

The Worm's Voice

Red Wiggler's CSA Newsletter

Fall 2022 Week 8
November 2 & 5

IN THE SHARE

- Sweet Potatoes/
Butternut Squash
- Scallions/Garlic
- Kohlrabi/Beets/Radish/
Turnips/Carrots
- Kale/Collards/Cabbage/
Mustards/Choi

PICK-YOUR-OWN

Look for the **BLUE** flags on items ready to pick!

RED

- Oregano
- Chives
- Parsley
- Lavender
- Peppermint
- Spearmint
- Tarragon
- Lovage
- Marigolds (seed saving)

ORANGE

- Fennel
- Sorrel
- Dill
- Cilantro
- Sunflowers

PINK

- Statice (to dry)
- Gomphrena (to dry)
- Strawflower
- Dill
- Cilantro

YELLOW

- Lemon Balm
- Sage

NEED HELP?

Ask a Red Wiggler staff for help finding these in the PYO, ideas on how to use them, or anything else!

CSA EXTENSION AND THANKSGIVING MARKET

Thank you to everyone who took our survey about the end of CSA. Because of your responses, we've decided to do both a pre-ordered "CSA extension" bag, and a Thanksgiving Market. You can participate in either or both.

- Pre-orders will be sold during the last 2 weeks of our regular CSA. Pre-order bags are \$20 and will include 3 lbs sweet potatoes, 2 lbs carrots, 1 butternut, 1 head garlic, and 1 bunch cooking greens. Head to the CSA sales table to sign-up!
- If you prefer to choose your own items, or supplement the pre-order bag, we will also have 2 Thanksgiving Markets where you can buy veggies, Red Wiggler swag and gifts, and other local items. This will also be the time to pick up pre-ordered veggie bags. Thanksgiving Markets will be:

Wednesday, November 16th from 3pm to 5pm

Saturday, November 19th from 10am to 12pm

Our Thanksgiving Markets are a festive time to bring friends and family to the farm, say "see you next year" to staff, and enjoy the farm one more time before the season ends. We hope you'll join us!

COMPOST MATTERS

For those of you who participate in our compost program, we've put together some information about how you can keep composting over the winter.

There are several options depending on where you live, how much you want to spend, how much you want to drive, or how much you want to DIY!

- All MOMs locations offer free [compost drop-off services](#). Check out their [locations list](#) to find out if there is a store near you.
- [Compost Crew](#) (the service we're working with) offers home pick-up/drop-off services starting at \$32 per month. Service in some neighborhoods may cost less (or even free!) due to people already composting in your area, or municipalities footing the bill. Find out how much service costs by entering your address in their [sign-up form](#).
- Compost Crew also offers community drop-off points. For only \$10 per month, you can take your food scraps to one of 3 community drop-off locations. See the locations, and learn more about the service [here](#).
- Did you know Montgomery County provides free home compost bins? Yes! You can pick up your own kit, and start composting right in your own backyard! With all the leaves around, now is a perfect time to get a pile started. Find locations and more information on the county's [Environmental Protection](#) page.
- Finally, if you live in Gaithersburg, the city offers two compost drop-off locations as a perk of being a resident. See more info and locations [here](#).

Recipes

VEG- Vegetarian DF- Dairy Free GF- Gluten Free

Butternut Squash Bruschetta GF DF Veg

Introducing a new Thanksgiving recipe can be surprisingly tricky. Every family has their traditional dishes, and every family member has that one dish they can't live without. So it can be tough to make room for something new at the table. I find appetizers to be a great place to play; leave the main meal to the traditionalists, but bring some fresh flavors to the "pre-game." I mean, if you're going to eat all day, you might as well keep it interesting!

INGREDIENTS

2 tablespoons almonds

4 tablespoons unsalted butter

1 2-pound butternut squash, peeled, seeded, cut into 1-inch cubes

4 sprigs sage

4 sprigs thyme

1 cup red wine vinegar

½ cup sugar

Olive oil (for drizzling)

Salt and pepper to taste

Bread rounds or points, toasted

2 ounces farmer or feta cheese, crumbled

¼ cup pomegranate seeds



DIRECTIONS

1. Preheat oven to 350°. Toast almonds on a rimmed baking sheet, tossing once, until golden brown and fragrant, 8–10 minutes. Let cool, then coarsely chop. Set aside. Increase oven temperature to 400°.
2. Melt butter in a large skillet over medium-high heat. Add squash, sage, and thyme; season with salt and pepper. Cook, tossing occasionally, until squash is lightly browned, 6–8 minutes. Transfer to oven and roast, shaking skillet occasionally, until squash is tender, 15–20 minutes. Remove sage and thyme; reserve sage for serving.
3. Meanwhile, bring vinegar and sugar to a boil in a small saucepan, stirring to dissolve sugar. Reduce heat and simmer until syrupy, 10–15 minutes; keep warm.
4. Coarsely mash roasted squash with a few tablespoons of the vinegar syrup, adding more syrup as needed to get the desired consistency. Season with salt and pepper, if needed. Spoon squash onto toast; top with farmer or feta cheese, pomegranate seeds, chopped almonds, and reserved sage. Serve immediately.
5. Elements of this can be prepared several days ahead, then warmed and assembled right before serving. Which is another reason it's a great call for Thanksgiving!

Wednesday
November 16th
3-5pm

Save the dates!
Thanksgiving Market and Pre-Order Pick-Ups

Saturday
November 19th
10am-12pm