



Gathering Together Farm

CSA Newsletter

Week 21

Terra Madre

Sally Brewer leaves today for Italy. She's off to take part in a five day meeting and celebration known as Terra Madre that brings together food communities from all over the world. Terra Madre was launched by Slow Food International "to give a voice and visibility to the small-scale farmers, breeders, fishers and food artisans around the world whose approach to food production protects the environment and communities". As a farmer, Sally will unite with more than 5,000 other farmers, cooks, and academics from over 130 countries that are joining together with the shared goal of advancing sustainable, local food production that works in harmony with the natural environment, and passes on traditional knowledge of land stewardship, and food preparation to future generations. Sounds pretty incredible right? People from all over the world coming together to share their own experiences, traditions, viewpoints and ideas, around the one thing that we all have in common, Food.

This year will be the fourth time that Terra Madre has taken place, and this year Gathering Together Farm will be represented by a team including Sally Brewer, GTF's restaurant Chef JC Mersman, and OSU Professor of Anthropology Joan Gross. These three make up a team of Farmer, Cook, and Academic. The conference takes place



For more information check out Terra Madre online at:
<http://www.terramadre.info/pagine/incontri/welcome.lasso?n=en>

in Turin, which is just outside of Milano, Italy. During the conference more than 70 Earth Workshops will be held, touching on everything from biodiversity, systems of production, education, laws and policy. According to the Terra Madre website within these workshops "fishers, breeders, farmers, researchers and cooks participating in Terra Madre will discuss various themes linked to sustainable agriculture and the future of resources, sharing experiences and proposing solutions".

I know that most of you choose to participate in our CSA program because you already recognize the importance of eating organic food, you want to know where your food is coming from, and who you are supporting, and we so appreciate your support and your interest. Over this last season here at the farm I've really become aware that the more connections that you make with people who care about our food system and the impact that it has on our world, the more you realize that good people know other good people. And pretty soon, the connections all start to overlap. A web would be a great way to describe how a food community works; from the central core threads of farmers, spreading out and overlapping with all the people who make a farm run. These connections spread out further to the cooks, in restaurants, and in homes, food brings people together, and it's often over plates and around dinner tables that you share ideas with your family, and friends. In this way we are all connected in spite of our differences.

Terra Madre is an international convergence of our local food communities, the web stretching a little bigger and intersecting at a point we can all agree on; the fact that we love good food. Good food that helps people to grow in more way than one. Good food that is produced in a way that will make it so that the next generation can enjoy both the beauty of the natural world, and the food traditions of previous generations. Food connects us to one another, and while I can't officially say that that is Slow Foods official statement, it is mine. Thank you for the connection.

Devon Sanders, CSA Coordinator

Want to support your local food web and stock up on staples and grains for the winter?

WHAT: Fill Your Pantry, first annual Market

WHEN: Saturday October 23rd, 2 to 5 pm

WHERE: A2R Farms, two miles west of Corvallis airport on Cutler Lane off Airport Road

12 Local farms are banding together to offer bulk quantities of storage foods such as grains, flour, beans, seeds, honey, meats, and cured storage produce such as garlic, onions, potatoes, and root crops.

Don't have a pumpkin for Halloween? Help support the SAGE Garden by attending their Second Annual SAGE Giant Pumpkin Party

DATE: Saturday, October 23

TIME: 1 pm – 4 pm

LOCATION: SAGE Garden at the Bruce Starker Arts Park, SW 45th Place - just north of Country Club Drive in Corvallis.

Come to the 2nd Annual Giant Pumpkin Party at SAGE on October 23! Fun activities for the whole family: pumpkin painting & carving, games, a corn maze, fall food tasting, crafts, and a giant pumpkin raffle!

Proceeds benefit the Corvallis Environmental Center's SAGE Garden and Farm to School programs. Suggested donation: \$20 / family, \$10 / individual.

Recipe Suggestions

Roasted Roots

These roasted veggies make the perfect companion to a roasted chicken. Warm and seasoned with salt and herbs they just feel like fall.

3 Turnips 1

Rutabaga

3-4 Carrots

Enough Olive oil to coat the veggies

A pinch or two of Rosemary

Salt and Pepper to taste

A little bit of sugar, optional it helps to brown the veggies

Chop your turnips, rutabaga, and carrots into about 1 inch chunks. Tossed them with olive oil, rosemary, a bit of salt and pepper, and a spoon full of sugar.

Spread it out on a baking sheet and cook at 350 F until the chunks are tender. This should take about 45 minutes.

Classic Collards

1 tablespoon olive oil

3 slices bacon

1 large onion, chopped

2 cloves garlic, minced

1 teaspoon salt

1 teaspoon pepper

3 cups chicken broth

1 pinch red pepper flakes

1 pound fresh collard greens, cut into pieces

Heat oil in a large pot over medium-high heat. Add bacon, and cook until crisp. Remove bacon from pan, crumble and return to the pan. Add onion, and cook until tender, about 5 minutes. Add garlic, and cook until just fragrant. Add collard greens, and fry until they start to wilt.

Pour in chicken broth, and season with salt, pepper, and red pepper flakes. Reduce heat to low, cover, and simmer for 45 minutes, or until greens are tender.

What's in the box?

1.5 lbs Red or Yellow Potatoes

2 Colored Sweet Peppers

4 Ears of Corn

Butternut Squash

Carrots

2 Candy Storage Onions

Red Onion

1 Rutabaga— Rutabagas look like turnips, only they're a bit larger and have a yellow complexion, and slightly sweeter flavor. Keep in a plastic bag in the refrigerator, unwashed, for up to a month.

3 Purple Top Turnips- Turnips can be roasted, boiled, steamed, or stir-fried. Storage the same as for rutabagas.

Pink Chard

Collards— A hardy green, very nutritious, and great addition to soups, or sautéed. I've included a recipe, even though I think I gave you a very similar one in the early spring. It's just so good this way, and I have a soft spot for bacon...

Lettuce— *Green leaf this week*

Tomatoes— *One Big Beef*

LET'S KEEP IN TOUCH!

Email: csa@gatheringtogetherfarm.com

25159 Grange Hall Rd Philomath OR 97370

www.gatheringtogetherfarm.com Phone 541-929-4270 Fax 541-929-6007