

IN THE SHARE:

- Butternut Squash & Sweet Potatoes
- Root Veggies & Green Peppers
- Garlic, Horseradish & Hot Peppers
- Cooking Greens

PICK-YOUR-OWN

Blue flag in field indicates ready to pick.

RED: Spearmint, Oregano, Chives, Lovage

ORANGE: Fennel Seeds, Gomphrena, Statice

PINK: Parsley, Strawflower

YELLOW: Sage, Winter Savory, Lemon Balm

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

REMINDER: THIS IS THE LAST CSA OF THE SEASON!

FIELD NOTES

This is always a bittersweet time of the year for everyone at Red Wiggler. It's been a long farming season, and we're all ready for the slowdown that winter brings. But we're also very sad to say goodbye to our interns, crew leaders and Growers (who do not work year-round, like the rest of the staff). Personally, I am especially sad to say goodbye to all of you, our CSA customers. It's been great to get to know you over these last few months; I appreciate your kindness and welcoming spirit. I hope I get to see you all next season. Have a great winter!

TYING UP LOOSE ENDS

--**CSA Survey:** Please take a few moments to fill out our [CSA Survey](#). We really appreciate you taking the time to give us feedback on the season(s)—what you liked, what you didn't like, what you want to see more of, etc. To say thank you, this year, **we're giving away a Red Wiggler prize pack to one lucky CSA member.** [Enter to win](#) by filling out the survey and entering your email address at the end. Good luck, and thanks for your feedback!

--**Compost:** We are **not** offering our compost program over the winter. Please remember to bring your compost bins back this week, so that you do not have to keep them over the winter.

--**Leaves:** Fallen leaves are a key ingredient in good compost. We'd love yours! If you have leaves you would like to bring, please put them in paper yard bags and leave them by the bin where we collect compost buckets. If you have large amounts of leaves (more than a couple bags), or want to arrange a drop-off after this week, please email our Farm Manager, Melissa, at melissa@redwiggler.org



Stock Up Sale

This week during CSA, we will be selling storage crops and Red Wiggler gifts/goodies. Sweet potatoes, squash, garlic, hoodies, hats, and more! Cash, check and credit card accepted.



We need your help!

Fill out our [CSA survey](#) and enter to win a Red Wiggler prize pack!

Radish and Turnip Hash with Fried Eggs (serves 2) **Veg, GF, DF**

I've always been a bit "meh" about turnips and radishes. But lately, I have found myself really loving them. Raw or cooked, I can't get enough of their peppery, earthy flavor. So this yummy and easy hash really caught my eye. The earthy crunch of the radishes and turnips, paired with the creamy richness of the egg yolks makes this recipe a fall or winter win.
–adapted from thekitchn.com

INGREDIENTS

- **2 to 3 small turnips, cleaned/trimmed, and cut into ¾ inch cubes**
- **4 to 5 small radishes, cleaned/trimmed, and cut into ¾ inch cubes**
- Coarse sea salt
- Freshly ground pepper
- 2 tablespoons heat-tolerant oil (grapeseed, canola, peanut)
- **1 clove garlic, minced or crushed**
- 2 tablespoons unsalted butter
- 4 eggs
- **1 tablespoon minced parsley**

DIRECTIONS

1. Fill a large saucepan with water and bring to a boil. Add 2 teaspoons sea salt. Boil turnip cubes just until tender, 3 to 4 minutes; remove to a bowl with a slotted spoon, pour off any excess water, and set aside. Next, boil radishes briefly, 30 to 60 seconds; remove to a bowl with a slotted spoon, pour off any excess water, and set aside.
2. Set a large cast iron skillet over medium-high heat. Add oil and when hot, add turnips and radishes, and a pinch each sea salt and pepper.
3. Turning vegetables only once or twice, cook 8 minutes or until golden-brown. Turn heat to medium and fold in garlic, cooking for about two minutes.
4. Push vegetables to the sides, melt butter in the center of pan, and add the eggs, salting each individually.
5. For over-easy eggs, cook uncovered 4 to 6 minutes; for over-medium eggs, cover pan for 3 minutes, then uncover and continue cooking just until whites are set, 2 to 3 minutes longer.
6. Finish with minced parsley and sea salt and pepper to taste. Serve immediately.

Homemade Prepared Horseradish **Veg, GF, DF**

Homemade prepared horseradish is a versatile item to have in your fridge, especially during the holidays. Brighten up leftover turkey or ham sandwiches or add to deviled eggs, or make yummy [horseradish sauce](#) to top just about anything. But be careful! Fresh horseradish is potent! Keep at arm's length and work in a well-ventilated area.

INGREDIENTS

- **1 cup peeled and chopped horseradish root**
- ¾ cup white vinegar
- ¼ teaspoon salt
- 2 teaspoons sugar (optional)

DIRECTIONS

In an electric food processor or blender, process horseradish root, vinegar, sugar and salt. Carefully remove the cover of the processor or blender, keeping your face away from the container. Transfer to a jar using a rubber spatula. Cover and store the horseradish in the refrigerator for up to 4 weeks.