



07-08-2025



CSA NEWSLETTER

Every day is a great day to turn over a new leaf... especially if it's lettuce!



THIS WEEK'S VEGGIE LIST

Green Cabbage
Carrots
Onions
Cilantro
Scallions
Yellow Potatoes
Cucumbers
Mixed Squash
Lettuce
Tomato

WEEK 5 - THAT FARMSTAND FEELING

Every day into summer gets a little bit warmer, but also a little bit sweeter. A perfect example of that being our heirlooms! Heirloom tomatoes are slowly trickling in and we couldn't be more excited about it. Their dynamic, sweet-but-tangy, and acidic tastes are well renowned and highly anticipated. It is one of the *many* things we look forward to as we waltz our way through summer. The restaurant and farmstand have been popping and it is all thanks to folks like you! We've been having an amazing season and we've spent our time winding down by jumping in the river after the work has been done. It's an amazing way to round out the day and to stay cool during these high temperature afternoons.

Lettuce galore! We have lots of lettuce here at GTF right now, so keep your eyes out for some in the box this week. Our crisp, crunchy, & delicious lettuce makes for a great addition to a grilled burger or veggie wrap and of course, makes an equally impressive salad.

As the season progresses, I can't help but think about the remarkable time we're having in the farmstand and restaurant. Our weekends have been crazy, wonderful days filled with bustling noise and worthwhile chatter as customers come from near and far to enjoy the immersive restaurant experience. Working in the farmstand, I have the pleasure of conversing with so many wonderful people as they anticipate the meal they've come all that way to enjoy. It is an exceptional feeling getting to hear how our regular farm-goers have been since their last visit and I've cherished alongside my fellow farmstand crew how unique of an experience it is to build these meaningful connections with you all.



Something about coming in to enjoy the quaint and homey vibe of a farmstand packed to the brim with fresh produce, yummy pastries, beautiful bread loaves, and local artisan goods brings a smile to many faces. And I promise, from the other side of the farmstand counter, we feel that joy, too.

GTF Farmstand worker Sherlin described the farmstand experience aptly, remarking, “One thing that makes the farmstand experience so unique is getting to learn the stories of all the local businesses we work with. It’s the same with our customers. The way that we build natural relationships with people really does matter.” Engaging with the local and loyal customers makes for a lasting impression that goes beyond what we do at the farmstand. Having a space that allows you to grocery shop *and* dine-in at that feels warm, welcoming, and immersive is extremely important.

In the farmstand, we take orders for the restaurant meals and get the delicious (and rightfully beloved!) doughnuts into your hands, but we also rise with the sun each morning to create an enchanting display of fruits and vegetables as well as eagerly anticipating the conversations and connections we build every day with *you*. It wouldn’t be the farmstand without that element of connection. Here’s to many more months of veggies and laughter!

-ALLIE WOOD



*Some of the friendly faces you'll see if you visit the farmstand!
(From left to right: Isabel, Krista, Sherlin, & Allie)*

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

*Tag us on FB and IG:
@GatheringTogetherFarm*

CILANTRO LIME COLESLAW

Ingredients:

- 6 cups chopped cabbage
- 2 cups shredded carrots
- 1 cup plain Greek yogurt
- 1/2 cup fresh cilantro
- 1/4 cup lime juice
- 1/2 teaspoon ground cumin
- 1/2 teaspoon fine sea salt
- 1/4 teaspoon cracked black pepper
- 3 scallions, chopped
- 2 garlic cloves
- 1 jalapeño or serrano pepper, steamed and cored (**optional**)

Directions:

1. Combine the Greek yogurt, cilantro, lime juice, cumin, salt, black pepper, scallions, garlic and pepper (if using) in a blender or food processor. Pulse briefly a few times until the mixture is combined.
2. Place the cabbage and carrots in a large mixing bowl. Drizzle the sauce on top of the coleslaw, then toss until the mixture is evenly combined. Season with extra pepper and lime juice as needed.
3. Serve immediately, or cover and refrigerate for up to 24 hours.



*Recipe from Gimme Some Oven,
Picture - GTF Cabbage*