

The Worm's Voice

Red Wiggler's CSA Newsletter

Summer 2025 Week 6
August 20 & 23

IN THE SHARE

- Potatoes
- Squash/Cucumbers
- Garlic
- Mini-Peppers
- Rosemary
- And more!

PICK-YOUR-OWN

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

RED

Nicotiana, Marigolds, Cilantro Flowers & Green Coriander, Dill Flowers, Oregano, Chives, Shiso, Russian Sage, Tarragon, Mint, Lavender, Blanket Flower

ORANGE

Calendula, Pincushions, Parsley, Tithonia, Lemon Basil, Thai Basil, Holy Basil, Italian Basil

PINK

Zinnias, Cilantro, Dill, Sunflowers, Cosmos, Gomphrena, Celosia, Strawflowers

BROWN

Rudbeckia, Fennel Flowers & Seeds, Anise Hyssop, Coreopsis, Early Sunflower

YELLOW

Sage, Lemon Balm

Need help? Just ask a RWCF staff member or volunteer!

FARM NOTES

- We're done picking our first succession of **cherry tomatoes**, which means they are **open for PYO picking**. This year, the rows are conveniently located just above the Pink PYO gardens. RWCF staff will be in the area to help show you where to pick and what to look for. We will have pint containers available.
- Big tomatoes are finally coming in! This week (and possibly next) we'll have a limited number of **10# bags of ripe tomatoes for sale**. Brush off your sauce, salsa or tomato jam recipe, and get cooking!
- The cilantro and dill in the Red PYO garden and the fennel in the Brown PYO garden are going to seed. Green coriander (cilantro) seeds are bright and fresh, and so flavorful! The same goes for green fennel seeds. Green dill seed heads are a striking addition to a summer bouquet. And if you wait a little longer and collect the dry seeds, you'll capture that brightness to use into the fall. So much more flavorful than what you get in stores! Need some inspiration? Try this [green coriander butter](#) for corn on the cob, or these [candied fennel seeds](#).

UPCOMING EVENTS

- This Saturday, August 23rd, at 7pm, join Green Acre Comedy and Red Wiggler for a unique farm experience. [Green Acre Comedy](#) brings area comedians to local farms, with the goal of connecting people to their food sources through comedy, and now it's our turn! Show will take place in the barn. We've got chairs, but bring your own beverages and snacks. [Get your tickets today!](#)
- It that time of year again: our annual [Harvest Celebration](#) is right around the corner! We hope you'll join us as we celebrate another successful season, and acknowledge the staff, volunteers and community that made it possible. This year's Harvest Celebration is on Saturday, September 13th from 4 to 7 pm. The ticket price includes food, drinks, music, a farm tour, and of course, lots of fun! Advanced registration required. For more information and registration, please [click here for the event page](#).



Saturday CSA member, Jean Hochron, shared this stunning pic of her sunflower bouquet. The PYO is still brimming with gorgeous blooms this week!

Recipes

VEG- Vegetarian DF- Dairy Free GF- Gluten Free

Roasted Rosemary Potatoes **DF GF Veg**

There's no substitute for the classics, and here's one of the classic-est of all! There is something magical about the way potatoes, rosemary and garlic come together—the very definition of synergy: something that is greater than the sum of its parts. This recipe, adapted from Ina Garten at the [Food Network](#), serves that synergy up in crispy little bites!

INGREDIENTS

- **1 quart white or red potatoes**
- 2-3 tablespoons olive oil
- $\frac{3}{4}$ teaspoon salt (or to taste)
- $\frac{1}{2}$ teaspoon freshly ground black pepper (or to taste)
- **1 tablespoon minced garlic**
- **2-3 tablespoons minced rosemary**



Credit: Emma Christensen

DIRECTIONS

1. Preheat oven to 400 degrees. If you have a convection setting, turn it on.
2. Scrub potatoes, remove eyes or bad/rough spots, and cut into bite-sized pieces. Toss in a large bowl with oil, salt, pepper, garlic and rosemary until well coated.
3. Dump potatoes onto a large baking sheet, and spread out to 1 layer. Roast for approximately 1 hour (~45 minutes if using convection setting), turning the potatoes with a spatula occasionally, until browned and crisp.
4. Remove the potatoes from the oven, season with more salt and pepper, if desired, and serve.

Stuffed Mini Peppers **DF Veg**

They're called lunchbox peppers, because you can just throw them in your lunchbox and eat them as-is. But if you're looking for something else to do with this week's mini peppers, look no further! Stuffed peppers are often hot, which makes them inaccessible to most kids, and adults who don't like spicy foods. But these mild ones are a crowd pleaser!

INGREDIENTS

- **1 quart mini sweet peppers**
- 2 tablespoons olive oil
- Salt and pepper, to taste
- 10-ounce log goat cheese, softened
- Generous $\frac{1}{2}$ cup grated parmesan
- **1 tablespoon minced garlic**
- **2 jalapeños, seeded & finely chopped (optional)**
- **1-2 tablespoons minced chives**



DIRECTIONS

1. Preheat oven to 425 degrees. Cut each pepper in half, lengthwise. Remove ribs and seeds, if desired. Place in a bowl, toss with oil and a sprinkle of salt.
2. In another bowl, combine the goat cheese, parmesan, garlic, jalapeños, chives, salt and pepper.
3. Fill the cut peppers with filling and spread onto a large, greased baking tray.
4. Roast for 20-25 minutes, until the peppers are soft and the filling is golden on the edges.
5. If desired, sprinkle with bacon bits and/or more chives. Serve immediately.