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Tetsukabuto

Popular in Japan and Brazil, this squash has yet to really take off in the US but is so very incredible! Japanese for “Steel Helmet” this squash is known for its strength—it is one of the highest yielding, most disease-resistant, longest-storing squashes in existence, and it just so happens to taste great too! A cross between a kabocha type and a butternut type, it can go both sweet or savory depending on how you cook it. Use it for any winter squash recipe! Folks on farm cut it into chunks and boil it with brown sugar for a sweet treat.

Brussels Sprouts

These tiny high-maintenance miniature cabbages are a real treat! Before working on the farm, I had no idea how much work they are. Brussels are in the field longer than most crops, and the tight, sweet little sprouts are the perfect home for aphids, making them a particularly difficult crop to both grow organically and clean efficiently. We’ve put a lot of work into our brussels this year and hope you love them! We’ve had a couple good frosts and they are tasty!

White Russian Kale

Tired of kale? Try this recipe: [Kale Caesar Salad with Roasted Garlic Parm Chickpeas](#)

2 Leeks

Carrots

2 Parsnips

Salad Mix

Green Cabbage

3-4 Red Beets

Yellow Finn Potatoes

2 Yellow Onions



Well, veggie lovers, we did it!

It’s the last week of our first ever Fall CSA, and Sally made sure to go out with a bang of a box. You’ve got Brussels sprouts; salad greens, cabbage, and kale; and a slew of roastables including parsnips, beets, carrots, and the very special Tetsukabuto squash. Yum!

Over the past seven weeks, we have gotten to know the beautiful array of fresh produce to be enjoyed in the Pacific Northwest in the fall. We learned about the magic of mud and its importance in storing roots over the winter. We learned about how roots and greens alike produce more sugars in response to cold temperatures to lower their freezing point, making it so they can survive the winter and get sweeter and tastier all at the same time. And maybe, just maybe, some of us even learned how to love those beautiful bitter chicory greens!

At the start of this seven weeks, I wrote that eating our way through the seasons with what is locally available can be a powerful grounding practice, something that keeps us tied to the earth and tied to each other, especially during such a difficult year where connection is hard to come by. We hope that these boxes of produce gave you an opportunity each week to feel for just a moment that you had everything you needed in this world, a moment to feel grateful for this life and the beautiful bounty we can all share in.

From the pandemic to the wildfires to the 2020 presidential election—I think we’re all pretty darn shot. This year has been a doozy. For the safety of all of our employees and our customers, we altered just about all of our operations on farm and at market to limit the spread of COVID-19, and we felt the affects of this pandemic on our bodies, breathing heavy in masks in hot tomato greenhouses all summer and dawning full-blown respirators during the smoke. But we did it! We made it to the end of 2020! GTF closes for two weeks at the end of the year and we finally get some rest after a long season.

Even though 2021 will likely be quite similar to 2020 despite what we all may want, there is hope on the horizon. There is such a growing momentum of change-makers in this world each doing their own part in their communities to make the world a better place and address the myriad crises that we are currently facing, and we are a part of that. From all of us down at the farm, thank you so much for your support this season. It takes the entire community to make a farm run, and we truly couldn’t do this without you. We hope to see you all again next year, and wish you happy holidays.

—All my best, your vegicator, LB markets@gatheringtogetherfarm.com

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

[@GatheringTogetherFarm](#) [@GatheringTogetherFarm](#) [#gtfcsa](#) email: csa@gatheringtogetherfarm.com

FANCY ROASTED TETSUKABUTO WITH POMEGRANATE AND PEPITAS

Adapted from <https://www.howsweeteats.com/2019/12/roasted-kabocha-squash-pomegranate-pepita-relish/>



INGREDIENTS

- 1 Tetsukabuto, seeds removed, cut into wedges
- 2 Tbsp olive oil
- ½ tsp salt & ½ tsp pepper
- ¼ tsp nutmeg
- 4 ounces goat cheese
- 3 garlic cloves
- Pomegranate Pepita Relish
 - 1 pomegranate
 - 1/3 cup pepitas, roasted & salted
 - 2 Tbsp diced shallot
 - 2 Tbsp fresh herbs
 - 1 ½ Tbsp olive oil
 - 1 tsp honey
 - 1 tsp red wine vinegar
 - ¼ tsp salt & ¼ tsp pepper

DIRECTIONS

1. Preheat the oven to 425 degrees F. Line a baking sheet with parchment paper.
2. Place the squash on the sheet and drizzle with the olive oil. Sprinkle with the salt, pepper and nutmeg. Roast the squash for 25 to 30 minutes, flipping once during cook time. You can peel the squash if you want, but don't need to.
3. To make the goat cheese, place it in the bowl of your food processor with the garlic. Pulse a few times then blend it until it's smooth and no lumps remain. Season with a pinch of salt and freshly cracked black pepper.
4. For the pomegranate pepita relish, combine all ingredients in a bowl and stir. You can make this a day ahead of time and keep it sealed in the fridge. It tastes great after it sits for a while!
5. To serve, drizzle the squash with the whipped goat cheese. Top with pomegranate pepita relish & eat!

CRISPY BRUSSELS WITH DIJON AIOLI

Adapted from <https://dashofmandi.com/crispy-brussel-sprouts-with-dijon-aioli/>



INGREDIENTS

- **Crispy Brussels Sprouts**
 - 1 lb Brussels sprouts, halved
 - 1-2 Tbsp olive oil
 - ¼ tsp garlic powder
 - Salt and pepper to taste
- **Dijon Aioli**
 - ¼ cup mayo
 - 2 Tbsp olive oil
 - 1 ½ tsp Dijon
 - 2-3 cloves garlic, minced (or garlic powder)
 - Salt & pepper to taste
 - 1 tsp chopped or dried herbs (parsley is great!)

This week you've got lots of lovely roasting vegetables that would be delicious dipped in an aioli, such as carrots, parsnips, beets, and potatoes.

DIRECTIONS

1. Preheat the oven to 400 degrees F.
2. Toss your brussels sprouts with olive oil, garlic powder, salt, and pepper. Arrange them on a baking sheet in a single layer and bake for 18-20 minutes, or until they are crispy and golden enough to your liking! Toss them half-way through baking.
3. Combine all the aioli ingredients. Mix together and chill until the brussels sprouts are ready. Serve aioli in a small dipping bowl and top with fresh or dried parsley.
4. Dip the brussels sprouts in the dipping sauce and enjoy!
5. This recipe also comes with an Air Fryer Method:
 - a. Add Brussels (mixed with olive oil, salt, and pepper) in a single layer on the air fryer basket. Cook at 380 degrees F for about 6 min. Toss around & cook for another 5-7 min or until they're crispy & golden. Every air fryer is different, I personally like mine super crispy, so I keep them in longer! Just keep an eye on them.