Boil potatoes in salted water until tender, 15-20 min should be enough. Drain the potatoes and let them cool slightly.
2. Mix half of your vinaigrette of choice with mustard, then add the potatoes and coat well.
3. Put lettuce in a large bowl. Pull egg into pieces and add to the lettuce, along with parsley and pickled onions. Toss everything together.
4. Squeeze over the half lemon, season lightly with salt and pepper.
5. Add the potatoes and the rest of the vinaigrette and toss gently. Serve while the potatoes are still warm.



## QUICK PICKLES (ONIONS, CUKES, ZUKES, CELERY, BEETS, CARROTS!)

Quick pickles (or fridge pickles) are a great way to preserve summer veggies. Also, they're great tangy-crunchy additions to burgers, salads, tacos, and more. These are super easy to make, and they're ready when you decide they are depending on your taste, so try them frequently. This recipe makes enough for approx. 3 pints of pickles. Refrigerate for up to 2 months.

### The Brine

- 1/2 cup rice vinegar (You can use other vinegars, but rice vinegar is a little less acidic and allows the veggies to shine)
- 1 tbsp white wine vinegar
- 1/2 cup of hot water
- 5 tbsp sugar
- 1 tbsp + 1 tsp kosher salt


### The veggies

- First choose your veggie(s). If you're overwhelmed by any one item in your box, you can try pickling it! (Pickles are great gifts!)
- Slice or chop them in your preferred shape, for onions and beets, the thinner the better.
- Optional Seasonings: Smashed garlic, mustard seeds, thyme or rosemary sprigs, dried chiles, peppercorns, etc.

### Directions:

1. Dissolve sugar and salt in hot water. Then add vinegar(s).
2. Arrange veggies and seasonings in canning jars.
3. Top them with brine. Screw on cap. Start tasting as soon as a day after.

Adapted from [Joshua McFadden - Six Seasons](#)

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