



CSA NEWSLETTER

WEEK 11 - 08/18/2026



There is a farm saying in August: "It's August." If something goes wrong or gets forgotten, it is not uncommon to hear people simply say, "It's August." August brings on the "harvest till you drop" mindset, and August and September are peak season for us, with tomatoes, peppers, cucumbers, garlic, corn, carrots, melons, and other summer vegetables starting to come on strong.

August also marks the last window for getting many fall and overwintering crops planted. Every day begins with a list far longer than can be accomplished: harvest what we have grown, but not more than we can sell; plant what should have gone in the ground at the end of last week; and care for the crops that will be swallowed by weeds if we do not get to them in time.

All of these needs earn a place on the priority list, and almost all of them will be compromised in some way that would not happen in the LaLa land of the perfect farm. We will pick more than we can sell, and the gleaning groups we donate to will help get that extra food to people who need it. The plants that went into the ground too late will most likely survive, though they may not provide the yield we hoped for.

A few of the really weedy crops will simply get tilled in, but most will receive enough cultivation to give us a crop. We will still have to watch the surviving weeds spread a blanket of seed that will menace us in the future.

For those of us who have spent decades being swallowed by August on the farm, the hardest part is knowing September will not be any easier. But enjoying the watermelons, corn, and peppers is really the best fuel to keep going.

John

Veggie List

Red and Yellow Onion

Harvest Moon Potatoes

Lettuce Red Beets

Cucumbers Cantaloupe

Green Beans Spinach

Basil Tomato

Red and Orange Bell Peppers



TORTILLA DE PAPA (SPANISH POTATO OMELETTE)

Ingredients:

- 3 medium Potatoes (about 2 lbs), peeled and thinly sliced (about ¼ inch thick)
- 1 yellow onion
- half bell pepper
- olive oil
- 6 eggs, beaten
- 2 teaspoons salt, divided

Directions:

Cook the potatoes by either frying, boiling or roasting (or air fry). Sauté onions and pepper. Crack eggs into a bowl and season with about ½ tsp salt. Beat eggs together. Add potato and veggies and toss to coat.

Add a little bit of oil to the bottom of a 10-inch non-stick skillet over high heat. Once hot, pour potato mixture into it and cook on high heat for 1 minute. Reduce heat to medium-low and cook for about 5 minutes. Run a rubber spatula along the outer edges of the tortilla to make sure it's not sticking and to help it form its shape.

Once it starts to firm up around the edges and in the center (although it will still be a little runny on top, place a large plate over the pan and flip the omelette onto the plate. Then gently slide the omelette back into the pan. Cook on high heat for 1 minute, and low heat for 2-3 more minutes or until done. It's done when it feels set in the center, and a knife or toothpick inserted into the center comes out clean.



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

Tag us [@GatheringTogetherFarm](https://www.instagram.com/GatheringTogetherFarm)