



CSA NEWSLETTER



*We have the power to create our own reality. Dream it, Think it,
Say it, Do it. - Twiggy Pucci Garçon*



THIS WEEK'S VEGGIE LIST

Candy Stick Delicata
Cauliflower
Onion
Pimento Pepper
Garlic
Jalapeno
Purple Potatoes
Cucumbers
Red Cabbage
Red Beets
Tomatoes



WEEK 17 - RAINY DAYS RETURN

As the weeks go by, I find the ever-changing harvest on the farm to be both comforting and sobering. Getting to witness and experience all of the vegetables and fruits that come into the farmstand over the span of the season has been such a blessing, but sometimes, I am reminded that time stops for no one thing, no matter how wonderful it may be.

Moving forward into this rainy week, I think about the impending changes that will be and reflect on what we have accomplished. This season has brought us so many great things. From spectacular produce, warm bowls of soups, and promises of a longer season... we feel grateful for every moment!

Speaking on accomplishments, it is with both sadness and jubilation that we bid farewell to GTF chef, Gus, as he heads to Spain to further his culinary endeavors. Thank you Gus for all of the good times, artful pizza displays, and laughs you have brought the team. We wish you the very best on all that awaits you!

Lastly, we have our delightful Candy Stick Delicata in the box this week! The rich, buttery taste of this squash (akin to butternuts and sweet potatoes) makes it a fan-favorite in my household. Hopefully it will soon be a favorite of yours, too. Until then, I'll be making some homemade soup and cozying up with my partner and our cat to watch some magical movies on these rainy nights! Wishing you all a wonderful week and good health as we move into the autumnal season.

-ALLIE WOOD

SIMPLE & CREAMY DELICATA SQUASH SOUP

Ingredients:

- 2 delicata squash, halved lengthwise and seeded
- 1/2 onion, chopped
- 1 1/2 cups vegetable broth
- 3/4 cup heavy whipping cream
- 1 tablespoon butter
- Salt, to taste
- Ground black pepper, to taste

Directions:

1. Preheat oven to 325 F. Place the squash cut sides down in a baking dish. Add 1/8 inch water in baking dish, cover with foil and bake 35-40 minutes or until tender. Let cool.
2. In a large saucepan, melt the butter. Add onion and cook over low heat, stirring occasionally until onion is softened but not browning.
3. Once cool, scrape the squash out of the skin and add to saucepan with onions. Add the stock and heavy cream. Cook over moderate heat, stirring occasionally, about 25 minutes.
4. Puree the soup with an immersion blender, or in small batches in an upright blender or food processor. Season with salt and pepper to taste and serve. Enjoy!



Source: *AllRecipes*

BAKED CAULIFLOWER MAC & CHEESE

Ingredients:

- 6-8 cups cauliflower, chopped into 1-inch pieces (*one medium to large head*)
- 3 tablespoons butter
- 3 tablespoons flour
- 2 cups whole milk
- 1 1/2 teaspoons salt
- 1/4 teaspoon cracked black pepper
- 1/2 teaspoon garlic powder
- 2 cups freshly shredded sharp cheddar cheese, plus 8 ounces (*do not use pre-shredded cheese as it will impact the texture of this dish*)
- Breadcrumbs, optional

Directions:

1. Preheat oven to 375 F.
2. Fill a microwave-safe bowl with 1 inch of water. Add cauliflower to the bowl and microwave on high for 8 minutes. Drain and set cauliflower aside.
3. In a large sauce pan, melt butter over medium heat.
4. Slowly stir in flour, constantly stirring for about 3 minutes.
5. Gradually whisk in the milk, a little at a time, until completely incorporated and mixture is thick and smooth.
6. Remove from heat, stir in salt, pepper, garlic powder, and shredded cheese until melted and completely incorporated and smooth.
7. Stir in cauliflower. Transfer to a 9×13 inch baking dish. Sprinkle thin layer of cheese and breadcrumbs on top if desired.
8. Bake for 25 minutes until cheese is bubbly and begins to brown. Switch to BROIL for 2-4 minutes to brown the top a bit more.
9. Dish will be hot! Allow to cool slightly before serving.

Idea inspired by:

Farmstand employee, Krista James
Source: *Creme de la Crumb*

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

Tag us on FB and IG: [@GatheringTogetherFarm](#)