

IN THE SHARE

Free Choice on:

- Lettuce
- Scapes
- Onions
- Greens
- Root Veggies

PICK-YOUR-OWN

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

RED

Oregano, Chives, Dill, Tarragon, Thyme, Mint, Cilantro, Basil, Blanket Flowers, Lovage, Russian Sage, Lavender

ORANGE

Orlaya, Chamomile, Lamb's Ear, Sorrel, Parsley, Basil, Sunflowers, Nigella, Snapdragons

PINK

Bachelor Buttons, Paintbrush Violas, Fill, Cilantro, Sunflowers,

YELLOW

Sage, Lemon Balm, Yarrow

PURPLE

Fennel, Coreopsis, Heliopsis

NEED HELP?

**JUST ASK THE
RWCF STAFF OR
VOLUNTEERS!**

ANNOUNCEMENTS

This is the **final week** of the Spring CSA session. There are then 2 weeks off before the Summer session starts. If you are continuing into the Summer session, your **first pick-up is on Wednesday, July 15th or Saturday, July 18th**. We hope you have a wonderful Fourth of July weekend!

If you borrowed a book from our lending library and you are not in the Summer CSA, please return it this week, and cross your name off the list.

If you are continuing into the Summer session, you may come by to dump your compost during the break. **Open hours are Monday through Friday, 9am to 3pm.** There will be a bucket next to the bins with liners instead; please firmly close the bucket after using.

The farm will be closed on Friday, July 3rd. The PYO gardens are not open during the break. Thank you for driving slowly and carefully when coming by.

If you are skipping Summer but coming back for Fall, you can keep your compost bucket/bin until then. [Here are some options](#) (on page 2) for composting through the summer. If you are not coming back at all this year, please clean your bucket/bin and return it to us this week.

SUMMER OF GIVING

A note from our Executive Director, Kara McCall

Since Red Wiggler was founded 30 years ago, our CSA program has been the foundation of our work. In the early days, CSA members like you provided the funding for our [Grower Program](#), which employed 5 adults with developmental disabilities in the meaningful job of growing food for others. Today, up to 20 Growers each season work alongside other staff and volunteers to bring fresh produce from our fields to our community.

As we've grown, the needs of our programs have outgrown the revenue we receive from our CSA. This summer, in honor of our 30 years, we are running a [Summer of Giving Campaign](#), raising money to support our programs. This month, the focus is on our Grower Program. When you [give today](#), you directly fund the tools, training, and wages that make meaningful work possible for our Grower staff, as well as support the inclusive community where we can all thrive.

This month, **your gift goes twice as far. The Engle Family Foundation will match every dollar donated**, up to \$15,000. With just a few days left and \$4,000 to go, your [donation](#) today helps secure this match. Thank you for your support of Red Wiggler over the last 30 years, and your [investment](#) in our next chapter.

Kohlrabi and Apple Slaw **VEG, GF**

Anyone who has been in the CSA for a while knows that I love kohlrabi. But it wasn't always that way. I was introduced to kohlrabi in 2008, during my first season as a farm intern. Back then, and for many years, I didn't understand it, and I didn't really care for it. But this slaw was my gateway dish, and now I am a true believer. No matter what your stance on kohlrabi, I urge you to give this slaw a try. If you want to mix it up, you can use a blend of kohlrabi, turnips and radishes, and even throw in some kale.

INGREDIENTS

- ½ cup plain, full-fat yogurt
- ¼ cup minced red onion
- 1 tsp whole-grain Dijon mustard
- 1 tsp kosher salt
- ¼ tsp ground black pepper
- ¼ tsp ground cumin
- **~1 pound kohlrabi bulbs**
- 1 large, tart green apple
- 2 tsp fresh lemon juice
- **1 tsp finely chopped fresh dill**



DIRECTIONS

1. In a large bowl, combine the yogurt, onion, mustard, salt, pepper and cumin. Stir together and let stand while you prepare the kohlrabi and apple.
2. Peel the kohlrabi. Slice off each end, then use your knife to slice off the thick green or purple skin. The skin is bitter and not pleasant to eat, raw or cooked.
3. Using a knife or mandolin, slice the kohlrabi into 1/16-inch slices. Stack 6 or so slices together at a time, and slice into 1/16-inch-thick matchsticks. As you cut, transfer the kohlrabi matchsticks to the bowl with the dressing.
4. Peel and core the apple. Then cut the apple in the same manner as the kohlrabi, into matchsticks. Add the apple matchsticks to the bowl along with the lemon juice and toss all the ingredients to combine. It will seem like there is not enough dressing at first, but by the time each matchstick is coated in yogurt, you'll see that it is enough. Taste and season with more salt and pepper, if you like. Transfer the salad to a serving dish and top with the dill or fennel just before serving.
5. For a more substantial side dish, add collards or kale. Wash and de-stem a bunch of collards or kale, stack the leaves, and slice very thinly. Mix this into the slaw as well. You will probably want to increase the measurements for the dressing by half to accommodate the extra bulk.



**NEED SOME INSPIRATION?
CHECK OUT THE RECIPE INDEX
TO FIND YOUR NEXT MEAL!**