



CSA NEWSLETTER



"In every shared memory, your light continues to shine"



THIS WEEK'S VEGGIE LIST

<i>Green Cabbage</i>	<i>Purslane</i>	<i>Carrots</i>
<i>Colored Bells</i>	<i>Potatoes</i>	<i>Corn</i>
<i>Cucumbers</i>	<i>Cilantro</i>	<i>Onion</i>
<i>Jimmy Nardello</i>	<i>Lettuce</i>	<i>Jalapeño</i>
<i>Cherry Tomatoes</i>		<i>Slicer Tomato</i>

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

Tag us on FB and IG: [@GatheringTogetherFarm](https://www.instagram.com/GatheringTogetherFarm)

WEEK 13- IN HONOR OF HANNAH MCQUIRE

MARCH 26TH 1989 TO AUGUST 26TH 2017

There are some people who make the world a better place and people who leave us too early; both were true for the late Hannah McQuire. Some of you who are long term members will remember Hannah as the CSA coordinator from 2013 to 2015. However, Hannah's days of working at GTF started in 2006 as a dishwasher, when Hannah was still in high school. Hannah went from dishwasher to working in the farmstand and restaurant, packing shed and then CSA coordinator. Hannah was a great CSA coordinator, as some of you will remember, who also thought about CSA in the off season of the winter. She would pre-write newsletters and test cook recipe ideas.

I saw Hannah doing both of those things because Hannah stayed with me a few times in high school when my parents went to Mexico and Italy, as Hannah was 4 years older. Hannah and I had some good times hanging out, eating good food and watching movies. One time that stands out as practically exciting is the night a guy came and knocked on the door. He seemed out of it and asked if Harry Potter lived on the mountain. That episode scared us enough as two young women that Hannah and I, along with my dog Maggie, went to Hannah's mom's house that night. It felt safer going to Hannah's mom's house, but Hannah stayed so calm during that whole episode. I am usually a calm person, but that episode rattled me. Hannah was kind, compassionate and intelligent. Hannah earned an honors degree in neuroscience at Oregon State University graduating in 2011.

In December 2014 Hannah and I, along with 5 other friends, went to Disneyland for a week; it was a very fun week. We went on good rides (Soaring Over California was my favorite), watched Make It or Break It, ate chocolate and pomegranate seeds, and went ice skating. Hannah also had an adventurous side; she enjoyed bunging jumping, skydiving and camping. On Saturday August 26th, 2017, Hannah was camping on the Rogue River, and Hannah was enjoying swimming when the river got too strong and Hannah drowned. Hannah's passing hit her family, friends, the farm, and me hard. An amazing person snatched away. If you go to a river, please remember to use extreme caution. Also, if some of you long timers who remember Hannah want to send memories, I would love to hear them. Hannah was an amazing person, and I was lucky to call her my friend.

-HAYLEE EVELAND

PURSLANE, CUCUMBER, AND FETA SALAD

Ingredients:

1 English cucumber, sliced
1/2 small red onion, thinly sliced
1 bunch purslane
1 cup crumbled feta cheese
2 tablespoons extra-virgin olive oil
2 teaspoons red wine vinegar
Salt to taste

Directions:

1. Combine cucumber and onion in a salad bowl. Season with salt and stir well.
2. Rinse purslane and pat dry with a tea towel. Pick off large leaves and tender upper part of the stems. Discard woody ends of the stems.
3. Add purslane to cucumber mixture along with feta cheese, olive oil, and vinegar. Toss well. Taste and season with additional vinegar or salt, if desired. Serve immediately.

source for both recipes: www.allrecipes.com

From farmer John:

My wife Sally is the person who comes up with the list of what goes in your box each week. I have been pestering her for several weeks to add purslane to your box and after eating a delicious salad with purslane she has finally agreed. To be clear, we are bunching a weed that is prevalent on our farm and putting it in your box. We can't stop growing purslane even if we want to. With that in mind, selling weeds is something that gives me pure pleasure and a great laugh. In a field we prepared for planting and then irrigated to germinate weeds to kill before planting, we created a blanket crop of purslane. So.....for a few weeks before we must turn it in we have a lush crop of purslane.

Pinch a few leaves or tips of your bunch leaves and behold the delightful lemony salty taste. In addition to the flavor purslane has the highest recorded values of Omega 3 of any leafy green. It is also loaded with vitamins and even some melatonin to help you sleep better. A side note: If you have chickens feeding them purslane will produce eggs yolks so orange they are scary (scary healthy).

I am sure that if you like cucumbers our purslane cucumber salad recipe will be a hit. The internet will have lots of other ideas. In Mexico it is called verdolaga and is often cooked with pork in a stew that our cooks have created for today's farm lunch.

PURSLANE PORK STEW

Ingredients:

Total Time: 2.5 hr

- 2 pounds pork ribs, cut into 2-inch sections
- 1 pound boneless pork shoulder, cut into 1-inch cubes
- 1/2 cup water, plus more for boiling veggies
- 1/2 teaspoon salt
- 1 onion, quartered
- 6 tomatillos, husked and quartered
- 2 serrano chile peppers
- 1/4 cup chopped fresh cilantro
- 4 cloves garlic, peeled
- salt and ground black pepper to taste
- 3 bunches purslane, or however much you have available

Directions:

1. Combine pork ribs, pork shoulder, water, and salt in a Dutch oven over medium heat. Cover and cook, stirring occasionally, for 20 minutes. Uncover and increase heat to medium-high. Continue cooking and stirring constantly until all liquid has evaporated and pork has browned, 15 to 20 minutes.
2. Combine onion, tomatillos, serrano peppers, and cilantro in a medium saucepan. Add enough water to cover. Bring to a boil and cook until tomatillos are tender and have changed color, 5 to 7 minutes. Transfer vegetable mixture to a blender; add garlic and blend carefully until sauce is smooth.
3. Pour sauce into the Dutch oven, season stew with salt and pepper, and simmer for 1 hour. Add purslane and simmer until pork is tender and purslane is soft, about 20 minutes more.

