



What's in your CSA farm share:

Tomatoes—Store at room temperature for 1 week.

Yellow and Red Onions—Store at room temperature for 2+ weeks.

Buttercup Winter Squash—Store at cool room temperature. Check for soft spots once a week and cook ASAP.

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

Green Romaine Lettuce—Store in fridge in plastic bag for 1 week.

Red Russian Kale—Store in plastic bag in fridge for 1 week. Discard the tough inner mid-rib.



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.



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November 1, 2017—Winter pick-up 1 of 10

Dear Members,

The only way that it feels like winter is that we just experienced a 24-hour power outage. There is no snow or ice or below freezing temperatures at the farm, and we are still harvesting things from the field this week for our Winter CSA members (kale and lettuce) as well as from the hoop house (tomatoes!?!). Yes, welcome to the first week of our Winter CSA 2017-18!

It has been a weird fall for us on the farm this year. August felt like September. September felt like August (with a couple of random killing frosts). And October felt like September. And this week we're coming off of a 6" rain event and then a huge wind event plus another 2" of rain, which I know everyone is very well aware of. Luckily, there was no real damage to the farm, only a few trees down and a power outage. All and all we are ready for what should be November weather in Maine!

Nevertheless we have been powering on at Ripley Farm like winter is coming. We are proud and pleased to report that all of the veggie storage crops are out of the ground, washed, and safely stored away for you for the winter months of the CSA November through March. No matter what the weather throws at us we will hopefully have an abundant larder to pull from for you every two weeks going forward.

We are excited to have begun our sixth year of the Winter CSA. It all began in 2012 with a pilot program of five of our most loyal members and we have since grown it to over 40 loyal members in 2017-18! Thank you so much for your support of our farm! We appreciate it and we hope you enjoy everything we have to offer.

It was a crazy feeling, but Gene and I went in the hoop house this weekend scouting for the upcoming harvest and noticed that more tomatoes have ripened since the Summer CSA was over. And amazingly the plants haven't yet been killed by cold. So, yes, we have tomatoes for you! And no, we've never had tomatoes before this late in the season. Salad time!

I know that this feels much more like a Summer CSA farm share, but I hope nobody is complaining too much. Just wait. You'll get your fill of winter storage crops by the end! This will be the last week of buttercup squash. Cut it in half, remove the seeds, and turn face down in a casserole dish in a ½ inch of water, and roast at 400 until a knife pierces through easily. Scoop out the flesh and make it into a soup or casserole or puree. We love it! And we hope you will, too.

Come visit us next weekend, November 11 and 12, at Bangor's Cross Insurance Center for the Maine Harvest Festival! We'll be there from 10 to 4pm with carrots and other veggies and we'd love to see you! Come by our booth for a free bag of carrots for our beloved CSA members! See you then or definitely in two weeks on November 15!

Crock Pot Roast Beef and Onions

This is my go to beef roast recipe. Believe it or not, you don't have to add any extra liquid. The onions release more than enough to keep it moist.

2-3 cups onions, thinly sliced
beef pot roast (chuck is good)
salt and pepper
fresh or dried herb like thyme, rosemary, etc. (optional)

Put the onions in the bottom of a crock pot. Season your cut of meat with salt, pepper, and optional herb. Place on top of onions. Cover with lid. Turn on low until desired tenderness, approx 8+/- hours. Slice the beef and serve with warm onions and juices.