

WEEK 3 - 2024

# CSA NEWSLETTER



*Panzanella salad with feta and borage blossoms*

## Farm to Table

### Gathering Together Farm - Philomath, Oregon

An open-air dining room with corrugated greenhouse roofing, sliding glass panels for walls, an abundance of lovingly tended plants (and honey bees), with tables and trim by local craftsmen. Bubbling pizzas emerge from a handmade cob oven while vibrant plates of food flow across the room to bright-eyed customers. Only the vague hum of heavy equipment and the farm stand next door remind me of where I am, a working farm.

Chef Scott works alongside a talented crew including his wife and head server, Heather. After graduating high school and a few years of working in diners with names like 'Poppa Bears,' They found themselves drawn away from San Diego to the PNW and Scott felt ready to enroll in culinary school. Shortly after, he found himself at Higgins, A well-known PDX eatery with a foundational farm-to-table philosophy. The exposure to fresh produce and local meat struck a nerve. Years later, as Chef at GTF, he maintains this diligently, working with local meat farmers for his menu. To Scott, it feels dishonest to serve anything but high-quality ingredients. Reinforced by produce being washed less than 200' away. "Being on-site at the farm creates a sense of accountability and a drive to maintain the farm-to-table ethos", Scott says.

Dinner service described in-house as 'elevated but simple cuisine rooted in European farm culture,' and lunch service with burgers, pizzas, salads, and sandwiches, change weekly. The kitchen looks forward to the weekly adaptation, sometimes using produce picked only hours before within shouting distance of the table itself.

Dinner is served on Friday and Saturday nights with reservation recommended and lunch is Wednesday to Saturday 11 am-3 pm on a walk-in basis.

-DWE



*Pork shoulder ragout with handmade rigatoni*

## veggie list

**YELLOW POTATOES**

**CUCUMBERS**

**ZUCCHINI**

**LETTUCE**

**YELLOW ONIONS**

**FRESH GARLIC**

**BULK CARROTS**

**FRISEE - CHICORY**

**ARUGULA**

**BASIL**



## Frisee Salad

For the frisee salad

- 1 large heads frisée (also known as curly endive or endive lettuce)
- 1 orange, sliced into small segments, plus zest
- 1 shallot
- 1 ounce Manchego cheese (or shaved Parmesan cheese; omit for vegan)
- 2 tablespoons sliced almonds
- 1 handful fresh mint leaves, optional

For the dressing: whisk all together;

- 2 tablespoons white wine vinegar
- 1 tablespoon Dijon mustard
- 1 tablespoon maple syrup or honey
- ¼ teaspoon kosher salt
- 6 tablespoons olive oil
- Fresh ground black pepper



*Carrot harvest at the farm is always a big team effort, first, one of the cultivators goes through the field with an undercutter to loosen the carrots from the soil, then the harvest crew bunches, then one person, usually Cirilo, carries them to a flat bed where we stack them to finally be taken to the pack shed, where they're washed and placed into totes in the walk-in cooler.*

We'd love to see what you're doing with your CSA box! Tag us [@GatheringTogetherFarm](https://www.instagram.com/GatheringTogetherFarm)