



CSA NEWSLETTER

WEEK 14 - 9/8/2026



A big part of GTF is the farmer's market. It's our largest income channel and our largest connector to our local community. Markets are wonderful, not just because we get to see happy customers take good food home, but also because they're social hubs where we meet neighbors (and some CSA members), learn about seasonality and local production, enjoy being outside, and share and chat with other local producers.

But the markets are not an easy game; at one point we were doing 8 farmer's markets a week! For which we needed to have walk-in cooler space, trucks, canopies, register boxes, and marketeers! Now we're "just" doing 5, but it's still a lot. We do 4 markets on Saturdays, so we need 4 box trucks, and this year has been extra challenging with those. There's been one broken truck every week since July, and some weeks it's been 2 trucks down, so we've had to get creative, and our drivers have had to work extra hours to make markets happen.

If sometimes the marketeers look tired, or forget mid-transaction what they were doing, it's most likely because they are, in fact, tired. To make it to the PDX area, we rise at 3 am, get to the farm, leave before 4 am, and we're not back until 5 pm or later, depending on traffic. It's a long day! But most of us love it, and that's how we do it. GTF is known for its beautiful and creative displays, and creating rainbows with vegetables is a fun part of the job. After our masterpieces are done and we admire the beautiful produce on display, it's worth the early mornings! Rosie

Spring day at market

Veggie List

Yellow and Red Onion

Potatoes

Celery

Lettuce

Poblano Pepper

Red Beets

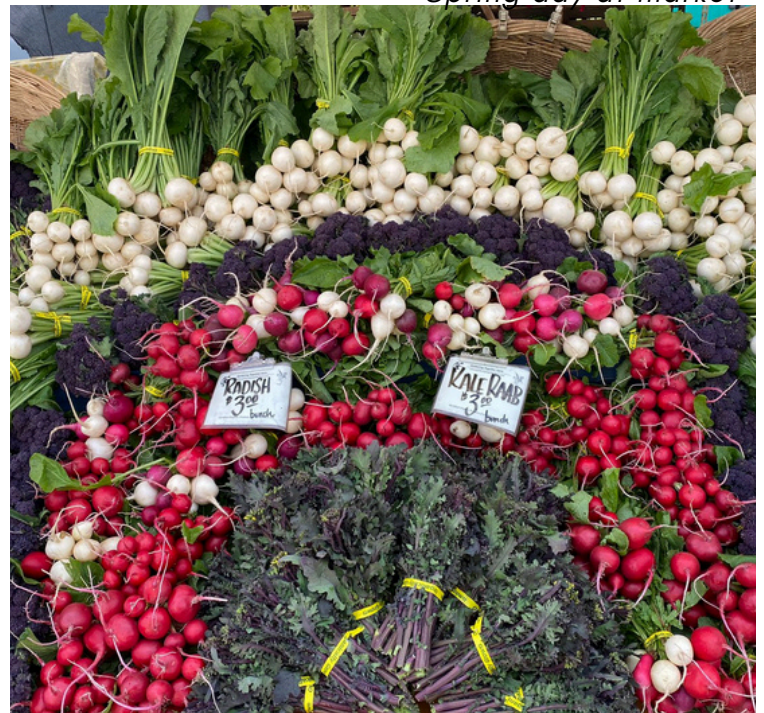
Bell Pepper

Basil

Grapes

Cucumber

Tomato



CELERY

Eat it raw, sauté it, cream it, juice it!

WALDORF SALAD

Here's a recipe for a sweet salad, but there are more savory options if you don't like mixing fruit and veggies that much.

Ingredients

- 2 apples, diced
- 2 teaspoons lemon juice
- 1 cup diced celery
- 1 cup grapes, halved
- 1/2 cup toasted walnuts or pecans, roughly chopped
- 1/2 cup sour cream or yogurt
- 1/2 teaspoon kosher salt

Instructions

- Add the diced apples and lemon juice to a large mixing bowl. Toss to coat. Add the celery, grapes, and nuts.
- Fold in the sour cream (or yogurt) and salt. Taste and adjust the seasoning to your liking. I recommend letting it sit for an hour so the flavors mix. Serve by itself or on a lettuce leaf.

We just harvested the first Celery for you, but there's much more to come! We always try to grow enough successions so we have it at the Farmer's Market when Thanksgiving comes around.



We'd love to see what you're cooking with your CSA box!

Tag us [@GatheringTogetherFarm](https://www.instagram.com/GatheringTogetherFarm)