

# CSA NEWSLETTER



**Week 5 - July , 11th 2023**

In the first newsletter, I gave a brief history of Gathering Together Farm's history. This week, I thought it would be fun to talk about the life of vegetables.

Most of Gathering Together Farm vegetables are started in the propagation greenhouse. It is amazing to walk through the "Prop 1" greenhouse right now. Crosbie, the greenhouse manager, and his greenhouse team have grown thousands of vegetable starts just this season. I remember one time when I was working in the greenhouse, one thing that amazed me was how tiny cabbage seeds are. Cabbage seeds are so small and yet cabbages will grow to be 5 to 10 pounds.

Eventually, these plants are ready to be planted into one of our 44 unheated greenhouses or into the field. Tomatoes, cucumbers, celery, eggplant, peppers, zucchini, early potatoes, early carrots, and basil fill those 44 greenhouses. Sometimes, we will sneak a mustard crop in to protect it from flea beetles.

Lettuce, corn, kale, cabbage, celeriac, onions, chard, and leeks are all transplanted by the "transplanting team" which consists of 4 people using a tractor and a mechanical transplanter. Other tender crops like melons, winter squash, outdoor tomatoes, peppers, and tomatillos are planted by the field crew which presently consists of 16 people led by supervisors Merced and Austin. Lastly, Palemon gets the honor of direct seeding beets, carrots, dill, cilantro, mustard and spinach. Palemon does this seeding every Friday.

Eventually, the vegetables are ready to be picked and brought into the packing shed. In the packing shed we wash, sort, and pack vegetables for 6 Farmer's markets, orders for both local and Portland restaurants, North and South Co-op, New Seasons, Organically Grown Co-op, Market of Choice and of course CSA!

## Table of box contents:

**Raddichio**

**Basil**

**Kohlrabi**

**Zucchini and Summer Squash**

**Red Potatoes**

**2 Sweet Onions**

**Lettuce**

**Chard**

**Persian Cucumbers**



**1 Tomato**

**Carrots**



Patty harvesting lettuce for Farmers Markets

Owen Roth Photography

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## RADICCHIO AND MELTED CHEESE

- 1 large head radicchio (3/4 pound), cored and coarsely shredded and a handful of other greens for color (arugula, spinach, other chicories).
- 1/2 cup roughly chopped toasted hazelnuts
- Extra-virgin olive oil
- 1/4 pound Provolone or Fontina cheese, grated
- 3 tablespoons red wine vinegar
- Kosher salt and freshly ground pepper
- Balsamic vinegar, for drizzling

Directions:

1. Heat the broiler to high.
2. Whisk the red wine vinegar with 1/4 cup olive oil in a large bowl and season generously with salt and pepper. Add the radicchio and greens and toss to coat them nicely. Taste and adjust the seasoning.
3. Pile the salad on ovenproof plates or an ovenproof platter and top with the cheese. Broil the salad just until the cheese is melted, about 1 minute. Sprinkle the toasted hazelnuts on top and finish with a drizzle of saba. Serve right away.

Adapted from [Joshua McFadden - Six Seasons](#)




## SUMMER SQUASH AND BASIL PASTA

- 1/4 cup olive oil
- 8 garlic cloves, thinly sliced
- 2 pounds assorted summer squashes and zucchini, quartered lengthwise, sliced
- Kosher salt and pepper, plus more for serving
- 12 ounces large tube pasta
- 2 ounces Parmesan, grated (about 1/2 cup), or nutritional yeast
- 1 tablespoon fresh lemon juice
- 1/2 cup basil leaves, divided

Directions:

1. Heat oil in a large skillet over medium. Cook garlic, stirring occasionally, for 2 minutes. Add squash and increase heat to medium high; season with salt. Cook, tossing occasionally, until squash begins to break down. Turn down heat once it begins sticking, and continue to cook until the squash is jammy and soft, 10 minutes. Toss in pepper.
2. Meanwhile, cook pasta in a large pot of boiling salted water, stirring occasionally.
3. Transfer pasta to skillet with squash using a slotted spoon or spider and add 1/2 cup pasta cooking liquid. Cook pasta, adding 2 oz. Parmesan or nutritional yeast with more pasta cooking liquid as needed, until sauce coats pasta.
4. Toss in lemon juice and most of the basil.
5. Divide pasta among bowls and top with more Parmesan/Nutritional yeast, and pepper and remaining basil.

Adapted from [Bon Appetite](#)

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