

LAST CSA

This is the last week of our regular CSA, but the fun isn't over! Join us next Saturday from 10-12 for our Thanksgiving Market. This bonus market is a festive time to bring friends and family, enjoy a final field walk (weather permitting), and say "see you next year" to staff. We hope you'll join us!

2023 Thanksgiving Market

Saturday, November 18th from 10am to 12pm

Some items may be limited at the market. To guarantee that you get a nice assortment of fall veggies, consider our pre-packed CSA bag for \$25. CSA bags must be pre-ordered by Saturday, November 11th. See someone at the CSA sales table (or email rachel@redwiggler.org) to order/pre-pay.

REMINDERS

- The final chance to drop compost at the farm is during the Thanksgiving Markets on Saturday (11/18). After that, we hope you will try one of the [great local options available to you](#) over the winter.
- **If you do not plan to compost this winter, please wash and return your compost containers at your final CSA pick-up, or at the Thanksgiving Market. There will be a sign by the compost bins.**
- It's time for our [year-end survey](#)! This year, it is especially important that you respond, as your feedback will help guide our current strategic planning efforts. You'll be entered into a drawing for a Red Wiggler prize pack (opt-in required) if you [complete the survey](#) by Monday, November 20th. Thank you!

IN THE SHARE

- Sweet Potatoes/
Butternut Squash
- Onions/Garlic
- Root Veggies
- Cooking Greens
- Horseradish

PICK-YOUR-OWN

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

RED

Dill Seeds, Lovage, Oregano, Chives, Tarragon, Peppermint, Spearmint, Lavender, Thyme

ORANGE

Sorrel, Thyme, Fennel, Gomphrena, Salvia, Snapdragons, Dill

PINK

Parsley, Scabiosa, Statice, Strawflower

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 SHARE
pre-order at CSA this week

\$25

3.5 lbs sweet potatoes
2 lbs root veggie mix
1 head garlic
1 butternut squash
1 bunch greens

pick up on Saturday, November 18th
between 10am and 12pm

Recipes

VEG- Vegetarian DF- Dairy Free GF- Gluten Free

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, 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

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

Potato, Carrot, Turnip and Horseradish Gratin **Veg, GF**

Looking for something a little different on your holiday table this year? Kick it up a notch with this yummy gratin, adapted from www.olivemagazine.com. Our mild, white turnips balance the sweetness of the carrots and the richness of the potatoes and cream. And the horseradish adds an unexpected punch of flavor. You could really use any combination of root veggies for this dish, so get creative if you desire! Anything made with this much cream is destined to be delicious! Serves 6-8 as a side dish.

INGREDIENTS

- 3-4 tbsp fresh horseradish, grated
- 2 cups heavy cream
- 4 medium potatoes, peeled
- 3 medium carrots, peeled
- 3 medium turnips, peeled
- 1 tsp salt
- ¾ tsp pepper
- ¼ to ½ tsp nutmeg (optional)
- 6 tbsp parmesan, grated

DIRECTIONS

1. Heat oven to 375 degrees. Butter a shallow 8x8 baking dish or 6-8 ramekins.
2. Thinly slice the root vegetables into ¼ inch rounds.
3. In a large bowl, combine the cream, horseradish, nutmeg (if using), salt, and pepper. Add the root vegetables and toss to coat.
4. Pour the mixture into the baking dish or ramekins, pressing gently to submerge the veggies.
5. Sprinkle the parmesan cheese on top and cover with foil.
6. Bake for 25 minutes, then remove foil. Bake for another 40-50 minutes, until roots are tender and the top is golden. Serve hot.

