



Gathering Together Farm

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CSA Newsletter—Week 20, Oct 23<sup>rd</sup>, 2020

## The Farewell Newsletter—Cultivating Gratitude in 2020

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#### **Radicchio**

Happy Chicory Week everyone! From Italy to the Portland food scene, foodies across the world are celebrating the incredible world of chicories this week, as they come into their prime in the cold winter months as their delicate lettuce cousins melt away in the cold. Freezing temperatures induce sugar production, so chicories are hardly bitter in the winter, the crunchy white parts especially! Eat it.

#### **2 Watermelon Radishes!**

Inconspicuously white & green on the outside, but bursting bright pink on the inside, these mild & sweet radishes bring such incredible color and flavor to any slaw or salad. So excited for these rads!

#### **2 Parsnips**

First of the season! Parsnips always come into season a little later than our other roots as we like to develop their sugars for a little longer in the cold. A versatile root, great for roasting, pureed in soups, or made into crispy fries & hash browns.

#### **Collard Greens**

The rich nutty flavor of kale with the creamy texture of spinach when braised.

#### **2 Candystick Delicata**

A darker tan variety famous for its maple-sugar like sweetness.

#### **Fennel**

#### **Carrots**

#### **Green Bell Pepper**

#### **Shallot**

#### **Willamette Sweet Onions**

#### **Nicola Potatoes**

Hello veggie lovers,

For the majority of you, this is your last box of produce for the season, but due to our closure during the wildfires, weekend pick-ups do have one more box after this one.

I have been writing these newsletters for quite a few years now, and usually by the time I get to week 16 or 17, I start running out of things to write, blanking out on new ways to describe the changing seasons, grasping for novel ways to describe vegetables. But this year has certainly not been lacking in content, for better or for worse!

I want to thank each and every one of you for reading along with us as we have navigated a global pandemic, a growing social justice revolution, and unprecedented wildfires. Sitting down and writing this newsletter has been an important exercise for myself to process 2020 and talk about important issues in local agriculture, as well as keeping all of you in touch with what's going on at the farm. I am here to represent the farm as a whole, but this year the newsletter also felt more personal than ever, and I just personally want to thank you for joining me on this journey. It means a lot.

The work that must be done in this world is overwhelming, seemingly impossible, and as we all know, progress is not linear but rather a frustrating, thrilling, heartbreaking, rollercoaster full of surprises. But at the end of the day, we have to stay strong. The future depends on us not giving up. We all have to find ways to ground ourselves in the joy of the moment, in the warmth of the sun on a crisp fall morning, in the beauty of white radicchio veins bolting through deep red leaves, and in the nourishment that we get from being together even when we must all remain six feet apart.

Struck with gratitude, I took the photo above while picking your radicchio. I love my job. My crew always starts the day picking salad mix, herbs, and chicories, and every morning that we sit and tear the radicchio leaves into pieces for the salad mix, it is a special joy to eat the delicate baby chicory heart at the center of each head, a cute treat that you peel your way to to find, and my favorite way to kickstart my digestive system for the day. Those little moments are huge. Those little moments are medicine.

We hope you and your families have enjoyed the 2020 CSA season with us. From all of us down at the farm, your support this year has meant more to us than probably any other year in GTF's history. Although we have done well overall this year, sales are definitely down due to the pandemic. And as far as the actual farming goes, proper sanitation and distancing practices end up costing us a lot of time and money. So from the VSA program that we somehow threw together, to this 21-week CSA season, to our first ever fall CSA box, your support has significantly helped make up that difference, and has helped to keep this farm in business and all of us employed. As I type my eyes well up with tears of gratitude for you all. It's really been a difficult year and we are so grateful for our community and the good food that we eat. I say this all the time, but we really couldn't do this without you. Thank you all so much.

