



CSA NEWSLETTER

WEEK 19 - 10/13/2026



With Gathering Together Farm being a large farm and big operation, many workers are very specialized. There are people who work in the propagation greenhouse seeding and grafting little plants. Then, the starts are transplanted by another crew into a greenhouse or field. Some plants can be direct seeded, which is someone else's area of expertise. Then, once planted, the plants need to be weeded and cultivated by a team of expert tractor operators, and also watered by our irrigation crew of 2, who water all 50 acres through the hot summer. Finally, the veggies are ready to be harvested for CSA boxes, the farmstand, farmer's markets, and orders for grocery stores and restaurants, and, of course, this is done by our two harvest crews, who are expert bunchers and know each crop's signs of ripeness.

Today, I'd like to introduce the irrigation crew: Carmelo, the current head of irrigation, and Michael, the irrigation assistant. Together, they share the responsibility of watering every field and house for several months. To do this, they first lay out pipes in the fields or drip lines in the houses. Then, because our pumps can't water every field at once, they have to determine which lines to open/close so that the pump gives each line just the right amount of pressure, and simultaneously assess which crops need more or less water depending on crop type,

size, the forecast, the type of soil of each field, and so many other factors. They make it look so easy!

We are so grateful to farm in a place with water, and to have water rights. But being directly by the Mary's River can be an advantage and a disadvantage. The pros are obvious. The main con of being on the river is flooding. We usually get at least one per year.

But we're thankful for the water and for our excellent watering crew! Thanks Melo and Mike!

Haylee



NYT POTATO LEEK GRATIN

- 2 tablespoons unsalted butter, more for greasing the pan
- 2 large leeks, trimmed and halved lengthwise
- 1 ½ pounds peeled Yukon Gold potatoes
- 1 teaspoon kosher salt
- ½ teaspoon ground black pepper
- 2 thyme sprigs
- 1 cup heavy cream
- 1 fat garlic clove, finely chopped
- 1 bay leaf
- ¼ teaspoon freshly ground nutmeg
- ¾ cup Gruyère, grated

Heat oven to 350 degrees and butter a 2-quart gratin dish. Wash the leeks to remove any grit and slice thinly crosswise.

Using a mandoline or sharp knife, slice the potatoes into rounds, ⅛-inch thick. Toss with ¾ teaspoon salt and ¼ teaspoon pepper. Layer the rounds in the gratin dish.

Melt the 2 tablespoons butter in a large skillet over medium heat. Add leeks, remaining salt and pepper, and thyme. Cook, stirring, until leeks are tender and golden, 5 to 7 minutes. Discard thyme and scatter the leeks over the potatoes.

Add cream, garlic and bay leaf to the skillet, scraping up browned bits of leeks from the bottom of the pan. Simmer gently for 5 minutes. Stir in nutmeg.

Pour the cream over the leeks and potatoes and top with the Gruyère. Cover with aluminum foil and transfer to the oven. Bake for 40 min, uncover and bake until the cheese is bubbling and golden, 15 to 20 minutes longer. Let cool slightly before serving.

Veggie List:

Rainbow Chard

Leeks

Cauliflower

Potatoes

Onion

Watermelon Radish

Carrots

Cucumbers (maybe last!)

Candystick Delicata - bred in Corvallis by Carol Deppe for extra sweetness and productivity in the area

