

CSA NEWSLETTER



Week 21- October 31, 2023

We made it!

We have completed our 21-week journey of sharing food and supporting each other! Your trust in us allowed us to grow nourishing vegetables, take care of the land, and provide our amazing employees with year-round work. We are truly grateful to you, the GTF CSA community hasn't failed us in the 27 years we've been running this program.

Thank you for showing up this year for local organic agriculture, and for helping us live our values!

We hope that you found the boxes exciting, well-rounded, and bountiful! And that the newsletter was helpful to inspire you in the kitchen, and to tie the veggies in your box with what was happening at the farm and the seasons of the Willamette Valley.

Comparing the last week to the first week makes me recognize how as farmers we are always planning ahead but keeping our hands and bodies busy with what's in the ground in front of us. On week one, you got fava beans and garlic scapes, both crops are now in the ground but are tiny and have a long way to go until we see them fruit and flower, you also had potatoes on week one, the farm's first ones of the year. This week, our potatoes are the last ones to get harvested from the fields before it got too wet and frozen.

Please keep in touch with us as the fall and winter progress, and know that you can always visit us at our farmers markets (and farmstand until Nov 18th) until CSA re-opens again next spring. We will continue having produce available across the four seasons, so please contact us if we may be able to help guide you to a local GTF outlet.

Last, Sally and Haylee are the masterminds behind the CSA operation, big thanks and a round of applause for all the care, love, and hard work they put into making this year's program a smooth and wonderful adventure!

Hope to see you next spring!

Stay cozy and eat your veggies,

Rosie

PS: I hope that you weren't too disappointed to find pie pumpkins instead of pumpkin pies in your box last week!

Table of box contents:

Bunched Beets	Butternut Squash
Carrots	Celeriac
White Russian Kale	Nicola Potatoes
Parsley	Onions



Part of what lays ahead for the GTF crew! There will also be belly warming soups, funny waddling across the fields with mud packed boots, and communal meals shared in the farmstand,

HONEY GLAZED HASSELBACK BUTTERNUT SQUASH WITH CINNAMON MASCARPONE

If you need to make something fancy, need some material for your Instagram or want to prepare delicious food for a cozy evening at home, make this.

Ingredients:

- 1 butternut squash
- 2 tablespoons olive oil
- Salt, to taste
- 3 tablespoons honey

For the cinnamon mascarpone spread:

- 1 cup mascarpone
- ¼ cup confectioners sugar
- 1 teaspoon cinnamon

For serving:

- ½ cup halved walnuts
- Sage leaves, for garnish

Preparation

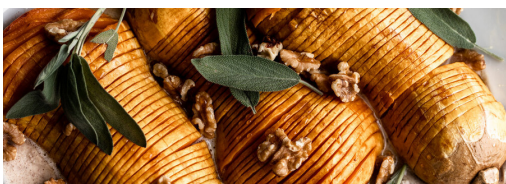
1. Heat oven to 400°F (200°C). Use a vegetable peeler to remove the skin and white flesh. Cut the butternut squash in half lengthwise and scoop out the seeds and discard. Rub the squash all over with the olive oil and season with salt then place cut side down on a large baking sheet.
2. Roast until the squash is just beginning to soften, about 20 minutes. Remove to a cutting board and use a sharp knife to make crosswise slices into the rounded sides of the squash, being careful not to cut completely through.
3. Return the squash to the pan sliced side up. The squash should hold their shape and still look like full squash. Drizzle all over with honey and continue to roast until the squash is extremely tender, about an additional 30 to 35 minutes.

FOR THE CINNAMON MASCARPONE SPREAD:

1. While the squash roasts, add the mascarpone, confectioners sugar and cinnamon to the bowl of a stand mixer and whisk until combined.

FOR SERVING:

1. Spread the cinnamon mascarpone on a platter or plate and top with hasselback squash and walnuts. Garnish with sage leaves and serve immediately.



Adapted from [Cooking with cocktail rings](#)



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CELERY ROOT-POTATO PURÉE

Mash potatoes made elegant and gourmet, just as easy, and perfect for thanksgiving! (Your celeriac will store till then no problem! Keep it in the fridge in a bag so it doesn't dry out. You can also get more celeriac from us at the farmers market before thanksgiving- PSU, Hillsdale, Newport and Corvallis)

- 1 pound celery root, peeled and cubed in 1 inch cubes
- 3 pounds potatoes, preferably Yellow Finn or russet, peeled, in 1-inch cubes
- 4 to 6 garlic cloves
- Salt
- 1 cup milk or half-and-half, more if necessary
- 1 stick unsalted butter (¼ pound)

Preparation

1. Put the celery root, potatoes and garlic cloves in a soup pot. Cover with cold water and salt generously, then boil over medium-high heat until tender, about 15 minutes. Drain and mash in the same pot, if you prefer a rough-textured purée, mash with an electric beater or a hand-held potato-masher.
2. Return the pot to the stove, over medium-low heat, whisk in the milk or half-and-half until the thickness of the purée is to your liking. It shouldn't be too stiff. Whisk in the butter and incorporate. Taste for salt and adjust. Make sure the purée is heated through.



Adapted from [The NYT Cooking](#)

We'd love to see what you're [@GatheringTogetherFarm](#) doing with your CSA box! Tag us [@GatheringTogetherFarm](#)

