



Gathering Together Farm

Phone: (541) 929-4273

Email: markets@gatheringtogetherfarm.com

Fall CSA Newsletter—Week 6, Dec 8th, 2020

Frosty Mornings on the Farm

TABLE OF BOX CONTENTS

Watercress

This mustard green is more closely related to spicy nasturtium flowers than it is to its arugula cousins. It grows naturally around streams in Central & North America, and many folks on farm who grew up in Mexico or Guatemala are very familiar with going out to harvest it for family meals growing up. Known in Spanish as *Berro*, my coworker Eva says that her favorite way to eat watercress is to just barely let it simmer in some rich stock, stems included for flavor & nutrients, then take it off the stove to enjoy a bowl of delicious & nutritious stock & greens. I also enjoy wilting it as a bed under hot fried eggs.

Celeriac

Our favorite inconspicuous root of fall! I've written of celeriac's rich, savory, almost umami-like flavor and potato-like texture, perfect in root hashes for breakfast, roasted with other roots, mixed with potatoes into a mash or hash browns, or roasted & pureed in soup. But Celeriac is also super sweet when enjoyed raw! Our chef served a celeriac slaw atop seared black cod earlier this season and it was incredible, see recipe.

Carrots

This is the first week of the season that we are switching from bunched to bulk carrots, a big seasonal landmark on farm for those of us who spent the last thirty Wednesdays bunching carrots. So long, carrot tops.

Chard

Butternut Squash

Salad Mix

1 Shallot

Yellow Finn Potatoes

2 Yellow Onions



Hello veggie lovers,

We've got another box of fall goodies for you this week. Watercress only comes on in the cool winter months, we've got the first bulk carrots of the season (no more carrot bunching, woo!), and other fall favorites are here such as celeriac, butternut squash, and our beloved salad mix.

This time of year we spend our frosty mornings cleaning out old summer houses while we wait for our fall crops to thaw out. It's nice to take a break from forming perfect little bunches to just go crazy and rip out a bunch of dead peppers! But with every task comes the nuances of motion—the best way to pull out the plants, the best way to stack the t-posts, and the dance of winding the drip tape on your arms into big bundles. Whatever the task may be, farming is always an art.



Before

Although there is joy to be found in the beauty of a frosty morning, in the way the sun slowly warms and wakes us up, flooding the greenhouse with yellow light against the blue morning frost, the true joy is in working hard and enjoying it together as a team.

On this particular morning when these photos were taken, in just two hours, our little team of four women almost cleared out two full pepper houses, and these houses are long, between 200 and 300 feet long! Most of our houses have four rows of plant beds, so each of us takes a row, and starts the process of cleaning up summer's mess.



After

First, you cut all the twine that held the plants up. Second, you go down the row again, this time pulling the pepper plants up out of the ground and laying them in bundles for the tractor to pick up for the compost pile. Once you've pulled out 300 feet of pepper plants, you're officially hotter and sweeter than you

expected to be on a frozen fall morning, peeling jackets off, breathing heavy. Meanwhile, someone goes through with a post-digger to loosen up all the t-posts, and we all follow after and pluck them out of the ground and store them for next



year. Lastly, we go down the row pulling up the plastic mulch, and then bundle up the drip tape that laid beneath it.

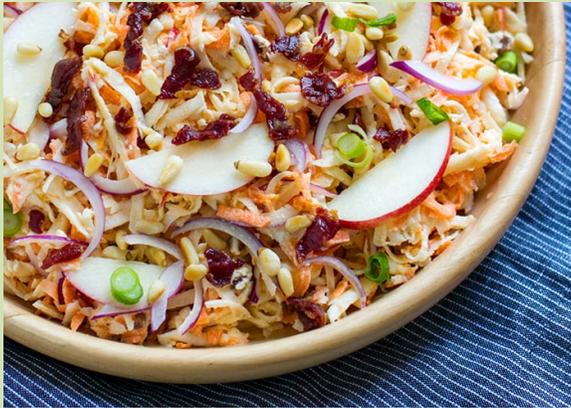
And to that little mummified pepper stuck on the end of the post—so long, old friend. Someone put you there on a hot summer day to signify that that's where they started harvesting in the row, and there you remained, until today—back to the earth you go. —All my best, your vegicator, LB
markets@gatheringtogetherfarm.com

