



What's in your CSA farm share:

Spinach—Store in plastic bag in fridge for 1 week.

Heirloom 'Detroit Dark Red' Beets—Store in plastic bag in fridge for 1-2 weeks. Easy option: boil until knife pierces through and slip off skins.

'Purple Viking'

Potatoes—Store in fridge or cool dark place for 2 weeks. All purpose.

Buttercup Winter

Squash—Store at room temp for 2+ weeks. Check weekly for signs of decay!

Carrots—Store in fridge in plastic bag for 2-4 weeks.

German Red Garlic

Store at cool room temp for up to 2 weeks.

Red Wing Onions—Store at cool room temp for up to 2 weeks.



Ripley Farm is a MOFGA Certified Organic farm and we spray NO chemicals. Although we wash all our produce, we still recommend rinsing it to remove any grit before enjoying.



RIPLEY FARM
Eugene and Mary Margaret Ripley
62 Merrills Mills Road
Dover-Foxcroft, ME 04426
207-564-0563
www.ripleyorganicfarm.com
ripleyfarm@gmail.com



November 16, 2016—Winter pick-up 2 of 10

Dear Members,

I love the Winter CSA because it seems more relaxed to me. In the summer I get an adrenaline rush when we push to get everything ready for 140 members every week. In the winter it is like casual-Friday prepping farm shares for 40 of our most dedicated members two times per month. In mid-November, we still are able to harvest fresh, sweet spinach from the hoop house, with the rest of the share this week coming out of storage. Our walk-in coolers full of carrots, beets, squash, turnips, rutabaga, etc. etc. represent our stored labor and efforts from the farming season past. Good timing for Thanksgiving!

Speaking of... Happy Thanksgiving to all! Ripley Farm wishes everyone a lovely holiday with your families. We at Ripley Farm have a lot to be thankful for, and especially this year. With the birth of our first child, things have changed on the farm, with my help being less physical and more behind the scenes for the first time in ten years. We are incredibly thankful that our first farming season as a family went well (despite the drought) and that everyone is happy and healthy! I think we shall celebrate by having some of our wonderful produce from this year, wink wink 😊

Actually I am planning on doing something I've never done before: using all of the contents from our winter farm share on our Thanksgiving table! Here's my tentative plan: Steamed spinach as a side dish (that's easy and self-explanatory). Puffy Carrot Casserole using carrots and onions (recipe on the website). Roasted potatoes and beets with garlic (chop into bite size pieces, toss with olive oil, salt, pepper, and spice of choice, roast on baking sheet in one layer at 400 until tender, turning occasionally). Then, to the recipe below: Roasted Garlic and Squash Soup. Yum, yum, yum! This past weekend I roasted garlic whole for the first time. Have you ever done this? For me, it was a success especially because you can squeeze out the roasted garlic without peeling it (my least favorite job)!

New this week are the 'Purple Viking' potatoes. Great as all purpose spuds with beautiful purple and pink swirled skin and pure white flesh, the 'Purple Vikings' are our all-around favorite potatoes to grow. Why? Because they consistently yield the best for us, are very disease resistant, and have the least seconds of any variety. Every year we trial a few new varieties of veggies on the farm. Four years ago these were it, and we've been hooked ever since! Many members tell us that 'Purple Vikings' are their favorites for flavor, too! If they're new to you, let us know what you think!

Happy Thanksgiving, and we'll see you in two weeks on November 30!

Roasted Garlic and Buttercup Soup

1 bulb garlic, top cut off to expose the tips of the cloves, roasted at 375 until soft, pulp squeezed out
Cooking oil
1 small/medium onion, chopped

1 buttercup squash, peeled, seeded, and chopped into chunks
½ teaspoon dried thyme
3-4 cups chicken broth
salt and pepper to taste
2-4 TBLs butter, optional

Heat oil on medium and sauté onion until softened, stirring occasionally, about 5 min. Do not brown. Add squash, roasted garlic, thyme, broth, salt and pepper. Bring to boil and simmer until squash is very soft. Puree, check seasonings and add optional butter.