

Week 14B
August 31 & September 3, 2011

The Worm's Voice

Red Wiggler's CSA Newsletter



In your share:

Summer Squash
Heirloom & Red
Tomatoes
Cherry Tomatoes
Potatoes
Garlic
Greens
Sweet Peppers or
Eggplant
Basil
Dill

In the PYO:

Anything marked
with a **red** flag is
ready to be picked!
Including:
Flowers
Mint
Nasturtiums
Oregano
Lavender
Anise Hyssop
Sage
Parsley
Parsley
Cilantro

Harvest Supper & Silent Auction Next Week!

The summer has flown by, and next week is our Annual Harvest Supper & Silent Auction on Saturday, September 10th! We do hope you'll be joining us- tickets are still available- but if not you can still bid!

The online auction at www.BiddingforGood.com/RedWiggler has passed the halfway mark, so take a minute to preview and bid on the items even if you won't be joining us for the event! We have just added lots of great new items, including 52 weeks of Red Wiggler Eggs and Red Wiggler 2011 Reserve Honey from Banner Bees, harvested from the farm and bottled just for us!

We are looking for **volunteers** both to help with set up and the event itself, and a few more folks to bring or **bake delicious desserts** for the Harvest Supper! If you'd like to lend a hand, we would love to hear from you. Sign up in the barn or email us at auction@redwiggler.org. Thanks for all you do to support Red Wiggler!

From the Fields

As summer winds down, we'll be bidding farewell to some of our favorites and looking forward to others. The tomatoes are on their way out, helped along by Irene. Many of the tomato plants were toppled by the wind, and those that survived took on two inches of rain in a short time. As a result, much of the fruit has split, so we will be seeing less this week.

With the Auction next week, the fields will have a bit of a chance to rest, even with the harvest for the supper. This is good news for the green beans, winter squash, and sweet potatoes, which are coming along beautifully! They should be ready to enjoy over the last few weeks of the regular season, along with greens and roots just around the corner.

★ Always wash your veggies! Many are best washed just before use, but please be sure to give everything a good washing before you eat it.
Thanks~

Summer Squash Pancakes

This recipe is flexible- prepare the batter, grate your squash, then decide which proportions suit you! If you like your pancakes chunky (or have extra squash) go for the full 2 cups or more. Patty pan are great in this recipe.

- 2 large eggs
- 3/4 cup milk
- 1/2 cup water
- 1 cup flour
- 3 tablespoons melted butter
- 1-2 cups shredded summer squash
- 1 tablespoon butter and/or Olive Oil
- 2 tsp fresh sage, chopped

In a **blender**, combine eggs, milk, water, flour and melted butter and **pulse** for 10 seconds. Pour into a bowl and fold in the grated squash.

Heat a large flat bottom non-stick pan. Add butter and olive oil to the preheated pan. Once melted, add the sage and stir until just crispy. The butter will be infused with sage.

Pour batter into the heated pan in 1/4 to 1/2 cup portions. Cook until bubbles break through the surface of the pancake. Flip, then cook for another minute or so until set.

Serve warm, or allow to cool, then stack in a sealed bag and freeze.

Dill Potatoes

From Ina Garten

Another delicious way to enjoy your potatoes and make use of the bunch of dill in the share this week.

- 2 tablespoons unsalted butter
- 1 1/4 pounds fingerling potatoes, rinsed but not peeled
- 1 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1 1/2 tablespoons chopped fresh dill

Melt the butter in a Dutch oven or large heavy-bottomed pot.

Add the whole potatoes, salt, and pepper, and toss well. Cover the pot tightly and cook over low heat for 20 to 30 minutes, until the potatoes are just tender when tested with a small knife. From time to time, shake the pot without removing the lid to prevent the bottom potatoes from burning.

Turn off the heat and allow the potatoes to steam for another 5 minutes. Don't overcook.

Toss with the dill, and serve hot.