



Equitable Giving Circle—Uprooting Racism & Seeding Sovereignty in PDX

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- **Napa Cabbage**—A light, sweet, savoyed cabbage with crisp juicy leaves perfect for fresh slaws and fermenting kimchi. A leaf is savoyed when it has a bunch of rumples, like Napa cabbage and lacinato kale do, perfect little nooks and crannies to capture juices and dressings.
- **Fresh Garlic**—Hands down one of garlic’s most incredible forms, that tiny window of time when the garlic head has sized up but has yet to clove up, allowing you to chop right through the entire head and put more garlic in your dishes than you could have ever dreamed.
- **Kohlrabi**—The great ancestral Brassica became many different plants. When energy was allocated to the root, we got radishes, turnips, rutabagas, etc. Allocated to the flower, we got broccoli; to the buds, cabbage and Brussels. And when that energy was allocated to just the stem, you get this alien creature called kohlrabi, a vegetable that is technically an enlarged stem that sits peacefully on top of the soil, a crisp sweet raw snack similar to jicama, incredibly refreshing as a snack on its own or in a slaw.
- **Carrots**—Weeded, harvested, bunched, and washed by hand, as always. On small organic farms and big industrial ones alike, the majority of farmworkers in Oregon are more greatly impacted by the covid-19 pandemic. Learn more by visiting [PCUN’s website](#), Oregon’s incredible farmworker union, and [donate](#) if you can.
- **1 head Lettuce**—romaine or green leaf
- **Fresh Digs “New Potatoes”**— These have incredibly thin skins that need not be peeled, and a super-rich potato flavor.
- **2 Willamette Sweet Onions**— These are the same onions as we’ve had in the box with their green tops on, only now that the season is progressing, they’re beginning to dry and condense their sugars.
- **Cilantro**
- **Siletz Slicer Tomato**
- **Zucchini**
- **Cucumbers**

Hi folks, I hope you had a great first week of produce and succeeded in your new weekly veggie challenge (to eat everything in your box before the next one comes) because we’ve got another full box of food for you this week! I’m especially excited about the appearance of fresh garlic and kohlrabi on the seasonal scene, and I can’t wait to make our first batch of kimchi with that sweet Napa cabbage!

We had a big week down on the farm. We packed all 420 CSA boxes for the first time, opened up our farmstand, and started our full market season with 8 farmers markets a week! We’re all working hard to keep up with social distancing and mask usage, even as the season picks up and the days get hotter. Thank you so much for being with us this season, you help make all our hard work worth it.

This week, as the Black Lives Matter movement continues to gain momentum in cities across the nation, in our farm’s hometown and in the cities that we sell produce in, a lot of us down at the farm are doing much overdo research on the many local groups fighting racial inequality and learning how to actively align with that fight.

This week I learned more about the Equitable Giving Circle located in Portland, committed to empowering “BIPOC (Black, Indigenous, and People of Color) communities in Portland by leveraging economic deposits from communities of privilege to empower BIPOC communities,” working to “uproot racism and seed sovereignty,” as Leah Penniman of Soul Fire Farm writes in *Farming While Black*.

The Equitable Giving Circle has multiple projects going, one of which is an incredible CSA program that gives back to Portland’s BIPOC community two-fold. The funds donated to their CSA project 1) purchase “CSA shares from Portland’s BIPOC farming community,” and 2) turn around and gift those CSA shares to “BIPOC families experiencing food insecurity who are not currently being served by the social services networks.”

In the only state that signed onto the union with an apartheid clause in our constitution, Oregon’s past and present is steeped in racism, both structurally in our systems & services and internally in the way we think. It doesn’t matter how caring and intuitive we are, or if we buy organic, we are all a part of this problem and all a part of the solution toward racial justice in our food systems and beyond.

Just another week in the lifelong cycle of education and action that we’re rededicating ourselves to. If you haven’t already, check out some of the groups mentioned in this week’s newsletter ([Equitable Giving Circle](#), [PCUN](#), and [Soul Fire Farm](#)), learn from the resources they’ve got available, *and* take action to help support them and their causes with your funds, your bodies, and your voices. I can’t help but imagine if the all the people who bought organic every day dedicated just as much energy to the fight for racial justice as we do toward voting with our forks, it’d be quite a force to reckon with.

—your vegucator, LB markets@gatheringtogetherfarm.com

We’d love to see what you’re doing with your CSA box! Tag us on social media @gatheringtogetherfarm!

