

The Worm's Voice

Red Wiggler's CSA Newsletter

Fall 2019 Week 10

Nov 13 & Nov 16

IN THE SHARE

“/” indicates choice

- Garlic
- Winter Squash
- Sweet Potatoes
- Carrots
- Beets
- Kohlrabi/Turnips
- Greens
- Radishes
- and much more!

PICK-YOUR-OWN

Blue flag indicates ready to pick.

RED:

Chives, Mint,
Thyme, Cilantro,
Dill

ORANGE:

Parsley,

PINK: Strawflower

YELLOW:

Sage, Winter
Savory

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:

Thanksgiving Market Nov 20 & 23

Stock up on Red Wiggler produce while you can. We will be open to the public on Wednesday 11/20 from 2PM - 5PM and Saturday 11/23 from 9AM - 1PM. Tell your neighbors, family, and friends this is their chance to get the garlic, winter squash, sweet potatoes, root vegetables, and greens you've been raving about all season.

We're Collecting! Leaves starting to pile up in your yard? Bring us leaves (from untreated yards only), and we'll turn them into nutrient rich compost. We can accept leaves Monday-Friday between 9 am - 4 pm. Just give us a call when you're on the way. Office Number: 301-916-2216

Farm Notes

It's the last CSA week of 2019! It's hard to believe the growing season has come to an end. This year we experienced pick-your-own peas and brassicas, beautiful tomatoes, bumper crops of eggplant and okra, and a bounty of hot peppers that still seems never-ending. Best of all we enjoyed some unusual new vegetables, recipe trading, and some truly picturesque days in the barn and PYO. Thank you for your support this season. Look out for the Fall CSA survey coming soon. We really appreciate your feedback as we plan for the 2020 season.

Compost Bucket Return

As the days get colder and frost covers the compost pile, we give our compost and ourselves a little rest. We will not be taking anymore food scraps until the new year. Please return compost buckets by the end of the Saturday CSA (11/16, 12 pm). When we are able to take buckets again we will send an email with available pick-up and drop off times.

What about next year?

We're taking a few weeks to reflect on this season and then we will be jumping right back into planning, prepping, and placing seed orders for next year. Dates and prices for the 2020 CSA season along with the updated handbook will be posted at redwiggler.org/csa in the new year.

2019 CSA members will get the first opportunity to register. This is your chance to add another season, or change your pick-up day. **Returning members will receive an email in Jan 2020 with the registration link.** After a few weeks, any remaining spots become available for new members. Feel free to email csa@redwiggler with any questions.

Recipes

Veg- Vegetarian DF- Dairy Free GF- Gluten Free

Watermelon Radish, Orange and Goat Cheese Salad **Veg, GF**

from alexandracoooks.com

- 1 shallot or half of a small red onion, minced
- 2 tablespoons white balsamic vinegar
- salt
- 2-3 **watermelon or purple daikon radishes**, thinly sliced
- 2 oranges, clementines, or grapefruits
- A handful of walnuts, toasted and chopped (see notes)
- ¼ cup goat cheese (optional)
- 1 small bunch **chives**, minced
- 1-2 tablespoons olive oil



Directions

Place shallot/onion in a small bowl and cover with vinegar. Add a pinch of salt and set aside.

Arrange radish slices on a platter and season all over with salt. Cut off each end of each orange. Squeeze each end over the radishes, then discard. Use a sharp knife to remove the skin from the orange. Cut in between membranes to remove each slice. Squeeze remaining membrane all over the radishes to extract any juice.

Scatter oranges pieces, walnuts, and goat cheese over the radishes. Pour shallots and vinegar over top. Drizzle olive oil to taste over top. Scatter chives over top. Let sit a few minutes before serving.

Kohlrabi Slaw **Veg, GF, DF**

from allrecipes.com

- 2 bulbs **kohlrabi**, peeled and grated
- 4 **carrots**, grated
- 3 tablespoons vegetable oil
- 2 tablespoons cider vinegar
- 1 tablespoon whole-grain mustard (or Dijon-style mustard)
- 1/2 teaspoon fine sea salt
- Freshly ground black pepper (to taste)



In a salad bowl or large mixing bowl, whisk together the oil, vinegar, mustard, salt and pepper until well blended. Add the grated kohlrabi and carrot and toss together in the dressing. Chill or serve immediately.

Tastier Together

As you work your way thru your larder of root vegetables over the next few weeks, here are some unusual and delicious pairings to keeps your palates excited.

Radishes &

Apples
Risotto
Steak

Beets &

Dijon Mustard
Citrus
Pistachios

Turnips &

Balsamic Vinegar
Mushrooms
Ginger

Sweet Potatoes in

Pancakes
Chili
and pie (of course!)