



06-9-2025

CSA NEWSLETTER



And so it begins.



THIS WEEK'S VEGGIE LIST

Lettuce

Red Potatoes

Onion

Cucumbers

Zucchini

White Turnips

Basil

Spinach- 2 bunches!!

(This week only)

*Garlic Scapes- This is
the flowering stalk of
the garlic bulb.*

*Garlic scapes are
buttery and garlicky,
great for sautéing or
serving raw in
salads.*

WEEK 1- WELCOME!

Welcome to Gathering Together Farm's 2025 CSA season! We are excited to provide you with flavorful, fresh, organic vegetables for the next 5 or 6 months (fall CSA 1 month longer in November). June is an exciting time on the farm as more summer veggies such as tomatoes, cucumbers, basil, and summer squash are starting to ripen. You will find these and some of the spring favorites, like spinach, garlic scapes, and fresh onions in your first few boxes.

Even though GTF has had a CSA program for 29 years, we have had a few firsts this year. 2025 is the first time we have ever had to close CSA registration and start a waiting list. We usually average 350 CSA members. However, this year we not only hit 350, but have 365 members and have a waiting list. The other new thing is we had a really hard time getting enough tubs. Target started cutting my dad off because he was buying so many tubs! But the whole Eveland family pulled together and started buying CSA tubs. As they say, teamwork makes dreamwork.

Another piece of exciting news is my mom just got a new horse, Lady!! Lady is a 7-year-old, 16 hands, half Percheron, half quarter horse mare. My mom plans on driving Lady for her own pleasure and leaving the farm work to the tractors.

Thank you for supporting GTF by being a CSA member, we really appreciate your support!

-HAYLEE EVELAND

TURNIP STIR FRY WITH WHITE BEANS

Ingredients:

- 1 tablespoon olive oil
- 3 turnips, trimmed, and diced
- 3 cups spinach
- 1 15.5 oz can white beans, drained, rinsed
- 1 tablespoon fresh ginger, finely chopped
- 2 cloves garlic, pressed or minced
- 1 tablespoon honey
- 1 tablespoon rice vinegar
- 2 tablespoon reduced sodium soy sauce
- 1 cup brown rice, cooked

Directions:

1. Prepare the rice
2. Heat olive oil in a large skillet over medium heat. Add the turnips and cook, stirring/flipping occasionally, for 8-12 minutes or until lightly browned and tender.
3. While the turnips are cooking, whisk together the ginger, garlic, honey, rice vinegar, and soy sauce in a small bowl.
4. Add the spinach, white beans, and sauce to the skillet. Cook for 4-6 minutes, or until the spinach is wilted and the stir fry is heated through.
5. Serve warm over rice. Enjoy!

GARLIC SCAPE BASIL PESTO

Ingredients:

- 1/2 cup about 5 garlic scapes, flowers and tough ends removed
- 1/2 cup fresh basil leaves, chopped
- 1/2 cup grated Parmigiano Reggiano
- 1 cup extra virgin olive oil, plus extra
- 1/2 cup pine nuts, sunflower seeds, walnuts, skinned almonds, cashews, etc.*
- kosher salt, fresh pepper to taste

Directions:

1. Gather the ingredients.
2. Place everything into a food processor
3. Blend until smooth. Add more olive oil as needed to get to the desired consistency.
4. Season as needed. Serve.

Nuts may be omitted

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

Tag us on FB and IG

@GatheringTogetherFarm

