

CSA NEWSLETTER



VEGGIE LIST

KABOCHA SQUASH

CAULIFLOWER

SCALLIONS

POTATOES

ONION

COLLARDS

WATERMELON RADISH

GREEN BELL PEPPER

COLOR BELL PEPPER

BULK CARROTS

BAGGED GREEN BEANS

Farm to Table Kens Artisan Pizza

by Daniel Rayne

It seems like very few foods are as universally loved as pizza. Cities fight over whose is best. Entire coastlines unite to boast victory. Nations pride themselves on being originators, innovators, radicals and outliers. But in the end, we can all agree that very few things bring true happiness like a favorite slice and beverage for lunch.

Here on the west coast, many pizzerias steer away from techniques considered traditional on the east coast. Using Bases like BBQ sauce, pesto, and alfredo in place of traditional tomato sauce; opting for ingredients considered more cost effective and piling them high, as opposed to the less is more approach adhered to by many traditionalists; and using crusts of varied styles and tastes to offer new experiences from top to bottom.

Open since 2006, Kens Artisan Pizza has garnered much acclaim in the world of traditional pies. Most recently being named 5th best pizzeria in the US by 50 Top Pizza, Ken's has perfected their own style that leans into tradition while also infusing subtle and effective flavors and ingredients to keep their menu fresh and exciting. Pizzas like the Brooklyn profile pickled jalapenos and hot honey, while the classic margherita combines tomato sauce, basil and fresh mozzarella to perfection. Their slow fermented dough has been considered with care and blisters to a crisp in minutes inside a 700+ degree wood fire oven.

Amidst the numerous delights on Ken's pizza menu, you can find a plethora of GTF veg hand-picked from farmers markets by Chef Vincent Crone. In a brief moment I was able to chat with Crone, we talked about the rapid progression the pizzeria and pizzaiola himself have seen over the past few years. Hired 6 years ago, Vincent saw Ken's through the COVID lockdown and the subsequent revamp of the menu and business model. "I'm really grateful, but definitely can't take the credit. I was lucky to be in the right place, ya know?" Crone expressed with humility. Glancing over the Shemanski market wood fire KCK pizza truck, he says "I wouldn't be brave enough to share my work like that."

Humility aside, the artisan pizzeria is expanding to open a second location in Bend under Crones' leadership. Despite feeling his dough stretched a little thin at the prospect, Crone is optimistic at the new venture. You can find Chef Vincent cooking pizza Tuesday to Sunday for dinner hours and can look forward to a new location in November of this year.

Oh, despite my love and affection for all forms of pizza, a NY style pepperoni/jalapeno and a Dr. Pepper for me, please.



Farm Salad and Pizza at Kens



Let Talk About Cauliflower

The Rocky Balboa of the brassica family, cauliflower is the slightly lumpy, sometimes oversized and intimidating underdog that we all deserve. Often relegated to a delicious but simple roast or soup addition, this delicious product of the mustard family is capable of so much more.

I love cutting top to bottom and making 2-3 large “steaks” from the center mass and roasting those in balsamic and oil, or some classic buffalo sauce to make a veg buffalo sandwich. Follow that with a quick hot pan fry to add an extra layer of crispy caramelization.

Cut and steam florets before dipping in egg wash, parmesan and bread crumbs for cauli-tots. Substitute for potatoes in a potato salad.

Think outside the box! This champion of veg deserves it.

October 10 by Wendell Berry

Now constantly there is the sound,

quieter than rain,
of the leaves falling.

Under their loosening bright
gold, the sycamore limbs
bleach whiter.

Now the only flowers
are beeweed and aster, spray
of their white and lavender
over the brown leaves.

The calling of a crow sounds
loud—a landmark—now
that the life of summer falls
silent, and the nights grow.

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