

06-16-2026



CSA NEWSLETTER



WEEK 2

John, the old patron, writing the CSA newsletter: today is all about hot—working while hot. We started at 6 a.m. instead of 7 a.m., and everyone is drinking lots of water and electrolytes. Many of our people from Mexico are wrapped in hooded sweatshirts and masks so you can only see their eyes. They are convinced this protects them from the heat, and they have certainly tested the theory. I go for white linen dress shirts with the collar and cuffs cut off, but to each their own. Protecting plants when it is hot is its own kind of choreography. We spray a slurry of lime on the greenhouses to turn them into shade houses. In the lettuce plantings, we strategically let a few weeds go in advance of heat events because those weeds shade and protect the greens. We also take the protective light row cover off the baby mustard and arugula. That means you will have salad mix because we did not fry it, though a few more flea beetles may have sampled it before harvest.

This week's box is fully seasonal, with only the red potatoes and cucumbers helped along by the hoop house. I am especially excited to see radicchio return for the first time since the last overwintered crop finished. I love how its bitterness cuts through rich dressings and balances sweet, fruity additions to salads.

Haylee did a fine job saying what many of you have already heard: we are selling the farm. I will not chew on that hay too long, but I do want to put a few words to it myself. We love this place, and we are mighty proud of what we have grown here with the help of this community. To keep the farm lively and true, it needs fresh hands and new energy. Change has always been part of the work. Every year, I went looking for something new—a crop, a way of growing, or a way of getting food to people. The small adjustments happen day by day, but the big, lasting changes have to be worked into the soil over seasons, not days. This is where Sally and I have come to see that we are aging humans, without quite the time or oomph it takes to keep our beloved enterprise as vital as it ought to be. That said, we are tough old farmers, and we can hold on until the right person comes along—someone we trust to keep shepherding the evolution of Gathering Together Farm.

-John Eveland



Recipe

RADICCHIO SALAD WITH ORANGES

This week's Veggie List

- Scallions
- Garlic Scapes
- Beets
- Spinach
- Red Potatoes
- Radicchio
- Red Onion
- Lettuce
- Cucumbers
- Dill

A **garlic scape** is the flower stalk of a *hardneck* garlic plant. It tastes like garlic, only milder and sweeter. The stem (or scape) of the growing garlic is removed so that the remaining energy goes towards the development of the bulb, or head of garlic, which is good because this helps the plant develop plump, full flavored garlic cloves. So until the garlic harvest later in the season, we feast on scapes!



Uvi spraying lime on the hoophouses

Ingredients:

- 5 small oranges
- 2 tbsp sherry vinegar
- 1 tbsp honey
- 1/4 cup plus 2 tbsp olive oil
- kosher salt, freshly ground black pepper
- 1 head radicchio, halved, cored and cut into 1-inch pieces, soaked in ice water for 30 min to remove the bitterness, then spun.
- 1/3 cup salted almonds, roughly chopped
- 3 oz (1 cup) Pecorino Romano, coarsely grated

Directions:

1. Carefully cut away the peel and pith from oranges. Hold the fruit over a small bowl to catch the juice, then use a paring knife to cut out the orange segments. Set aside orange segments. Squeeze the extra juice out of the membranes, then discard.
2. To make the dressing, whisk together 2 tablespoons of reserved orange juice, sherry vinegar, honey, olive oil, 1/2 tsp kosher salt and black pepper (to taste).
3. Put radicchio, almonds, orange segments and pecorino in a large bowl. Pour half of the dressing over top and toss to coat. Taste and add more dressing, salt or pepper as desired. Transfer to a serving bowl and enjoy.

(www.withspice.com)

*****Try subbing Garlic Scapes for Favas in last week's Pesto Recipe!!*****

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

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