

# CSA NEWSLETTER



**Week 19 - October 18th, 2023**

Just two more weeks to go! We will miss seeing you each week and putting the boxes together.

Here's part of the process, one of the final steps, we go through every week to put together CSAs at the farm. First, we get our assembly line out every Monday and Friday, and line up all the veggies, always starting with potatoes and heavier items, and ending with lettuce, herbs, and salad. The pack shed crew transitions from putting together orders for restaurants or washing root vegetables to putting veggies in your box (most of the time, reinforcements have to be called from the office and harvest teams). The first person in line, who's putting the potatoes in the box, and the last person in line, who's putting the lids on the box and moving them from the line to a pallet, need to keep track of how many boxes we've made, this way as soon as we reach the number of salad and regular boxes required for a location, a third person takes the pallet with all the CSA boxes, wraps it, and moves it back to the walk-in. These people need to be counting, and keeping up with the chatter, jokes, and laughter, it's not an easy job.

Jokes aside, we've put a lot of effort towards being on point with the number of boxes per location, our CSA newsletters, and all of our CSA member's needs, but this is a good time for you to give us any feedback on logistics, the content of the box, and any other suggestions or ideas you might have. We'd love to hear from you while the season is still fresh in our memories.

Email, call, or talk with us at your pick-up location.

Rosie

## Table of box contents:

Celery

Cauliflower

Scarlet Kabocha

Tatsoi

Bell peppers

Eggplant

Leeks

Lettuce

Harvest Moon Potatoes



Packing shed crew!

From left to right, Mariana, Zani, Haylee, Patty and Rosa

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## **SPICED CALULIFLOWER WITH ROMESCO**

### Ingredients

- 2 peppers, cut in large strips
- 3 garlic cloves
- 6Tbsp olive oil
- 1 head cauliflower, cut into medium florets
- 1 Tbsp paprika
- ½ cup sliced almonds
- Handful cilantro
- 1 Tbsp apple cider vinegar
- 2 pinches salt & more to taste
- ¼ cup pine nuts or pepitas, toasted

### DIRECTIONS

1. Preheat oven to 400. On a lined baking sheet, place the cut peppers, and 3 garlic cloves. Drizzle with olive oil and roast in the oven for 10 minutes.
2. While the peppers are roasting, toss the cauliflower florets in a large bowl with olive oil & and paprika until they are well coated.
3. Remove the peppers and garlic from the oven and place into the food processor. Then spread the cauli out onto the baking sheet and place them in the oven for 30 minutes, until soft & brown.
4. Add the sliced almonds, cilantro, vinegar, olive oil, and salt into the food processor. Process for about 30 seconds, then use a rubber spatula to scrape down the sides and process again for another 10-20 seconds until well-combined.
5. Place a dollop of romesco on each plate.
6. Toast the pine nuts in a dry pan and set aside.
7. When the cauli is done, add them to the plate and top with the pine nuts.

Adapted from [The toasted pinenut](#)

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.

Here's a recipe in case you still have some fennel from last week

## **CELERY FENNER AND APPLE SLAW**

### INGREDIENTS

- 2 tbsp. extra virgin olive oil
- 1 1/2 tbsp. Apple cider vinegar
- 2 tsp. lemon juice
- 1 tsp. honey
- 3 tbsp. fennel fronds, roughly chopped
- 1 fennel bulb, julienned
- 1 firm, crisp apple (I used a pink lady), julienned
- 1/2 red onion, thinly sliced
- 3 stalks celery, thinly sliced
- 1/4 cup slivered almonds (raw, unsalted)
- Salt & ground black pepper to taste

### DIRECTIONS

1. Combine the first five ingredients in a medium-sized bowl. To the same bowl toss in all the remains ingredients, and gently toss together. Let stand at least 20 minutes before serving, taste for seasoning, and enjoy!

Adapted from [The feedfeed](#)

Celery house a few months ago, and recent brassica floret harvest



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