—With all my love, your vegicator, 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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# PEAR RADICCHIO FENNEL WALNUT GOAT CHEESE SALAD



<https://beyondsweetandsavory.com/pear-radichio-fennel-walnut-goat-cheese-salad/>

## INGREDIENTS

- 2 ripe pears, cored and thinly sliced
- 1 head **radicchio**, leaves torn
- 4 ounces goat cheese, crumbled
- 1 **fennel** bulb, thinly sliced, fronds reserved
- Juice of 1 lemon
- ¼ cup walnuts (or hazelnuts)
- Dressing:
  - (I'm a big fan of creamy dressings on salads like this, feel free to use whatever you've got on hand, but below is the dressing recipe)
  - ¼ cup extra virgin olive oil
  - 1 Tbsp balsamic vinegar (Add more vinegar to taste)
  - 2 Tbsp honey
  - Salt and freshly ground pepper, to taste

Watermelon  
radishes would  
be a  
**GORGEOUS**  
& delicious  
addition to this  
salad!

## DIRECTIONS

1. Preheat oven to 325. Scatter walnuts on a rimmed baking sheet, roast for 7-10 minutes, tossing once, until golden brown. Let cool, then chop. (*Toasting nuts is an easy way to upping the fancy levels in any dish & really bring out the flavor of the nut. I don't often heat up my whole oven to do it though, I just toast nuts in a dry cast iron pan on the stove a few minutes—LB*)
2. In a small bowl, whisk together olive oil, balsamic vinegar, and honey. Season with salt and pepper to taste.
3. Place the pear, fennel, and radicchio in a large bowl. Add the dressing and toss until coated.
4. Top with chopped walnuts, fennel fronds, and crumbled goat cheese.

# ROASTED PARSNIPS AND CARROTS WITH CARROT-TOP CHIMICHURRI



<https://www.cabotcheese.coop/recipe/roasted-carrots-carrot-top-chimichurri/>

## INGREDIENTS

- **Roasted Roots:**
  - 1 bunch **carrots** with tops
  - 2 larger **parsnips**
  - 1 tablespoon olive oil
  - ½ teaspoon salt and pepper (or to taste)
  - 6-8 ounces sharp cheddar cheese
- **Chimichurri:**
  - ½ cup **carrot tops**, finely chopped & packed
  - ¼ cup fresh cilantro, finely minced (replace with fennel fronds or parsley, whatever you've got)
  - 1 **shallot**, finely minced
  - 1-2 garlic cloves, finely minced
  - ½ jalapeño, seeded & finely minced
  - 2-3 tablespoon red wine vinegar
  - ½-¾ cup extra virgin olive oil
  - salt and pepper to taste

## DIRECTIONS

**PREHEAT** the oven to 400°F and lightly oil sheet pan.  
**REMOVE** the carrot tops, discarding any woody stems, rinse & shake to dry. Slice carrots in half lengthwise, and parsnips into sixths or eighths lengthwise depending on the size. Toss roots with the olive oil, salt & pepper and arrange in one layer on a sheet pan.  
**ROAST** for 15-20 minutes. Remove from the oven and shake the pan to roll the roots and help to caramelize all sides. Sprinkle the cheese over the carrots and onto the pan. It is okay, and recommended, to allow some of the cheese to remain on the carrots and some to land on the pan itself, this will help to make the crunchy “frico” topping. Return to the oven and cook for another 10 min, or until cheese is melted & starting to brown, but not burn.  
**MAKE** the chimichurri while the carrots are roasting by finely chopping the carrot fronds. Combine carrot fronds with the finely chopped cilantro, shallot, garlic cloves, jalapeño, red wine vinegar, extra-vigin olive oil, and salt and ground black pepper to taste.  
**REMOVE** the roasted roots from the oven and transfer to a platter, be sure to include all the beautiful caramelized and crunchy golden baked cheese and sprinkle over the carrots. Drizzle the chimichurri over the top to suit your taste and serve the rest on the side for those who want more. You can save any extra chimichurri in the refrigerator for up to a week and use as a condiment later.