



CSA NEWSLETTER



"Don't judge each day by the harvest you reap but by the seeds that you plant." - Robert Louis Stevenson



THIS WEEK'S VEGGIE LIST

Scarlet Kabocha Squash
Green Kale
Purple Majesty Potatoes
Scallions
Yellow Onion
Shallot
Red Beets
Celeriac
Green Cabbage
Jalapeño
Ancho Pepper

WEEK 2 - SOWING THE SEEDS OF LIFE

Dear Valued CSA Member,

I would like to share my immense gratitude for your support of GTF through your membership in our CSA. By being a member, you support many other aspects of this farm that we all love. From the tons (literally) of food that we contribute towards gleanng organizations in our community to our new seed production branch of GTF, your membership helps make it possible. With so much uncertainty in the present day, I find hope in seeds. Seeds are at the heart of food security. In recent years we have begun producing large lots of organic seeds for seed companies such as High Mowing Organic Seeds. These companies then sell to home gardeners and farmers. This season we have grown seeds for Collard Greens, Zucchini, Cilantro, Spinach, Grain Corn, and even some delightful Rudbeckia. As I work my way through the process of harvesting, threshing and cleaning these batches of seed I am inspired to think about the people that they will nourish all over this nation. Thinking about the numbers is even more inspiring. The 125 pounds of Collard Green seed that we are getting ready for shipment could create around 15 million plants! That is a staggering amount of nutrition going out into the world via Gathering Together Farm, thanks in part to your support!

On a personal note, I have been very thankful for the farm's support in my various plant breeding projects. For example, have you ever wondered what a cross between a Jimmy Nardello Pepper and a Red Ruffled Pimento pepper would look like? Have you ever tried a Giant Peruvian Ground Cherry the size of a cherry tomato? My daughter Jojo loves them! Stay tuned (and continue to be a CSA member next season) and you will find out!



Keep On Shining!

CROSBIE WALSH - PROPAGATION MANAGER, GTF

ROOT VEGETABLE FRIES WITH AIOLI

Ingredients:

- 1 large of each: carrot, potato, sweet potato, beet, and celeriac.
- 2 tablespoons olive oil
- 1 teaspoon chopped fresh thyme
- 1/2 teaspoon chopped fresh rosemary
- Salt and pepper

For the Aioli:

- 2 garlic cloves
- Kosher salt
- 1 large egg yolk
- 2 tsp. fresh lemon juice
- 1/2 tsp. Dijon mustard
- 1/4 cup extra-virgin olive oil
- 3 Tbsp. vegetable oil
- Freshly ground black pepper

Directions:

1. Preheat the oven to 400°F. Wash and cut the vegetables into 1/2"-wide spears and toss in a roasting pan with olive oil and herbs. Keep the peels on; that's where the vitamins are!
2. Roast for approximately 40 minutes, turning regularly until all sides have turned a golden brown and the fries are cooked through.

For the Aioli:

1. Mince and mash 2 garlic cloves to a paste with a pinch of kosher salt.
2. Whisk egg yolk, lemon juice, and Dijon mustard in a small heavy bowl to combine. Combine olive oil and vegetable oil in a measuring cup with a spout; add oil mixture a few drops at a time to yolk mixture, whisking constantly, until all oil is incorporated and aioli is emulsified. (If mixture separates, stop adding oil and continue whisking until mixture comes together, then resume adding oil.)
3. Whisk in garlic paste and season with kosher salt and freshly ground black pepper. If aioli is too thick, whisk in 1–2 drops water.
4. Chill, covered, until ready to use.

Source 1: Epicurious
Source 2: Lazy Cat Kitchen

WINTER TACOS

Ingredients:

- 12 taco shells
- 1/2 squash, cut into 1/2 in cubes
- 1 small potato, cut into 1/2 in cubes
- 1 small onion, diced (can be roasted or served as a garnish)
- 2 tbsp olive oil
- 1 tsp smoked paprika
- 1 1/2 tsp cumin
- 1/2 -1 tsp hot chili powder (optional)
- salt, to taste
- 1 1/2 cups of cooked black beans
- a wedge of cabbage, finely shredded
- To serve: diced jalapeño, diced onion, lime wedges, sour cream, fresh cilantro, cotija, etc.

Directions:

1. Heat up the oven to 390° F and line a baking tray with a piece of baking paper.
2. Put cubed veggies into a large bowl. Mix in olive oil and seasonings. Spread on the prepared baking tray and bake for about 30 minutes, flipping it once half way through.
3. Warm up your taco shells in the oven or microwave.
4. Fill warmed up taco shells with black beans, shredded cabbage, roasted veggies. Sprinkle with fresh cilantro and cotija, and serve with optional garnish.

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

Tag us on FB and IG: [@GatheringTogetherFarm](#)

