

Red Wiggler's CSA Newsletter

In your share:

Potatoes
Onions/Garlic
Sweet Peppers
Cherry Tomatoes/
Ground Cherries
Red Tomatoes
Heirloom Tomatoes
Swiss Chard
Hot Peppers
Green Tomatoes

In the PYO:

Tomatillos(L)
Sunflowers(U)
Nasturtiums (L)
Mint (L)
Lovage (L)
Statice (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

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 Katie (volunteer@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.

This year, there are two ways to share your finger-friendly desserts at the Harvest Celebration:

#1) A Dessert Contest-Everyone tastes, Everyone votes!

How it works: Make a finger-friendly dessert for at least 15 and cut into bite sized pieces. Label the bottom of the plate with your name and label on top if it contains nuts, is gluten free or vegan. Bring the dessert to Red Wiggler Farm on Friday or Saturday before the Celebration begins at 4. At check-in, everyone receives 3 voting tickets. Taste as many desserts as you want and then drop a ticket in the corresponding pot for 3 of your favorites! The tickets will be counted at 6:30 and the top 3 vote getters will be announced. The top 3 dessert makers will be celebrated with a gift from Red Wiggler Community Farm!

#2) Bring a Dessert to Share- if you don't want to enter the contest. Please follow the same guidelines as above and let us know that you don't wish to be part of the Contest.

To continue the celebration of the harvest, consider using local veggies or fruits in your dessert and tell us about it, if you do!

Please contact Naomi (events@redwiggler.org) to sign up or ask questions.

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.

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.

On the farm.....

Everybody at Red Wiggler LOVES Summer Thursdays! Around 11:30 a.m., volunteer Claire Gardner quietly taps a grower's shoulder and they'll walk down to the program room for Cooking With Claire. She will have brought baggies of prepped veggies (from the farm, of course!), skillets and utensils, and aprons.

By the time we are finished in the field around noon, the strains of Claire's tunes begin to play, and delicious smells are wafting out to excited and grateful workers. After everyone has washed up, Claire and her assistant chef will announce the four or five dishes they've prepared. We line up with our plates and are served food that is both beautiful and delicious.

Every grower looks forward to their turn to work with Claire. One of our interns has even started talking about becoming a chef. And all of us are grateful to enjoy the fruits of the harvest.

Here is one of Claire's recent creations from the Washington Post Food Section a few years ago:

KICKED-UP PICKLED TOMATOES

- 3 to 4 large tomatoes (20 to 24 ounces total) or one quart cherry tomatoes
- 1 small to medium red onion, sliced very thin
- 1/4 cup chopped dill
- 1 teaspoon salt
- 1/4 cup sugar
- 1 1/4 cups white balsamic vinegar (or mix of white and balsamic vinegars)
- 4 bay leaves, preferably fresh
- 1/2 teaspoon whole black peppercorns
- 1 teaspoon crushed red pepper flakes (may substitute 1 small whole chili pepper)

Core the tomatoes and cut them into 1/4-inch-thick slices, or if using cherry tomatoes, cut in half. Layer the tomatoes, onion and dill in a glass 24-ounce or larger container with a tight-fitting lid, or in 2 smaller containers.

Combine the salt, sugar, vinegar, bay leaves, peppercorns and crushed red pepper flakes or chili pepper, shaking or stirring until the sugar has completely dissolved. Pour the mixture evenly over the tomatoes and refrigerate overnight. These are great served with salami and cheese as an appetizer or tossed into a salad.