

CSA NEWSLETTER



Week 10 - August 15th, 2023

During the late Spring and throughout the summer, we enjoy seeing new produce becoming available, the first cucumbers, then the tomatoes and basil, after that suddenly there's green beans and corn! It feels like we are already at the pinnacle of summer, that nothing new will happen for a while, but then, watermelons and melons ripen and come to refresh us with their sweet, juicy, and prized fruit! It's such perfect timing, with hot days coming ahead, we will most certainly enjoy a few, and we hope that you also enjoy yours!

Harvesting melons and watermelons is a team effort, first, Sally heads out to the field and selects each watermelon that is ready to harvest, she cuts them from the vine and makes small piles of 4-5, then someone lifts and throws each one to a person who's right out of the field with a bin to put them in. It takes strength and good coordination for the catcher and the thrower to not drop them, but it is fun and a great full-body workout.



We like to grow 3 varieties of different colors, a red (classic flavor and good texture), yellow (crisp and flavorful), and orange (sherbet-like sweet flavor). We all have our favorite, but I believe they're all unique and perfect in their own way. Rosie

Table of box contents:

Arugula
Parsley
Carrot bunch
Watermelon
Summer Squash
Cucumbers
Potatoes
1 Willamette Sweet Onion
Tomatoes
Leeks
Lettuce



Watermelons for CSA members.

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doing with your CSA box! Tag us [@GatheringTogetherFarm](#) 

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PESTO!

If you need to make dinner in 10 minutes, boil some pasta and make pesto! You can use the Carrot tops, and/or Arugula from your box, plus some parsley for a fresh finish. Each green will give your pesto a different touch.

Ingredients

- 2 cups greens (Arugula or Carrot tops, plus some Parsley, or if you want the classic version, use basil and Parsley)
- 2 garlic cloves
- 2 tablespoons walnuts, pine nuts, or sunflower seeds.
- ½ teaspoon salt
- ⅓ to ½ cup extra virgin olive oil, as needed
- ⅓ to ½ cup freshly grated Parmesan, or Nutritional yeast, to taste

1. In a food processor, place all the ingredients but olive oil. Turn it on, and with the blade running, pour in the olive oil and process until smooth.
2. Enjoy with pasta, roasted potatoes, on toast, etc.



Cucumber house. Owen Roth Photography

WATERMELON SALAD WITH CUCUMBER DRESSING

This salad is ideal to help you stay hydrated, you can also eat the cukes and watermelon on their own to serve the same purpose if you don't feel like chopping.

For The Honey - Lime Dressing

- 2 tablespoons honey
- 2 tablespoons lime juice
- 1 to 2 tablespoons quality extra virgin olive oil
- pinch of salt


Salad

- ½ watermelon peeled, cut into cubes
- 2 cucumbers, cubed
- handful of mint and/or basil leaves, chopped
- ½ cup crumbled feta cheese (optional)

Directions:

1. Make the dressing: In a small bowl, whisk together the honey, lime juice, olive oil and pinch of salt.
2. Make the Salad: In a large bowl combine the watermelon, cucumbers, and fresh herbs.
3. Top the salad with the dressing and gently toss to combine. Top with the feta cheese and serve!

Adapted from [The Mediterranean Dish](#)

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