

# The Worm's Voice

Red Wiggler's CSA Newsletter

Summer 2018 Week 9  
September 5 & 8

## IN THE SHARE

“ / ” indicates a choice

- Garlic
- Squash/Eggplant  
/Sweet Peppers
- Arugula
- Tomatillos/Okra
- Tomatoes
- Cherry Tomatoes
- Hot Peppers

## PICK-YOUR-OWN

Blue flag indicates ready to pick.

### RED:

Dill, Cilantro, Chives, Oregano, Thyme, Mint

### ORANGE:

Zinnias, Celosia, Strawflower, Cosmos, Sunflowers, Tithonia

### PINK:

Parsley, Basil, Statice, Sunflowers, Ageratum, Gomphrena

### YELLOW:

Sage, Winter Savory, Marigolds, Alyssum

### PURPLE (top of field):

Wildflowers

### GREEN:

Dill, Cilantro

### HUGELKULTUR

(across from Purple):  
Cosmos

## Reminders:

- Remember to clean your veggies!
- Join the CSA Facebook Group. <https://www.facebook.com/groups/RWCFCSA/>
- Please do not bring dogs, on or off leash, to your pick-up.

## Upcoming Events:

23<sup>rd</sup> Annual Harvest Celebration & Silent Auction –Saturday September 15, 4-7 pm  
Workshop: Kimchi for Every Palate - Saturday October 20<sup>th</sup> 10am-12pm

**Produce for Sale!!** There are extra tomatoes, tomatillos, okra, and hot peppers for sale.

## Farm Notes:

We've come to the end of our summer season and this is our very last pickup! This week Red Wiggler will participate in the 73<sup>rd</sup> Annual Damascus Community Fair. Each grower will choose a vegetable for entry into the competition. Exhibits will be judged based on ripeness, uniformity, quality, and overall appearance. Too bad there's no judging on taste- we think our garlic and tomatoes would surely take home a prize in that competition.

The prize for each entry is a ribbon and \$1-2 dollars. We pool together the winnings and take the group out to Jimmy Cone the following week to celebrate. It's sure to be fun for all, so be sure to ask the crew about it if you're returning for the fall share.



The crew stands before some prize winning veggies at the 2016 Damascus Fair.

# Recipes

Veg- Vegetarian DF- Dairy Free GF- Gluten Free

## Gjusta's Green Harissa DF, GF, Veg

This spread is not only great for sandwiches and eggs, but also makes a great marinade for seafood and chicken.

### Ingredients

1/2 onion, halved  
1 **tomatillo**, husk removed, rinsed  
1 **jalapeño**, halved, seeds removed from 1 half  
4 **garlic** cloves, peeled  
1 tablespoon plus 1/2 cup olive oil  
2 cups **cilantro** leaves with tender stems (1/2 bunch)  
2 cups **parsley** leaves with tender stems (1/2 bunch)  
2 cups trimmed **arugula**  
2 tablespoons white wine vinegar  
1 tablespoon chopped preserved lemon or 1 teaspoon finely grated lemon zest  
Kosher salt, freshly ground pepper



Recipe from Bon Appetit

Preheat oven to 350°. Toss onion, tomatillo, jalapeño, garlic, and 1 Tbsp. oil on a rimmed baking sheet. Roast, tossing once, until vegetables are soft, 12–15 minutes. Let cool. Purée vegetables in a food processor along with cilantro, parsley, arugula, vinegar, preserved lemon, and remaining 1/2 cup oil until smooth; season with salt and pepper. Cover and chill (Can be made days ahead of time)

## Cherry Tomato Vinaigrette DF, GF, Veg

This condiment adds a burst of summer flavor to every dish it lands on.

### Ingredients

1 pint **cherry tomatoes**  
3 tbsp olive oil, divided  
1 shallot, finely chopped  
1 tbsp (or more) red wine vinegar  
Kosher salt, freshly ground pepper  
2 tbsp chopped fresh **chives**

Cut half of cherry tomatoes in half.

Heat 1 tbsp oil in a medium saucepan over medium heat. Add shallot and cook, stirring often, until softened, about 4 minutes.

Add halved and whole tomatoes and cook, stirring occasionally, until beginning to release juices, 4–6 minutes. Mash some of tomatoes with a spoon.

Add 1 tablespoon vinegar and remaining 2 tablespoons oil; season with salt and pepper. Serve warm or room temperature; add chives just before serving.

DO AHEAD: Vinaigrette can be made (without chives) 2 days ahead. Cover and chill. Bring to room temperature and stir in chives.

Recipe from Bon Appetit