

IN THE SHARE

- Garlic
- Hot Peppers
- Radishes
- Sweet Potatoes
- Carrots
- Kale
- Collards

Choices

Choose 1: Cooking Greens

Leeks or Green Onions

Horseradish

Turnips or Kohlrabi

PICK-YOUR-OWN

Blue flag indicates ready to pick.

RED: Mint, Oregano, Dill, Chives,

ORANGE: Sorrel, Leaf Fennel,

PINK: Parsley, Salvia

YELLOW: Sage, Lemon Balm, Winter Savory

GREEN: Dill, Cilantro

Farm Notes

We've reached the end of our fall season. This week we harvested the last bed of carrots. These carrots are rainbow carrots. Each color has subtle flavor differences ranging from sweet to earthy. Enjoy them separately or all together.



Compost Program

Thank you to everyone who participated in our compost program this season. *The last official compost drop-off is this week.* We will be closed for the winter, and will not be able to facilitate dumping and cleaning compost buckets. You have a few options for bringing back your last compost bucket after this week. If you are close by, feel free to drop off your bucket whenever you see that our gate is open. If not, send an email to csa@redwiggler.org to arrange a drop off time.

In the PYO: Herbs & Horseradish

We said farewell to the flowers this week, but the herbs in the pick-your-own are still going strong. The last planting of dill and cilantro are doing especially well, and sage and fennel are also open for picking. While the horseradish is located in the pick-your-own, it is very difficult to get out without a digging fork, brute force, and a lot of determination. So, we've done the hard part for you. You can pick up horseradish in the barn along with your share.

Horseradish is a member of the brassica family, which means it's a relative of cabbage, kale, and mustards. Horseradish is typically prepared with vinegar and used as a condiment or as key ingredient in other sauces and dressings such as cocktail sauce.

To use, peel the horseradish with a vegetable peeler then grate using a box grater or microplane. If a large quantity is needed it's best to use a food processor. Any unused part of the root should be tightly wrapped in plastic wrap and placed in the vegetable drawer of your fridge. You can also freeze the whole root and grate it when frozen. The aroma will be less harsh while your grating the frozen root. Then as the grated horseradish thaws all the pungent flavor returns.



Nuno and Katie harvest horseradish with a digging fork and a lot of determination!

Recipes

Veg- Vegetarian DF- Dairy Free GF- Gluten Free

Kale Salad with Roasted Garlic-Horseradish Dressing **Veg, DF, GF**

Adapted from food52.com

- 1 head roasted **garlic**, see recipe below
- 1 bunch **kale**
- 1/3 cup chopped walnuts
- 1 teaspoon lemon juice
- 1 egg yolk
- 2 tablespoons finely grated Parmigiano-Reggiano cheese
- 1/2 teaspoon freshly ground black pepper
- 3/4 cup olive oil
- 1 tablespoon grated **horseradish root**
- Salt to taste

Wash and thoroughly dry kale. Cut the leaves in half lengthwise and remove the center rib. Slice kale into thin strips. In a blender combine the roasted garlic, lemon juice, egg yolk, cheese, black pepper and 1/4 cup of olive oil and start blender. Pour the remaining oil thru the top of the blender as it mixes, and blend until smooth. Add the horseradish in last, and mix just enough to incorporate. Salt to taste (the cheese may provide enough salt on its own). In a salad bowl toss together kale, dressing and walnuts. For the ideal flavor allow the salad to sit for at least 1 hour (2 hours is best). Serve cool or at room temperature.

Roasted Garlic **Veg, DF, GF**

The rich pungent flavor of garlic will only last so long in the pantry. If you've got some garlic saved up from the past weeks consider roasting and freezing garlic to preserve the flavor.

- 1 bulb **garlic**
- Olive oil



Take a whole bulb, cut off the root end so the cloves are exposed. Put the bulb in the middle of a square of tin foil, pour a few tablespoons of olive oil over it, wrap it up in the tin foil and roast in the oven at 400 degrees for 30-35 minutes. Let it cool and squeeze out the cloves. Use the roasted garlic in the above recipe, spread it onto toasted bread, or store it in zip lock bag and freeze.

Where to buy produce over the winter

The end of our season doesn't mean the end of local produce. There are plenty of growers in our region growing outdoors or in hoop houses over the winter. You might consider checking out these local stops.

East Rivendell Farm-26904 Clarksburg Rd, Damascus, 20872 Visit their website for store hours.
eastrivendellfarm.com

Olney Farmer's Market- 2801 Olney-Sandy Spring Rd Winter Market is open Sundays Nov 8- May 3 2021
See site for vendor details olneyfarmersmarket.com

Dawson's Market- 225 N. Washington St. Rockville- Local Grocery featuring local and regional produce