

# CSA NEWSLETTER



## Propagation at Gathering Together Farm

We at GTF are going to use the next CSA newsletters to introduce you to the various departments that all work in concert to bring you the vibrant produce that makes up your CSA boxes. The first installment is the Propagation department. My name is Crosbie Walsh. I am the Farm Planner and Propagation Manager. I am a self-described seed-geek. I got my start in 2004, farming at UC Santa Cruz at the Alan Chadwick Garden as an apprentice and working summers at my uncle's farm in Newport, Rhode Island

Each November I gather with the owners and managers to discuss and strategize about what and how much to grow in the upcoming growing season. From these planning meetings, I get to make the farm plan for the following season, purchase seeds, and choose where and when to grow each crop given their needs and timing. From there we start planting seeds in January. We seed a progression of over 70 different crops each week, all the way through August.

Our propagation team then tends to these little seedlings, watering them through the heat until they are ready to make their way out to the field. All season long you may see us out in the fields, transplanting them into nice straight rows using our sophisticated Italian transplanter on our old Ford tractor. Call it the farm version of Ford meets Ferrari. Once the seedlings are snug in the ground, our role is complete, and the future featured department (Irrigation) takes the plants from there.

While we get support from many around the farm, I will tell you now about the three propagation employees who help make the magic happen and for whom I am very grateful. Zani is the Assistant Propagation Manager. She played a big role in developing our salsa program in the early days (so yummy). She has recently started her own small business selling her delicious authentic Guerrero cuisine at the Corvallis farmers' market. Find her booth called "Plato Al Pueblo" for a delicious experience. Asher is an OSU Graduate who is also a board member at the Ten Rivers Food Web. Based in Corvallis they serve Linn, Benton, and Lincoln Counties. Matt is a senior in Plant Science at OSU. He hopes one day to go into Vineyard Management or to start a nursery of his own.

I would like to say that by being a CSA member you are not only supporting GTF, you are also helping to support a more robust and vibrant local food system. In working for John and Sally through the years, dozens of employees have gone on to start thriving small farms, restaurants (looking at you Dizzy Hen), and other small businesses of their own that make our local economy that much more delicious. So, thank you CSA members! And thank you John and Sally. We appreciate it!

Best Regards, Crosbie Walsh



From left to right, Zani watering, basil starts, and Crosbie harvesting sauerkraut cabbage. Owen Roth Photography

## veggie list

**RED POTATOES**

**PERSIAN CUKES**

**ZUCCHINI**

**LETTUCE**

**YELLOW ONIONS**

**BEETS**

**SPINACH**

**ITALIAN PARSLEY**

**BOYSENBERRIES**



Beets on a flat bed. We just started harvesting field beets, until now, all the beets we had had been grown in green houses.

## Moroccan beet salad

adapted from The New York Times Cooking

- 1 bunch of beets
- Juice of 1 lemon
- 2 cloves garlic, minced
- 1 teaspoon cumin, or to taste
- Salt and black pepper
- 4 tablespoons extra virgin olive oil
- ½ cup diced fresh parsley

Place water in a 3-quart saucepan, and bring to a boil\*. Add beets, and simmer until beets are tender when pierced with a fork, about 45 minutes. Cool, peel only if you prefer, and cut beets into bite-size pieces. Place in a serving bowl.

Then, place lemon juice, garlic, cumin, salt and pepper to taste in a small bowl. Whisk in olive oil, then toss with beets. Let sit a few hours. Just before serving, sprinkle with parsley.

\*You can also roast the beets if you prefer a more concentrated/caramelized beet.

Optional: Add lentils to make it a nutritious side dish or lunch.

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