



Gathering Together Farm

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CSA Newsletter—Week 1, June 8<sup>th</sup>, 2021

Welcome to the 25<sup>th</sup> Summer CSA - We're So Happy You're Here

## TABLE OF BOX CONTENTS

**Bunched Carrots**

**Bunched Spinach**

**Bunched White Turnips\***

*In the included recipe we suggest adding in turnips along with the potatoes. Turnips can be cooked just like potatoes and are lower in carbs and more nutrient dense!*

**Collards**

*The greens loved around the world. Search for a collards recipe and you'll find everything from Brazilian recipes to southern comfort food, to middle eastern dishes. Have fun learning to love these high in vitamin K greens!*

**Dill\***

**Lettuce**

**Scallions**

**1 lb. Fava Beans**

*A diverse seed with a long history, fava beans can be roasted as a snack food per recommendation of Oregon State Horticulture Program*  
<https://horticulture.oregonstate.edu/oregon-vegetables/beans-fava>.

**1 lb. Red Potatoes\***

**2 Persian Cucumbers**

*These small cukes have a thinner skin, are less watery than traditional, and have few seeds. One of John's favorites!*

**2 Spring Onions**

*\*Look for these veggies in included recipe.*



Summer 2013: Becie (Sally's mom), Marianna, Sally, and John.

*From the desk of Farmer John,*

Welcome to all our new and returning members. Most of us believe this our 25<sup>th</sup> year offering a CSA. For our part this means it has become a well-rehearsed ritual of planning and execution. Of course, nothing in farming goes exactly as planned so all this really means is we have a lot of practice dealing with the problems which will arise. Most of what you will get in your box will have been determined in the dead of winter when the planting schedule for this season was created. Some items in your box may generate from the unanticipated bounty resulting from great timing, fertility, weather, and luck. On the other side of the equation some items in the box plan won't make it due to insects, disease, or weather.

A little bit about the farm right now. I think there is a real upbeat positive vibe going around. We are feeling freed from the virus as a working group. We have only one unvaccinated worker on the farm. They wear a mask and observe protocols and the rest of us have taken off our masks and are enjoying smiles, clarity of speech, clarity of vision from unfogged glasses, and a few hugs. Masks are still be worn during public interactions at the Farmstand and at Markets.

Looking around the farm I see a lot that is old and a lot that is new. Much of what looks old is Sally and I who started the farm 34 years ago. Then there is the large core of hardcore farmers who have been here more than 20 years. Their knowledge and  
*(continued next page)*

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

 [@GatheringTogetherFarm](https://www.facebook.com/GatheringTogetherFarm)  [@GatheringTogetherFarm](https://www.instagram.com/GatheringTogetherFarm) [#gtfcsa](https://www.instagram.com/gtfcsa) email: [csa@gatheringtogetherfarm.com](mailto:csa@gatheringtogetherfarm.com)

## Smashed Potato (Turnip) Salad with Dill Vinaigrette



—Adapted from <https://thefeedfeed.com/jakecohen/smashed-potato-salad-with-herb-vinaigrette>

### Ingredients

- About 2 pounds **potatoes**
- Kosher salt, to taste
- ½ cup olive oil, divided
- ½ cup chopped **dill**
- 2 tablespoons chopped mint
- 2 tablespoons fresh thyme leaves, minced
- 1 tablespoon Dijon mustard
- 1 teaspoon granulated sugar
- ¼ teaspoon crushed red pepper
- 1 lemon, zested and juiced

**Note:** In your box you only received 1 lb. of red potatoes. Feel free to supplement with **turnips**.

### Directions

1. Preheat oven to 450°F. In a pot, add potatoes and cover with cold water. Season with salt and bring to a boil over medium-high heat. Cook until tender when pierced with a knife, 10-12 minutes. Let cool slightly, then using the bottom of a measuring cup or glass, smash each potato until ¼-inch thick.
2. Transfer smashed potatoes to a sheet pan and toss gently with ¼ cup of the olive oil and salt. Roast, flipping halfway through, until golden brown and crisp, 35-40 minutes.
3. Meanwhile, in a medium bowl, whisk together remaining ingredients with remaining ¼ cup olive oil until smooth. Adjust seasoning with salt.
4. Transfer potatoes to a bowl and spoon dressing on top, then serve.

skilled hands create the high level of quality we are known for. On the other side of old are the many newbies we have sprinkled among the crew. It took us more time and effort than it has taken in years past to find new crew members to fill our openings. We feel extremely fortunate to have found the high-quality motivated individuals now working alongside our veterans. They are fitting right in and having a positive impact. Also recent on the farm is some, new to us, old equipment that we are hoping will make us more efficient. Got another old tractor with a creeper gear so we can run two transplanter at one time. Got a used one row carrot and root crop harvester so we can get the winter storage roots out of the ground before we must grovel in the mud to do so. Got an amazing transplanter for pennies on the dollar after a hemp outfit went bankrupt and the bank liquidated. Labor saving devices are increasingly important to our bottom line. Every year in the last decade the average wage on this farm has gone up significantly. This is a good thing because the people here deserve more than they are currently getting...better paid farmers does mean every task must be mindfully executed and every tool and machine that increases productivity must be integrated into our system.

Lots will be new with our Farmstand this year. This is most pertinent to those members picking up their box at the farm. Last year we didn't open the Farmstand to any in person dining. We focused the Farmstand on emphasizing our produce and complimenting with produce, meat, cheese, milk, mushrooms, beans, flours and wine from local farmers and artisans. Our chef Scott Wilcockson will continue to do meals to-go Thursday, Friday, and Saturday nights. We also plan on bringing back in person dining on June 24<sup>th</sup>.

Laura Bennett who has been the voice of our CSA and beloved “vegucator” for the last few years has left us. She is off to pursue her writing career and other goals. As old members well know she was an extremely talented writer capable of being deeply personal and delving into the social political forces affecting marginalized populations in Agriculture and greater social justice issues. Presently we haven't identified anyone on the farm who has the farming knowledge, literary skills and bandwidth to put out a weekly piece. With this in mind, the in depth look at the farm will be more random. Throughout the season we will be asking people working on the farm to write a piece for the newsletter. We will always have the list of the contents of the box and recipes in every newsletter. Enjoy your weekly box of vegetables.

-Farmer John Eveland

