

CSA NEWSLETTER



Shawn Linchan Photography

VEGGIELIST

NEW PURPLE

POTATOES

SCALLION

YELLOW FRESH

ONIONS

CHARD

BUNCHED RED BEETS

DILL

LETTUCE

ZUCCHINI

PERSIAN CUCUMBERS:

WE GROW THESE
CUKES FOR THEIR
SLEEK, THIN SKINS.
THEY'RE THE PERFECT
CUCUMBER TO SLICE
INTO SPEARS AND DIP
INTO HUMMUS.

Spring at GTF

We hope that you enjoyed your first week of veggies! The first CSA week is always busy at GTF, but it's super fun to get the assembly line back into action.

Things are ramping up at the farm. June is a busy time for farmers, when so many things have to happen; there is so much to do and summer hasn't even started! This week there are spring crops to be harvested- like all the veggies in your box- summer crops to be weeded, fall crops to be planted, and winter crops to be seeded, not to mention 330 boxes for CSA customers need to be assembled and delivered. It seems like there's no way to get it all done in time, and sometimes you don't, but somehow it all ends up working out, as your box of produce goes to show.

There are many exciting additions to your box this week including Scallions, Rainbow Chard and Dill.

As always, we are here for you, so reach out to the CSA team if there's anything we can help you with.

Rosie

Chard hummus

Chard stalk hummus is a traditional Lebanese dish, it's tasty and a great way to use the stems of any green—adapted from *The CSA Cookbook* by Linda Ly, p. 67

Ingredients (yields 1 cup)

- 2 cups chopped chard stalks (approximately)
- 1 can rinsed chickpeas
- 2 garlic cloves
- ¼ cup tahini
- ½ tsp salt
- 1 lemon, juiced
- Swirl of olive oil
- Chopped herbs: parsley, dill, etc. for garnish

Directions

1. Bring a small pot of water to a boil. Add the chard stalks and boil for 5 minutes or more (depending on how thick they are) until the stalks are soft.
2. Drain well, squeezing out any excess water, add the stalks to a food processor, along with chickpeas, garlic, tahini, salt, a splash of olive oil, and lemon juice. Pulse continuously until the dip is smooth. If you want to make it extra smooth, add 2 cubes of ice to the food processor. Serve with a generous swirl of oil on top and a sprinkle of fresh chopped herbs, if desired.



We'd love to see what you're doing with your CSA box! Tag us @GatheringTogetherFarm



Potatoes as objects of beauty? Let your eyes linger on 'Harvest Moon', with her velvety dark-purple skin and dense, sumptuous golden-yellow flesh. Infused with creamy, nutty flavor. Can be enjoyed mashed, baked, boiled—or adding flavor to a potato salad.

New Dill Potatoes with Scallion Cream Sauce

EATING EUROPEAN

I'm a "potato" girl. I can eat potatoes every day in every form, maybe it's because I am Chilean and potatoes are native to the Andes. Sally also shares this love, so you might see them in your box more than any other farm would deem appropriate. Remember you can use the trade box if you feel potatoed-out.

Ingredients

- 2 lbs new potatoes medium
- 1/2 tablespoon of salt
- 1 tablespoon butter (adjust to taste and use a vegan alternative if needed)
- anywhere from 1 tablespoon dill to the whole bunch.
- 1/4 cup heavy cream
- 2 tablespoons fresh scallion chopped
- Freshly ground pepper and more salt to taste

Directions:

- 1 Wash the potatoes. Cube them. Place them in a pot of water with 1/2 tablespoon of salt and cook until cooked through.
2. Strain the potatoes and return them to the pot
3. Add butter and dill and wait until the butter melts
4. Stir everything together so that all potatoes are covered with butter and dill
5. In the meantime heat up the heavy cream with half of the scallions and cook for about 5-10 minutes until bubbly and reduced in half
6. Add dill potatoes to the cream, mix together
7. Sprinkle with the rest of the scallions
8. Adjust seasoning with salt and pepper & Serve immediately