



Gathering Together Farm

Phone: (541) 929-4273

Email: markets@gatheringtogetherfarm.com

CSA Newsletter—Week 18, Oct 9th, 2020

Gratitude Goes Good with Food—fall food feels

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Butternut Squash

Sweet and rich, this is a great general purpose squash. It makes for a sweet pumpkin pie, a savory roasted squash dinner, or a rich creamy pureed soup.

White Salad Turnips!

Best. Turnips. Ever. Nobody ever gets excited about turnips but these are a different story. Crisp & supple in texture and super sweet in flavor, these are one of the most delicious raw munching veggies to add to any dip platter. The stems and leaves are also crisp & delicious like bok choy or tatsoi, and are nice and smooth unlike their fuzzy radish cousin. Enjoy the whole plant sauteed with tamari and served with rice, kimchi, and an egg ☺

Celery—First of the season!

Celery, the cucumber of fall. We are so excited to have its crunchy wonderfulness back in season after such a long hiatus. Unlike the celery that most of us grow up eating, I was surprised upon eating our celery for the first time to find how sweet and flavorful it is, showing its relation to close aromatic relatives such as parsley.

Spicy Red Anaheim

Spicewise, a ripe anaheim has a heat level between a poblano & a jalapeño. Add to any dish for a rich warmth.

Sweet Red Bell Pepper

Red Russian Kale

Bunched Carrots

Thyme

Potatoes

Yellow Onions

A Shallot (onion x garlic cross)

Hello veggie lovers,

There are so many exciting things in the box this week! White salad turnips and celery are particularly exciting fresh fall treats, as well as Red Russian kale, thyme, and a ripe red anaheim pepper. With the number of sunny days dwindling and cold nights rising, summer's produce selection is on its way out. We think of summer as the time of abundance, but there is really so much incredible produce to enjoy year-round here in the Willamette Valley, produce that is invigorated by cold temperatures and in its prime at a time when nothing else can survive. The autumnal array must be explored!



The one and only Lauren at the PSU market. Lauren has worked markets for the farm for a few years and came down to the farm to spend a season harvesting in the fields last year.

There are lots of ways to get your produce needs satisfied throughout the fall and winter months. At GTF we are now offering our first ever 7-week Fall CSA, and you can always come visit us at the farmers market as well! This week I found myself reflecting on the 2020 market season, and just feeling straight up grateful. I started working markets almost a decade ago, loved creating flowing produce displays, doing cooking demos at the Vegucation Station, talking at length with customers about all things food, farming, and overall well-being.

Little did I know that eight years later all of that would change and I'd be navigating how to sling veg safely in a global pandemic. Our incredible team of marketeers worked out so many logistical challenges throughout this season, changing every single one of our processes to keep customers and employees alike safe. There are no more cooking demos, and there is a much more fast-paced feel to the day. Everything is different, yet what has made it all worth it is how overwhelmingly grateful our community has been throughout it all.

Every week I watch dozens of people line up six feet apart to wait in our line, and if I let myself it could move me to tears every time. I thank people for their patience and am only ever met with gratitude. Without that level of community support none of this would be possible. As we near the end of our main CSA season (I can't believe there's only three weeks left!), we hope we can continue to help you extend your seasonal eating through the fall and summer months. Your support means the world to us! As always, gratitude goes good with food.

—all the love, your vegucator, LB markets@gatheringtogetherfarm.com

We'd love to see what you're doing with your CSA box! Tag us on social media @gatheringtogetherfarm!

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HASSELBACK BUTTERNUT SQUASH WITH THYME BUTTER



<https://www.halfbakedharvest.com/hasselback-butternut-squash/>

INGREDIENTS

- 1 medium butternut squash
- 4 tablespoons extra virgin olive oil
- kosher salt and black pepper
- 1 stick (8 tablespoons) Butter, at room temp
- 3 tablespoons maple syrup
- 1/3 bunch chopped fresh thyme
- 1 cup finely torn ciabatta bread (optional fancy)

DIRECTIONS

1. Preheat the oven to 425 degrees F. Halve the squash lengthwise & scoop out the seeds. Rub with 2 tablespoons olive oil, season with salt and pepper. Place on a large baking sheet & roast until squash begins to soften, 15 min.
2. Meanwhile, in a small bowl, stir together the butter, maple syrup, and thyme until combined.
3. Grab the squash from the oven and transfer to a cutting board. Using a sharp knife, slice through the rounded sides of squash halves, crosswise, going as deep as possible but without cutting all the way through. I find it helpful to position 2 spoons on either side of the squash to help prevent cutting all the way through (see above photo). Return the squash to the baking sheet, scored sides up. Spread half the maple butter over the squash, allowing it to drip into the slices. Season with salt and pepper.
4. Roast the squash for 30 minutes, then spread with the remaining maple butter, spooning any melted butter in the pan over the squash. Return to the oven and roast another 15-20 minutes, until the squash is tender.
5. At the same time, toss together the bread, 2 tablespoons olive oil, the sage leaves, and a pinch of salt and pepper on a separate baking sheet. Transfer to the oven and bake for 10-15 minutes or until toasted.
6. Remove the squash from the oven and transfer to a serving plate. Drizzle over any maple butter left on the pan. Top with breadcrumbs and sage. Serve warm!

MISO ROASTED WHITE SALAD TURNIPS



Adapted from <https://foolproofliving.com/miso-roasted-japanese-turnips/>

INGREDIENTS

- 1 bunch turnips rinsed and cut in half - green parts reserved
- 3 tablespoons white miso paste, divided
 - You can use tamari/soy sauce to get a similar flavor
- 3 tablespoons olive oil divided
- Coarse sea salt & freshly ground black pepper

DIRECTIONS

1. Pre-heat the oven to 425 degrees F. Line a baking sheet with parchment paper. Set aside.
2. Whisk together the 2 tablespoons of miso paste and 2 tablespoons of olive oil in a bowl.
3. Spread the turnips on the prepared baking sheet. Drizzle it with the miso-olive oil mixture. Give it a toss to make sure that all turnips are coated with the mixture. Place in the oven and bake for 12-15 minutes making sure to rotate the turnips halfway through the baking process. When they come out of the oven, let them cool. Sprinkle them with a big pinch of black pepper. Taste for seasoning and add in some salt if necessary.
4. Meanwhile, rinse the green leaves and give them a rough chop. Heat a tablespoon of olive oil in a large pan. Sauté greens until they are lightly wilted, 2-3 minutes. Stir in the rest of the miso paste and make sure that the green leaves are coated with the paste. Add in 1/4 teaspoon freshly ground black pepper. Taste for seasoning and add in if necessary.
5. Transfer the warm greens in a large salad bowl. Spread the roasted turnips on top of the greens. Serve immediately.

ANAHEIM POTATO BREAKFAST HASH



<https://www.thecomfortofcooking.com/2012/09/potato-hash-with-bell-peppers-and-onions.html>