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

[@GatheringTogetherFarm](https://www.facebook.com/GatheringTogetherFarm) [@GatheringTogetherFarm](https://www.instagram.com/GatheringTogetherFarm) [#gtfcsa](https://www.instagram.com/gtfcsa) email: csa@gatheringtogetherfarm.com

RAW CELERIAC SLAW WITH PANCETTA & PINE NUTS

Adapted from <https://irenamacri.com/recipes/celeriac-slaw-with-pancetta-pine-nuts/>



INGREDIENTS

- 1 large **celeriac** root, peeled & grated
- 2 medium **carrots**, grated
- ½ medium **onion**, thinly sliced
- 1 medium apple, grated or thinly sliced
- 3 Tbsp pine nuts (or whatever nuts you have)
- 3.5 oz pancetta slices (or bacon) (optional)
- 1/3 cup mayonnaise
- Zest & Juice of 1 lemon
- 1 tsp salt (garlic salt if you have it)
- 2/3 tsp salt (plus more to taste)
- Generous pinch pepper (plus more to taste)
- ¼ tsp nutmeg (optional)
- 2 Tbsp olive oil

DIRECTIONS

1. Heat a frying pan over medium-high heat & add the pine nuts. Pan-fry 2 min, stirring a few times, until golden brown. Remove & chop into small pieces.
2. Add the pancetta to the frying pan with a little coconut oil. Pan-fry until crispy on both sides and remove to a bowl. Pancetta is thinner than bacon so it will take less time to brown.
3. In the meantime, peel the celeriac and cut it into quarters. Using a grater, shred the celeriac into thin strips and add to a mixing bowl.
4. Grate the carrots and slice the apples and add to the celeriac together with the sliced onion. Add the rest of the ingredients, plus pine nuts and pancetta (reserve some of each for decorating). Mix the salad really well until everything is well coated in the dressing.
5. Serve on a large platter with some of the crispy pancetta and pine nuts scattered over the top. You can add a few thin slices of apple and chopped green onion or some fresh herb on top too. Enjoy!

RAINBOW CHARD AND POTATO FRITTATA

Adapted from <https://www.finecooking.com/recipe/rainbow-chard-potato-frittata>



INGREDIENTS

- 1 bunch **rainbow chard**
- 2 Tbs. coconut oil (any high heat oil)
- 1/2 tsp. finely chopped fresh rosemary
- 1 lb. yellow **potatoes**, grated (about 3 cups)
- 1 **shallot**, finely chopped
- Kosher salt and freshly ground black pepper
- 2-4 cloves garlic, finely chopped
- 1/4 tsp. crushed red pepper flakes
- 10 large eggs
- 6 oz. grated Gouda (about 2 cups) (or whatever cheese you got)

DIRECTIONS

1. Position a rack in the center of the oven and heat the oven to 400°F. Separate the chard stems from the leaves and slice each 1/4 inch thick.
2. Heat the oil in a 12-inch oven-safe nonstick skillet over medium-high heat. Add the rosemary and cook, stirring, until aromatic, about 10 seconds. Add the chard stems, potatoes, onion, 3/4 tsp. salt, and 1/4 tsp. pepper and cook, stirring only occasionally, until browned in spots, about 7 minutes. Remove from the heat, stir in the garlic and red pepper flakes, and spread evenly in the skillet.
3. Lightly beat the eggs in a medium bowl. Mix in the chard leaves and cheese, and evenly pour over the potatoes. Transfer the skillet to the oven and bake until the frittata is set, 15 to 20 minutes. Let cool slightly before serving.
4. *You can play with the basic recipe, substituting other ingredient combos for the chard, rosemary, and cheese. Try one of these or create your own: Spinach, chorizo, and goat cheese. Green beans, basil (add it with the eggs), and mozzarella. Artichoke hearts, thyme, and pecorino. The possibilities are endless.*