



Gathering Together Farm

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CSA Newsletter—Week 1, June 9th, 2020

A New Start—To 21 Weeks of Good Food & Important Work

TABLE OF BOX CONTENTS



- **Gold Beets**—The perfect mild yet super sweet beet to change any beet-hater's mind. See recipe on back for my favorite basil & beet slaw.
- **Fava Beans**—Favas can be time-consuming to remove them from the pods & their little skins. It is worth it, but my favorite way to enjoy them is to roast them whole & eat like edamame. See recipe from [VSA Week 11](#).
- **Garlic Scapes**—Just like raab is the term for the flowering stalk of any Brassica, a scape is the flowering stalk of any Allium (onion, garlic, leek). Garlic scapes are buttery & garlicky and so easy to chop up into sautés, add raw into salads, or toss onto the grill. Enjoy these curly whirly wonders, they are a treat!
- **1 bu. Basil**—These bodacious bunches are packed full! If you don't make pesto or aioli, be sure to add full leaves to your salad!
- **Fresh Digs "New Potatoes"**—These have incredibly thin skins that need not be peeled. We're all excited about this harvest, they really do have a fresh glow about them.
- **Black (Lacinato) Kale**—[Black Kale Caesar Salad with Roasted Garlic Parm Chickpea](#)
- **3 Persian Cucumbers**
- **2 Fresh Willamette Sweet Onions**
- **1 head Romaine Lettuce**

Hi folks, welcome to the first week of our 2020 CSA season! At the onset of this year we had planned on shrinking our CSA, but in light of current events and the incredible demand for our VSA boxes, we upped our number to 420 members this year, an all-time record for the farm!

Some of you might be longtime CSA members with us, others may have learned about us through our pandemic inspired VSA program, and others still may be new to the whole thing. For those of you used to our VSA boxes, our CSA boxes are a little different. They're a little more variable, but as we have the good fortune of having the same families for a full twenty-one weeks, things will even out throughout the season as we head into summer and the abundance of foods it brings with it.

Community Supported Agriculture plays such a major role in sustaining the farm and we really couldn't do it without you. This early season support comes in just in time for us to pay to put trellising in, to buy seed, prep soil, and other essential preparations that are hard to finance before the influx from summer's bounty comes in. From all of us down at the farm, we are so grateful for all of your support. Thank you!

This is quite unlike any other season we've had before, with the backdrop of a global pandemic and nationwide protests demanding racial justice. As I wrote in our final VSA newsletter, we farmers get completely lost in the heat of the season, juggling hundreds of different plantings of dozens of different crops and all the social dynamics that make up our multifaceted operation. And during a pandemic, we are even more pressed for time and energy, changing all our processes from field to market to take proper precautions for the safety of all our employees and our customers. If there was ever a time to feel like we couldn't possibly do more, it is now.

Yet doing more is exactly what we have to do. It has not been common in conversations about organic food to also have conversations about race in our own local food communities, but 2020 has brought us a sort of blessing of a new start, an excuse to not go back to normal, but to come together and reimagine and rebuild a more equitable world.

It's an honor to write to all of you for the next twenty-one weeks. I've been with the farm for 8 years and happened to have studied the ways in which race gets reproduced in our local food movements in the Pacific Northwest for the past three years at Oregon State University. I've been wanting to write more educational newsletters for a while and hope you'll enjoy what I've got in store for you this season.

I hope to provide a nourishing weekly dose of vegucation on the produce in your box each week, alongside recipes that only look delicious and simple enough that I would make them myself. I'm beyond excited to learn alongside each other about the history of agriculture in Oregon, how systemic racism is built into our local food systems, and personal & political actions we can all take beyond voting with our forks.

—with love, your vegucator, LB markets@gatheringtogetherfarm.com

We'd love to see what you're doing with your CSA box! Tag us on social media @gatheringtogetherfarm!

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CHEESY PESTO ROASTED POTATOES



—Adapted from <https://reciperunner.com/parmesan-pesto-roasted-potatoes/>

INGREDIENTS

- 1-pound **potatoes**, halved or larger ones cut in chunks
- 1 tablespoon **pesto**, plus extra for drizzling
- 2 tablespoons grated fresh parmesan cheese
- Salt and fresh ground black pepper to taste
- 1/2 of a lemon

DIRECTIONS

1. Preheat oven to 400° F. Spray a rimmed baking sheet with cooking spray, you can also line it with foil.
2. In a bowl toss the potatoes, pesto, salt and pepper together until coated. Spread them into an even layer on the prepared baking sheet. Roast in the oven for 20 minutes then remove the pan and sprinkle the potatoes with the parmesan cheese. Bake another 5-10 minutes or until the outside of the potatoes are crisp and the inside is fork tender.
3. Once the potatoes are roasted squeeze the juice of half of a lemon over the top of them. Serve the potatoes on a serving plate or bowl drizzled with extra pesto and more parmesan cheese.

LB'S FAVORITE GOLD BEET GARLIC-BASIL APPLE-WALNUT SLAW

INGREDIENTS

- 3-5 **beets**, chopped into thin matchsticks
- 4-5 **carrots**, chopped into thin matchsticks
- 1 apple, chopped into small chunks
- 1-2 cups walnuts, roughly chopped
- Handful of dried raisins (optional)
- **DRESSING**
 - 1-2 cups mayo (store-bought or home-made aioli)
 - 2-3 **garlic scapes**, minced, plus 1-2 garlic cloves
 - 1/3-1/2 bu. **basil**, minced
 - 1/2 lemon, juiced
 - Salt & pepper to taste

DIRECTIONS

1. Take your time to chop beets and carrots into fine matchsticks, that texture makes the slaw. Start by chopping thin disks or little planks and then stack 2-3 high and chop into fine matchsticks. Add beets & carrots into a large bowl. Mix around evenly with your hands and then set aside.
2. In a medium bowl, plop in your mayo or your aioli.
3. Mince your garlic scapes & garlic and toss it onto the mayo, along with salt, pepper, lemon juice, and your minced basil. Stir until well-mixed, dip a finger in a taste. If it needs more of anything, add it. Remember, you're going for strong, it has a lot of crisp sweet veg to coat.
4. Stir in the garlic-basil mayo into the shredded veg in the big bowl until mixed through.
5. Chop apples and walnuts and toss in last.
6. Enjoy!
7. This slaw is delicious served right away, and almost even better straight out of the fridge the next day.

SAMIN'S PESTO RECIPE

—adapted from <https://www.today.com/recipes/samin-nosrat-s-basil-pesto-pasta-recipe-t144334>

INGREDIENTS

- 1/4 cup pine nuts (I often use walnuts instead because they're cheaper and usually what I have on hand.)
- 1-2 **garlic scapes**, chopped
- 2 cups packed **basil leaves**
- 1 cup finely grated Parm
- 1/3 cup extra-virgin olive oil, plus more as needed

Blend ingredients either in mortar & pestle in the order listed, or in a food processor or magic bullet (making sure to use plenty oil).

* Immerse any leftover pesto in olive oil. Cover and refrigerate for up to 2 days.