

### IN THE SHARE

- Pumpkins
- Leeks/Garlic
- Peppers
- Cabbage
- Bunched Carrots

### PICK-YOUR-OWN

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

### **RED**

Oregano, Chives, Russian Sage, Tarragon, Peppermint, Spearmint, Lavender, Blanket Flower, Chives, Thyme

### **ORANGE**

Calendula, Pincushions, Parsley, Lemon Basil, Thai Basil, Holy Basil, Italian Basil, Sorrel, Sunflowers, Snapdragons, Cosmos

### **PINK**

Zinnias, Cilantro, Dill, Sunflowers, Cosmos, Gomphrena, Celosia, Strawflowers, Coriander, Roselle, Pea Shoots

### **BROWN**

Fennel Flowers & Seeds

### **YELLOW**

Sage, Lemon Balm

**Need help finding or using the flowers and herbs in the PYO? Just ask a RWCF staff member or volunteer!**

### RED WIGGLER HAS A NEW WEBSITE...

We are excited to announce that Red Wiggler has a new website! It's been several months in the making, and now it's live. We'd love for you to poke around and let us know what you think—the good, the bad, and everything in between. We need lots of eyes on all the icons, links and pages to make sure they're working properly. Go to [www.redwiggler.org](http://www.redwiggler.org), explore from there, then send us your thoughts. We really appreciate your feedback!

### ...AND MISSION STATEMENT

As we approach our 30<sup>th</sup> season, we've been reflecting on how the impact of Red Wiggler has both deepened (on the farm) and expanded (through CFN) over the years. Our new mission statement captures that dual focus—deepening roots and widening canopy, both integral parts of the same tree. [Learn more](#) about our updated mission statement, and a new impact statement, on the new website!

Red Wiggler cultivates belonging and well-being through care farming and community-building.

- At Red Wiggler Care Farm, people with and without developmental disabilities come together to work, learn, grow, and share food.
- The Care Farming Network increases capacity, builds community, and raises awareness for care farms across the country.

### RED WIGGLER BRANDING SURVEY

Red Wiggler Care Farm is entering our 30th year and with our name change from Red Wiggler Community Farm to Red Wiggler Care Farm, we now have the opportunity to refresh our brand visuals, clarify our positioning, and create a cohesive visual identity that reflects where we're headed.

We'd love your help in shaping this next step. Please take a few minutes to complete this [survey](#). Your insights will help us better understand what makes Red Wiggler unique and guide the creation of a new logo that represents our work and community. Please complete survey by Monday, October 27<sup>th</sup>.

**TAKE BRAND SURVEY**

### LEEK LOVE

Though they share similarities with their onion and garlic cousins, leeks have their own distinct flavor. Even so, some people shy away from them because they can be dirty and hard to clean. If that's been you in the past, let 2025 be your year of leek love! Check out [this newsletter](#) from last year for how to clean your leeks, and try some of our favorite leek recipes from the [Recipe Index](#).

# Recipes

**VEG- Vegetarian DF- Dairy Free GF- Gluten Free**

## **Kabak Tatlisi (Turkish Candied Pumpkin) GF Veg DF**

*Break out of the pumpkin pie mold with this unusual, and very easy, pumpkin dessert from Turkey. The finished product has all the elegance of something that took intense prep, but in reality, is quite simple and can be made ahead of time.*

### **INGREDIENTS**

- 3 lbs peeled and seeded pumpkin pieces
- 3 cups sugar
- 2 cinnamon sticks
- 5-6 whole cloves
- 3-4 slices fresh ginger
- Splash of vanilla extract

### **DIRECTIONS**

1. Place the pumpkin pieces and spices in a bowl and cover with the sugar. Mix until pumpkin is well coated, cover and leave at room temperature for 3 hours to overnight. The pumpkin will release its juices and mix with the sugar.
2. When ready to cook, preheat the oven to 400 degrees. Place the contents of the bowl into a glass baking dish, spread evenly over the pan, and bake for about an hour. Periodically spoon some of the syrup over the top of the pumpkin pieces during the cooking process.
3. When the pumpkin is fork-tender and most of the liquid has dissolved, remove pan from the oven and let cool.
4. To serve, place a few pieces of pumpkin on a plate, spoon a small amount of syrup over the pieces, then garnish with the following as desired: tahini (drizzle), crushed pistachios or walnuts, heavy cream (drizzle), pomegranate seeds, splash of balsamic vinegar or balsamic glaze, crushed candied ginger, shaved chocolate.



## **Herbed Butter GF Veg**

*This is a great way to store herbs for the winter. Either make a versatile butter with a mix of herbs that can be used on almost anything, or make specific butters with whatever herbs you can't get through the winter without. Freeze the butter in ice cube trays, then pull out a cube when you want some fresh herb flavors in your winter kitchen!*

### **INGREDIENTS**

- 1 cup unsalted butter
- 1-2 cloves garlic (optional)
- 5-8 chives (optional)
- 2-3 tbsp single fresh herb or mix of herbs
- Salt and pepper to taste

### **DIRECTIONS**

1. Place butter in medium bowl; bring to room temperature
2. Crush or finely chop garlic cloves
3. Finely chop chives and herbs
4. Add garlic, chives, and herbs to bowl with butter, and mix thoroughly. Season with salt and pepper to taste.
5. Transfer butter to airtight container and refrigerate or freeze. Alternately, freeze in ice cube trays, then remove and store in freezer bags or individually wrapped in plastic wrap.