

CSA NEWSLETTER



Irrigation team (left to right): Daniel, Michael, and Carmelo

VEGGIE LIST

RED POTATOES
YELLOW ONIONS
SHALLOTS
GREEN BEANS
PERSIAN CUCUMBERS
ROMAINE LETTUCE
SUMMER SQUASH
GOLDEN BEETS
KOHLRABI
THYME
TOMATOES

Irrigation Nation

A well-oiled machine. If this turn of phrase is being applied to your job, project or even lifestyle, then you know you're doing something right. In agriculture we have many well-oiled machines at work. John Deere, Kabota and Ford alike. But more so than this is the broad picture of the system itself. With multiple departments such as propagation, cultivation, harvest and packing at work, coordination can be a challenge. But one department weaves in and out of them all and provides that oil, or more accurately - water.

Here at Gathering Together Farm, the irrigation team works tirelessly laying pipes in early spring, watering non-stop in peak summer, and breaking down the infrastructure into the late fall. Irrigation Manager,

Carmelo, is on-site with the sunrise, assessing the fields and greenhouses to determine how the team will approach the day. Each crop has individual watering needs and boundaries, and requires daily observation (see back page for an example), and must be considered by their intricacies.

Carmelo sends the team - Michael and Daniel - to work for the day. As a three-headed hydra, the team runs a total of 5 pumps associated with 6 field spaces. Regularly communicating with the other departments to accommodate (or debate with) each other about operations while adapting to both weather and coordination changes. As a physically demanding job, these water boys get to skip the gym in summer and lift pipes instead. Keeping both their bodies and the farm well attended, well hydrated, and running smoothly.

Watering Tomatoes

As a Water Wizard, one of the most common questions I get is how to water tomatoes properly. The answer is as simple or as complicated as you would like. You can be regimented or you can be (as most home growers are) a little more lackadaisical. Some good parameters to consider are; keeping tomatoes insulated until night temps are regularly 50 degrees F, water every other morning to keep the plants hydrated into mid-day (every morning during 90+ degree waves), and always avoid getting your leaves wet to dissuade fungal diseases developing. Avoid watering a day or two before harvest (this will help avoid ripe tomatoes up taking excess water and splitting. They'll also be sweeter). Don't overthink it! Less is more.

Your best approach will certainly be drip irrigation. This is passive, low maintenance, and effective in avoiding the spread of fungal diseases. You can buy automatic timers, or use a timer on your phone. A 1.5-3 hour 'set' will be adequate for all tomatoes. Aguamente! Enjoy the fruits of your labor!



Daniel, Michael, and Carmelo

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

Golden Beets and Kohlrabi Stew

*Recipe from Farmfluence.co

Ingredients:

- Golden Beets
- Kohlrabi
- Rainbow Chard
- Rainbow carrots
- Lentil
- Tomato Sauce
- Garlic
- Shallots
- Olive Oil
- Salt
- Pepper
- Smoked Paprika
- Cumin

Instructions:

1. Peel and dice the golden beets, kohlrabi, and rainbow carrots
2. Put the onto a baking sheet and drizzle olive oil, salt, and paprika. Bake for 15-20 minutes at 350 degrees Fahrenheit
3. Finely chop garlic and shallots
4. In a large saucepan, heat olive oil over medium hear. Add the chopped garlic and shallots, and sweat until softened. Add lentils and enough water to cover everything.
5. Remove veggies from the oven and add them to the saucepan. Make sure that everything is covered with water.
6. Add cumin and pepper. Bring to a boil.
7. Simmer until the lentils are soft.

Kohlrabi and Beet Salad

*Recipe from Blue Flame Kitchen

Ingredients:

- 3 tbsps canola oil
- 2 tbsps balsamic vinegar
- 1 tbsps liquid honey
- 1 1/2 tsp Dijon mustard
- 1/4 tsp salt
- 2 kohlrabi (peeled and cubed 1/4 inch)
- 2 c golden beets (peeled and cubed 1/4 inch)
- 1 1/3 c nectarine (cubed 1/4 inch)
- 1/2 c slivered almonds, toasted
- 1/2 c crumbled feta cheese
- 1/4 c slivered fresh mint

Instructions:

1. Prepare the dressing, whisk together the oil, balsamic vinegar, honey, dijon mustard, and salt until blended.
2. Combine the kohlrabi, beets, nectarine, almonds, feta cheese, and mint into a bowl.
3. Add the dressing and toss to combine!