



In your share:

Garlic
Pink Beauty
Radishes
Potatoes
Cherry Tomatoes
Heirloom
Tomatoes
Green Tomatoes
Italian Jumbo
String Beans

In the PYO:

Basil
Dill
Cilantro
Oregano
Thyme
Catnip
Mint
Cosmos
Zinnias
Sunflowers
Mexican
Sunflowers

From the Pick Your Own

- Picking sunflowers are ready! They are in the upper pyo, through the fence at the top of the patch to your right. Please limit yourself to one yellow sunflower so everyone can enjoy them.
- Take home as many as you like of the bright orange Mexican Sunflowers. They are just downhill from the wildflower patch at the top of the field. (Head toward the solar house)
- Zinnias and cosmos are in full bloom (upper PYO, right side) and need to cut! By harvesting some of the flowers now, we can encourage them to continue to set new blooms, so grab your clippers and get out there. The trick is to make your cut on the stem just above a pair of leaves- ask if you need help.
- Oregano, thyme, and catnip are ready now in the lower PYO
- Purple salvia is blooming and looking lovely in wedge C
- Cilantro and dill are in the PYO triangle

And if you are wondering which wedge is which, look for the new signs we are putting out this week to identify our growing PYO!

What are radishes doing in the share?

Perhaps you noticed the radishes, not generally a summer loving crop. Good eye! We usually plant radishes in rows with carrots since the radishes germinate much more quickly than the carrots. The radishes act as a marker for us to weed and hoe the rows before the slow little carrots even pop their greens out of the ground. Most seasons we don't harvest the radishes, but the unseasonably cool and rainy summer has given us these radishes as a special treat.

What to do with Green Tomatoes?

While traditional Fried Green Tomatoes have their place at the table, this season we offer you a lighter take with a Grilled Caprese that is sure to please. You may see a few more in your share as tomato season winds down and we look to make the most of the summer staple.

Of course, the old stand by is to leave them on the counter, out of direct sunlight, and wait for them to ripen into their true tomato colors. They probably won't have the same depth of flavor as those that ripen on the plant, but they'll still be tasty and not as tart as they are green!

Harvest Celebration & Silent Auction

Get your ticket, donate an item, or sign up to help out. Visit the Events page RedWiggler.org/events or contact Liz (liz@redwiggler.org) if you can contribute!

Grilled Green Tomato Caprese

From Southern Living

- 1/2 cup olive oil
 - 1/4 cup white balsamic vinegar (traditional brown balsamic tastes just as wonderful, but your tomatoes will be less colorful)
 - 2 garlic cloves, minced
 - 1 tablespoon brown sugar
 - 1/8 teaspoon salt
 - 4 medium-size green tomatoes, cut into 1/4-inch-thick slices (about 2 lb.)
 - 1 (16-oz.) package sliced fresh mozzarella cheese
 - Kosher salt and freshly ground pepper to taste
 - 1/3 cup thinly sliced fresh basil
1. Combine first 5 ingredients in a large zip-top plastic freezer bag; add tomatoes, seal, and shake gently to coat. Chill 1 hour.
 2. Preheat grill to 350° to 400° (medium-high) heat. Remove tomatoes from marinade, reserving marinade. Grill tomatoes, covered with grill lid, 3 to 4 minutes on each side or until tender and grill marks appear.
 3. Arrange alternating slices of warm grilled tomatoes and mozzarella cheese on a large, shallow platter. Drizzle with reserved marinade; season with salt and pepper to taste. Sprinkle with basil.

Greek Grain Bowl

This versatile combination makes a lovely summer one-dish meal. Top with grilled chicken marinated in Greek dressing, or vegetable kabobs. Add a side of vinegary pickled cucumbers or cucumber and tomato salad. Play with proportions to suit your taste.

- 2 cups, cooked, of your favorite salad grain- faro, barley, quinoa, and the like
 - ½ lb Italian Jumbo string beans, cleaned and trimmed
 - ½ cup crumbled feta cheese (more to taste)
 - ½ cup ripe olives, halved or roughly chopped
 - 1 Hungarian hot wax pepper, seeded and finely chopped (optional)
 - ½ tsp chopped fresh oregano
 - squeeze of fresh lemon
 - 1-2 Tbsp Olive Oil (pick a quality oil with fruity notes for a treat)
 - sea salt, to taste
1. Prepare the grain according to package directions, yielding roughly two cups cooked grain. Set aside to cool.
 2. Trim the ends off the string beans. Chop roughly into bite-sized (1-inch) sections.
 3. Toss the grain with olive oil, salt and pepper until coated.
 4. Add the beans, feta, olives, peppers, oregano and lemon. Toss to mix well. Serve garnished with pinched oregano leaves.