

The Worm's Voice

Red Wiggler's CSA Newsletter

Summer 2025 Week 7
August 27 & 30

IN THE SHARE

- Radishes
- Carrots/Beets
- Garlic
- Lots of Summer Choices!

PICK-YOUR-OWN

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

RED

Nicotiana, Marigolds, 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 or ideas?
Just ask a RWCF staff
member or volunteer.
We're here for you!**



FARM NOTES

This is the last week of the Summer CSA. There are lots of great summer veggies in the share this week, plus a couple items that might make you think of fall. We will also have more **bulk tomatoes for sale**, so if you missed them last week, make a sauce/salsa/jam plan for the upcoming long weekend!

If this is the last time we'll see you this season, don't forget to say goodbye before you leave the farm. We will miss all of our summer folks! Please also **return your compost bin and any books you borrowed from the library.**

If you're continuing into the Fall Session, your first pick-up will be on **Wednesday, September 17th or Saturday, September 20th**. There is **no CSA during the weeks of September 1st and September 8th**. Fall CSA runs for 9 consecutive weeks. Mark your calendars and set your alarms!

TRICKY TOMATOES



For us locavores, a big, ripe tomato is practically the definition of summer. But this year, our big tomatoes have been a little tricky. We were happy to see early cherry and cocktail tomatoes, but our slicers were teasing us with just a slow trickle. So slow, in fact, that two weeks ago, we had to make the Wednesday and Saturday shares different—giving one access to our small tomato supply, and the other a taste of summer greens. Last week, in the interest of fairness, we swapped that choice. But of course, that's when big tomatoes came flooding in! That's why last Saturday's folks saw bags of bulk tomatoes for sale, but no tomatoes in the share. It's also why, if you switched days in the last two weeks, you either saw no tomatoes, or no greens!

Rest assured that this week, there are lots of tomatoes for everyone. There might be some limits on other summer veggies, but thankfully, tomatoes are plentiful. There will also be bulk tomatoes available for purchase. Because refrigeration changes their texture (we never refrigerate tomatoes for the main share), the bulk tomatoes should be cooked down into sauce, salsa or jam. Whether you enjoy summer tomatoes raw or cooked, savor their flavors while you can, because in true trickster fashion, they'll be gone in a blink!

Recipes

VEG- Vegetarian DF- Dairy Free GF- Gluten Free

Tomato Jam **GF DF Veg**

I was reminded of this recipe last week, when a Wednesday CSA member giddily purchased her annual bag of bulk tomatoes to make it. She sent me [the recipe](#) a couple of years ago, but I don't think I shared it with everyone. She freezes it and uses it all year, doling out little reminders of summer throughout the seasons.

INGREDIENTS

- **7 pounds tomatoes, cored, chopped & most of seeds removed (peeling optional)**
- 2 medium onions, diced
- 1 cup brown sugar
- 1 cup granulated sugar
- 2 teaspoons salt
- 1 teaspoon coriander
- ½ teaspoon cumin
- ½ cup apple cider vinegar
- 6 tablespoons freshly squeezed lemon juice



DIRECTIONS

1. Place all ingredients in a Dutch oven. Bring to a boil and reduce heat to medium low. Cook until mixture is thickened like jam, at least three hours. Stir occasionally.
2. You can proceed to can the jam in a hot water bath at this point or allow the jam to cool and store in the fridge for up to three weeks.
3. See the [original recipe link](#) for preparation tips, as well as how to make the recipe larger or smaller as desired.

Seared Radish Crostini **VEG DF (with modifications) GF (with modifications)**

Here's something unexpected for your gatherings on this long weekend. Rise above all the potato salads, squash casseroles and tomato dishes when you pull out this simple but elegant appetizer.

INGREDIENTS

- **1 bunch radishes, tops and tails removed**
- 7 tablespoons extra virgin olive oil
- ½ teaspoon kosher salt
- ¼ teaspoon pepper
- 4 tablespoons butter
- 8 anchovy fillets, finely chopped
- **2-3 large garlic cloves, finely chopped**
- Pinch red pepper flakes
- Small baguette rounds, toasted
- **Chopped parsley to garnish**

DIRECTIONS

1. Cut larger radishes lengthwise into sixths and smaller radishes lengthwise into quarters.
2. Place a large skillet over medium-high heat until very hot. Add 1 tablespoon oil, radishes in a single layer (do not crowd), and salt and pepper. Cook radishes, without moving them, until they are lightly colored on undersides, about 3 minutes. Shake pan and continue cooking until tender, about 3 more minutes.
3. In a small skillet over medium heat, melt butter. Stir in anchovies, garlic, red pepper and remaining oil. Reduce heat and simmer about 4 minutes. Brush each baguette slice with sauce and top with several radish wedges. Spoon additional sauce on top, sprinkle with parsley, and serve.