



Gathering Together Farm

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CSA Newsletter—Week 17, Oct 2<sup>nd</sup>, 2020

## Community Collaborations—Back to School 2020

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#### Green Kabocha Squash

Kabocha squash, whether green, grey, or scarlet in color, are some of the richest-tasting winter squash there is. Similar to the buttercup squash that was in the box a couple weeks ago, Kabocha has a richy nutty flavor and dry texture, similar to a roasted chestnut. Excellent roasted or made into a blended soup or into a pie, like all other squash, although my personal favorite is to slice it & fry it up in crispy creamy pieces you can dip in sauces.

#### Jimmy Nardello Peppers

These may look like spicy cayennes, but they are in fact a harmless super sweet pepper with a richer flavor profile than most sweet italians.

#### Italian Parsley

Deliciously sweet, makes an excellent addition to a salad, slaw, or pesto.

#### Green Curly Kale

See [Week 3 Newsletter](#) for recipe for Kale Ceasar Salad w/ Chickpeas.

#### Eggplant

#### Napa Cabbage

#### Yellow Bell Pepper

#### Red Beets

#### 1 Red Onion & 1 Sweet

#### Harvest Moon Potatoes

#### Roma Tomatoes

Happy October folks,

We can all feel the seasons changing before our eyes, the sharp chill in the morning air, shorter days, and for us on farm, the all too familiar feeling of frozen fingers harvesting cold dewy salad mix before the sun peaks up from over the hill to warm us up. Last week the box was a half and half split, summer and fall two-in-one, and this week is about the same, but fall produce is just beginning to take back the lead!



At the same time as the transition from summer to fall, parents all around the country are experiencing their own unique transitions as their kids head back to school amidst a pandemic. For most, this presents many new challenges, as back-to-school season is one that now takes place at home.

Sitting around the packing shed during break the other day, mothers were talking amongst themselves about the challenges they're facing trying to juggle kids doing school from home. Among other things, it came up that most people were looking for desks for their kids and were having a hard time finding the right thing. Lily, our irrigation manager, sparked the idea that perhaps we could build a few desks for kids. Before she knew it, friends from the farm community all got together and pooled the time, skills, and resources they had, and just like that, nearly a dozen sturdy beautiful desks were born.

Pictured above are some of the folks who helped these desks come to be, and some of the mothers who loaded them up into their cars and take them home. Just another little example of what we can do when we get creative and come together to take care of each other.

Shout out to all the parents out there! You are all incredible.

—all the love, your vegucator, LB [markets@gatheringtogetherfarm.com](mailto: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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## BALSAMIC ROASTED BEET, PARSLEY, WALNUT SALAD



<https://www.walderwellness.com/balsamic-roasted-beets-goat-cheese-walnuts/>

### INGREDIENTS

- 1 bunch beets
- 1 Tbsp olive oil
- Salt
- 1/3 cup goat cheese, crumbled
- 1/2 cup raw walnut halves
- 1/4 cup chopped fresh parsley
- Balsamic Dressing:
  - 2 Tbsp olive oil
  - 1 Tbsp balsamic vinegar
  - 1.5 tsp lemon juice
  - 1/2 tsp garlic powder
  - 1/2 tsp honey
  - Salt + pepper, to taste

### DIRECTIONS

1. Preheat oven to 400F. Line a large baking sheet with parchment paper.
2. Remove greens, stems, and rough ends of beets. With a vegetable peeler, remove skins and cut into ~1-inch chunks.
3. In a large bowl, toss beets with olive oil and salt until evenly coated. Spread beets onto lined baking sheet, ensuring space in between each piece. Cook in the oven for 30-35 minutes, tossing once halfway through. Beets are done once they are fork-tender.
4. While beets cook, make balsamic dressing by adding ingredients into a small jar and shaking vigorously.
5. Once beets are cooked, remove from oven and let cool for a few minutes. Transfer beets to a bowl and toss with balsamic dressing. Sprinkle beets with crumbled goat cheese, walnuts, and freshly chopped herbs. Enjoy!

## ROASTED KABOCHA WITH PEPITAS & ROSEMARY BROWN BUTTER



<https://www.saltandspine.com/recipe/roasted-kabocha-squash-with-pepitas-rosemary-brown-butter>

### INGREDIENTS

- 1 kabocha squash, 2-3 lbs
- 2 Tbsp rice oil/other neutral oil
- 4 Tbsp cold butter
- 1 heaping Tbsp chopped fresh rosemary
- 1/4 cup pepitas (pumpkin seeds), toasted
- 1/4 cup pomegranate seeds
- Salt & pepper to taste
- 1/4 cup loosely packed fresh mint leaves, torn

### DIRECTIONS

1. **To roast the squash:** Preheat oven to 425. Cut squash in half & scoop seeds out. Coat a sheet pan with 1 Tbsp oil & 1 tsp salt. Place squash halves face down on pan, coat the peel with remaining 1 Tbsp oil & sprinkle with salt. Bake for 25-30 minutes, until knife tender. Place squash on a cutting board and cut each half lengthwise into quarters.
2. **To sear the squash:** Put 2 Tbsp butter & squash wedges in a large sauté pan. Season the squash with another 2 tsp salt. Place over medium heat and cook 4-6 minutes, until underside is golden brown. Flip squash pieces and cook 4 min longer, until other side is golden. Transfer to platter.
3. **To brown the butter:** Add another 2 Tbsp butter to the pan and the rosemary. Cook for 1-2 minutes, until butter is brown and fragrant and rosemary is crispy.
4. **To serve:** Pour the rosemary brown butter over the squash and garnish with pepitas and pomegranate seeds. Sprinkle with salt & pepper, top with mint, and eat!