

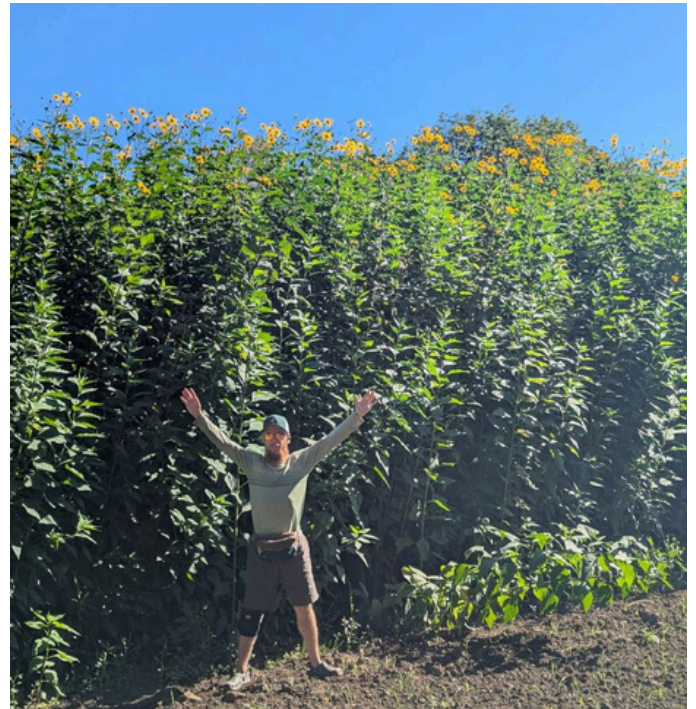
10-7-2025



CSA NEWSLETTER



*“The perfect antidote to dark, cold, and creepy, is light, warm, and cozy.”
- Candice Olson*



THIS WEEK'S VEGGIE LIST

- Buttercup Squash*
- Ancho Pepper*
- Celeriac*
- Collard Greens*
- Spinach*
- Fennel*
- Yellow Onion*
- Red Onion*
- Carrots*
- Potatoes*
- Tomatoes*

*Above: Celeriac
Right: Justin with the
Sunchoke flowers
Below: Pie Pumpkins*

WEEK 18 - SUPER MOON SUPER FOOD

Happy October, and hello from behind the scenes! My name is Robyn, and I am the CSA Newsletter editor and printing press for the 2025 season. It has been a joy getting to be a part of this wonderful tradition here on the farm, and especially to be able to bring you all into it as well! I hope you have been using these recipes we share all season.

As we move into my favorite month of the year, we become surrounded by autumn colors, warm meals, and spooky vibes. Did you see that Super Moon on Monday night!? It was a beautiful sight to see while decorating for the upcoming festivities. I am very much looking forward to hay rides, corn mazes, fall foods, and trick-or-treating with little ones.

We got a lot of yummy vegetables for you this week, stuff that would make a perfect vegetable soup. I've also included a really easy recipe for a No Knead Artisan Bread that I made this weekend. It is so delicious and pairs perfectly with that soup you are going to make! There is a rainy week ahead of us, so grab a good book or show, some warm food, and a soft blanket; its time to get cozy!



-ROBYN MARRIAN

CELERIAC AND FENNEL SOUP

Ingredients:

- 1 tbsp olive oil
- 1 yellow onion, diced
- 2 cloves garlic, minced
- 1 medium celeriac bulb (celery root), peeled and cubed
- 1 medium fennel bulb, trimmed and chopped (reserve the fronds for garnish)
- 4 cups vegetable broth
- 1/4 tsp nutmeg
- 1 tbsp balsamic vinegar (optional)
- Salt and black pepper to taste
- Ripped up parsley, for garnish

Instructions:

1. **Sauté aromatics:** Heat the olive oil in a large pot or Dutch oven over medium heat. Add the diced onion and cook for 5–7 minutes, until softened and translucent. Add the minced garlic and cook for another minute until fragrant.
2. **Cook vegetables:** Add the chopped celeriac and fennel to the pot. Sauté for 5–8 minutes, or until they begin to soften. Stir in the nutmeg.
3. **Simmer:** Pour in the vegetable broth and season with salt and pepper. Bring the soup to a boil, then reduce the heat to a simmer. Cover and cook for 15–20 minutes, or until the celeriac is very tender. Stir in the balsamic vinegar (if using) and remove from heat.
4. **Purée:** Carefully transfer soup in batches to a blender, or use an immersion blender directly in the pot, and blend until it reaches a creamy, smooth consistency.
5. **Serve:** Ladle the hot soup into bowls. Garnish with parsley leaves and reserved fennel fronds. Serve immediately.

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

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

Source 1: *Simple Seasonal*
Source 2: *recipeTINeats.com*

NO KNEAD ARTISAN BREAD

Ingredients:

- 3 cups (450g) bread or all purpose flour
- 2 tsp instant or rapid rise yeast
- 2 tsp cooking / kosher salt , NOT table salt
- 1 1/2 cups (375 ml) very warm tap water , NOT boiling or super hot
- 1 1/2 tbsp flour , for dusting

Instructions:

1. Mix flour, yeast and salt in a large bowl. Add water, then use a wooden spoon to mix until all the flour is incorporated. Dough will be wet and sloppy – not kneadable, but not runny like cake batter. Adjust with more water or flour if needed for right consistency
2. Cover with towel, cling wrap, or a plate, leave on counter for 2 – 3 hours until it doubles in volume, it's wobbly like jelly and the top is bubbly. If after 1 hour it doesn't seem to be rising, move it somewhere warmer.
3. Put dutch oven in oven with lid on (26cm/10" or larger). Preheat to 230°C/450°F 30 minutes prior to baking.
4. Shape dough: Sprinkle work surface with 1 tbsp flour, scrape dough out of bowl. Sprinkle top with 1/2 tbsp flour.
5. Using a dough scraper or anything of similar shape, fold the sides inwards to roughly form a roundish shape and deflate the large bubbles.
6. Slide a large piece of parchment paper (not wax paper) next to the dough, then flip the dough upside down onto the paper (ie seam side down, smooth side up). Slide/push it towards the middle, then reshape it into a round(ish) shape. Lopsided = more ridges = more crunchy bits!
7. Remove piping hot dutch oven from oven. Use parchment paper to place dough into pot, place lid.
8. Bake 30 minutes covered, then 12 minutes uncovered or until deep golden and crispy.
9. Cool on rack for 10 minutes before slicing.