

IN THE SHARE

“ / ” indicates a choice

- Kale (Choose Variety)
- Hakurei Turnips
- Spring Onions
- Collards/Turnip Greens
- And More!

PICK-YOUR-OWN

Blue flag indicates ready to pick.

RED: Lovage, Mint, Oregano, Chives, Irises, Cilantro, Peppermint, Spearmint, Dill

GREEN: **Arugula** (New!)

ORANGE: Lambs Ear, Fennel, Nigella, Snapdragons, Chamomile, Sorrel

PINK: Bachelor Buttons

BROWN:
Coming Soon...

YELLOW: Sage, Winter Savory, Lemon Balm, Valerian, Sage Flowers

Ask a Red Wiggler staff for help finding these in the PYO.

We're Back!

We are so glad to have you on the farm this season. As you read in the Member Handbook we've made a few changes to this season. We hope you will enjoy the smaller, less expensive share, and a return to a market-style pickup. Here's how to pick up in 2021:

Before you leave home

- While we love our furry friends, please leave your dogs at home.
- Bring a bag or box for you veggies

When you arrive

- Wash or sanitize your hands (to help us comply with the new farming laws)
- Stay socially distanced from other members and staff

On the Farm

- Choose your adventure! You can begin in the barn or the PYO.
- PYO: Read the signs to learn what's growing. A small blue flag on the sign indicates what's ready to pick
- Barn: Come into the barn, give your name to the greeter, make your way around to all the tables, and exit so the next customer can come in.

In the PYO



Arugula! Rocket! Roquette! Rucola! No matter what you call it, we've got it in the pick-your-own (PYO). Instead of including arugula in our crop rotation, we've put it in the PYO. This way you can add this rich, slightly spicy, delightfully peppery green to your meals in just the amount you need all season long.

Did you know you can eat every part of the radish? We let daikon radishes go to seed in the Red PYO, and now you can pick flowers and seed pods. Enjoy the mild radish flavor raw, cooked, or as a final touch to a meal.



Chive and Cheddar Cornbread *From TasteofHome.com*

The bright taste of chives adds variety to an old favorite

Veg

- 1 cup cornmeal
- 1 cup all-purpose flour
- 1/4 cup sugar
- 4 teaspoons baking powder
- 2 large eggs, room temperature
- 1 cup 2% milk
- 1/4 cup butter, melted
- 1 cup shredded sharp cheddar cheese
- 3 Tablespoons minced **chives**



1. In a large bowl, combine cornmeal, flour, sugar and baking powder. In another bowl, whisk the eggs, milk and butter. Stir into dry ingredients just until moistened. Gently fold in cheese and chives.
2. Pour into a greased 13x9-in. baking pan. Bake at 400° until golden brown, about 18 minutes. Cut into strips; serve warm.

Kale and Wild Rice Salad

Veg, DF, GF

For the dressing:

- 3 tablespoon extra-virgin olive oil
- 1 tablespoon apple cider vinegar
- 1 tablespoon honey or agave
- 2 tablespoon lemon juice

- 1 teaspoon Dijon mustard
- 1 tablespoon chopped fresh **chives**
- Sea salt
- Freshly ground black pepper

For the salad:

- 2 cups cooked unseasoned wild rice blend, cooled to room temperature
- 1 bunch **kale**, chopped
- 1 apple
- 1/4 cup dried cranberries

- 2 stalks of celery, diced
- or 4 **lovage** leaves finely chopped
- 1 **spring onion**, thinly sliced



1. In a large bowl combine all the salad ingredients.
2. In a small bowl whisk together all of the vinaigrette ingredients.
3. Pour the vinaigrette over the salad and toss together just before serving.
4. Serve the salad cold or at room temperature.