

Red Wiggler's CSA Newsletter

In your share:

Potatoes
Onions/Garlic
Sweet Peppers
Cherry Tomatoes/
Tomatillos
Red Tomatoes
Zucchini/
Summer Squash
Hot Peppers
Green Tomatoes

In the PYO:

Tomatillos(L)
Sunflowers(U)
Nasturtiums (L)
Mint (L)
Lovage (L)
Stalice (L)
Sage (C)
Salvia (C)
Yarrow (C)
Winter Savory (C)
Anise Hyssop (A)
Bee Balm (A)
Chamomile (A)
BachelorButton (A)
Basil (U)
Parsley (U)
Sorrel (U)
Snapdragons (L,U)
Zinnias (U)
Wildflowers (W)
Cilantro (T)
Dill (T)

PYO Key:

L – Lower PYO
U – Upper PYO
A – Wedge A
C – Wedge C
T- Triangle outside
deer fence

Hello Heirloom Tomatoes!

Heirloom Tomatoes are varieties of tomatoes that are open pollinated cultivars, which means that their seed can be saved from year to year, and passed down through the generations. While they are more susceptible to growing challenges and should be eaten within a day or two of harvest, their intense and diverse flavors are worth the extra effort! They may look a little funny, but know that they are supposed to have the gathered effect at the stem end, and that some 'seams' in the flesh are expected. We will have signs out identifying the varieties and we hope you try them all!

Prudens Purple- largest fruits (1 lb), deep pink skin with smooth crimson flesh

Green Zebra- Olive yellow with deep green zebra stripes and a bright, zingy flavor

Valencia- medium round fruits, bright orange color, meaty with few seeds

Cherokee Purple- large dusty rose-brown fruit with green shoulders, sweet flesh

Striped German- very large red-yellow bicolor fruit has marbled interior; great for slicing

Black Krim- medium-large, brown-red color and green shoulders, smoky flavor

Brandywine- large deep pink-red with smooth skin and a rich and distinctively spicy flavor

Black Prince – medium with mahogany shoulders, orange-red blossom ends

All tomatoes are best stored on the counter out of direct sunlight until you are ready to use them. Rinse the skin of the fruit, then eat!

On the farm...(this week one of our interns, Brittany writes:) Although harvesting is still in full force, my time at Red Wiggler is already winding up and I have only begun to see some of the end of the season jobs. Monday marked the beginning of the end for the tomatoes in the older field. After green tomatoes were harvested from the sunbaked and diseased plants, we cut the string, which had guided branches to grow upward, and the top heavy plants slowly collapsed. While I had the easy job of pulling plants from the soil, others carted the plants off to the dumpster, or loosened and lifted the wooden stakes, which had been pounded into the ground when the tomatoes were planted. Next, and last, to be removed was the dusty black plastic, the layer of protection from weed competition and harsh temperatures for the young plants.

In thirty minutes, the two beds had been completely transformed from a tomato jungle to bare soil ready for cover crops. Before the rain, we quickly planted daikon radishes for a cover crop. But, tomato harvesting is by no means finished; as the old tomato plants run dry, the yields from the more recently planted field will increase and the overlap between old and new will transition seamlessly.

Wash those Veggies

While we do our best to leave the soil in the fields, it is always a good idea to wash your produce once you get it home. Many veggies are best washed just before use, but please be sure to wash everything before you eat it.

Harvest Celebration & Silent Auction

Tickets are now on sale for our Harvest Celebration, Saturday, September 6th, 4pm – 7pm.

<https://redwiggler.org/events/> Please sign up and join us for our Annual Harvest celebration. If you are interested in volunteering for the event, please contact Naomi (events@redwiggler.org)

Calling all bakers!

If you enjoy baking and have a dessert or two up your sleeve, we can use your help. One of the highlights of the Harvest Celebration is our impressive spread of desserts, generously provided by our wonderful CSA customers.

If you would like to bake a finger-friendly dessert for 15 or more guests for our Harvest Celebration on Saturday, September 6th, please contact Naomi (events@redwiggler.org) to sign up or ask questions. Thanks!

Need Any Extra Veggies? CSA members are welcome to buy additional vegetables over and above what comes in your share. When you come to pick up your share this week, there will be additional potatoes, onions, tomatoes, garlic, beets, chard and cherry tomatoes available for purchase.

Curried Green Tomatoes (You will see green tomatoes in your share this week from our first planting!)

Adapted from the Boston Cooking School Cook Book, 1948 by a Clagget CSA customer, Kerry

2 Tbs butter

2 Tbs minced onion

1 tsp curry powder

2 cups green tomatoes, chopped

Salt and pepper

Melt butter, add onion and cook slowly until yellow. Add curry powder and tomatoes and cook until heated thoroughly. Add salt and pepper to taste.

To the tomatoes add:

5 cups or so of roasted peppers, mostly red but a couple small green, yellow and orange ones

2 cloves of roasted garlic, smashed

1 can of garbanzo beans

Cayenne pepper

Cumin

Coriander

Let this simmer a bit over medium-low heat (approx 15 minutes), then add:

1 cup light coconut milk

more seasoning to taste.

Use an immersion blender, blend the soup until it is smooth but still has nice big pieces of pepper, tomatoes. and whole beans.

Visit us at www.redwiggler.org