[@GatheringTogetherFarm](#) [@GatheringTogetherFarm](#) [#gtfcsa](#) email: csa@gatheringtogetherfarm.com

TORTILLA-CRUSTED BACON, CHARD, SPRING GARLIC QUICHE



—Adapted from <http://www.goodstuffnw.com/?m=0>

INGREDIENTS

- 2 Tbsp high heat oil (coconut, vegetable, etc.)
- ½ **sweet onion**, finely chopped
- ½ head **fresh garlic**, roughly minced
- ½ -1 bu. **chard**, finely chopped or chiffonade
- 6 eggs
- Fresh herbs, chopped (chives, tarragon, parsley, etc.)
- ½ cup sour cream (optional but highly recommended)
- 1-2 pinches salt
- 6-8 corn tortillas (support [@three_sisters_nixtamal](#), best tortillas you can find in the Pacific Northwest, using corn purchased from small-scale organic growers in Mexico)
- 2 ½ c grated cheddar cheese (sharp recommended)

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Heat oil in medium skillet. When hot & shimmering, add chopped onion and sauté until tender. Add garlic and chopped chard and sauté briefly until slightly wilted and tender. Remove from heat and set aside.
3. Break eggs into medium-sized bowl and beat them to combine. Whisk in herbs, sour cream and salt. Set aside.
4. In a large skillet, pie pan or baking dish, place one warmed tortilla in the center of the dish and then fan out the remaining tortillas around the edges, making sure they overlap with no breaks between them.
5. Take 2 cups of cheddar and scatter it evenly on the bottom of the quiche. Top with sautéed vegetables. Pour egg mixture over the top, making sure it covers the bottom of the pan. Scatter remaining cheddar on top.
6. Place in oven for 25 minutes or until set. If you want the top browned, take the quiche out of the oven, set the broiler on high and put the quiche under the broiler very firefly (watch it closely!) until lightly browned.
7. Allow to cool slightly, slice into wedges and serve.

BRIGHT NAPA CABBAGE, KOHLRABI, CILANTRO SLAW

INGREDIENTS

- ½ head **napa cabbage**
- ¼ **onion**, thinly sliced
- 3-4 **carrots**, cut into thin matchsticks
- 1 **kohlrabi**, peeled, cut into thin matchsticks
- ¼ cup lemon juice
- 2-3 pinches salt, plus more to taste
- ½ bunch **cilantro**, roughly chopped
- 3 Tbsp apple cider vinegar wine vinegar
- 6 Tbsp olive oil
- A splash of toasted sesame oil

DIRECTIONS

1. Quarter the cabbage through the core. Use a sharp knife to cut the core out at an angle. Thinly slice the cabbage crosswise and place in a colander set inside a large salad bowl. Season with two generous pinches of salt to help draw out water, toss the slices, and set aside.
2. In a small bowl, toss the sliced onion with the lemon juice and let it sit for 20 minutes to macerate. Set aside.
3. After 20 minutes, drain any water the cabbage may have given off (it's fine if there's nothing to drain—sometimes cabbage isn't very watery [but often in the early summer it is quite juicy]). Place the cabbage in the bowl, add in the carrots & kohlrabi, and add the cilantro and the macerated onions (but not their lemony juices, yet). Dress the slaw with the vinegar and olive oil. Toss very well to combine.
4. Taste and adjust, adding the remaining macerated lemon juice and salt as needed. When your plate zings with pleasure, it's ready. Serve chilled or at room temperature. Store leftover slaw covered, in the fridge, for two-ish days.

ZUCCHINI GARLIC EGG SCRAMBLE TOPPED WITH TOMATO, BASIL, & CHEVRE

—From LB's kitchen

1. Slice **zucchini** into thin rounds, but not too much for your pan size, as too many will steam rather than sauté. Warm an oiled pan to medium high, toss in zukes, and sauté stirring often until golden brown. Wait to salt. Add minced **garlic** (3 cloves at least) in a few minute before the zucchini was done. Stir in a couple pinches of salt.
2. Pour over eggs, seasoned with salt and pepper, and turn the pan on low. Stir constantly to cook eggs evenly until just barely done but still creamy.
3. Serve topped with diced or chopped ripe **tomato**, minced basil if you've got it, and crumbles of chevre or a favorite cheese of your choice.