



## What's in your CSA farm share:

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

### 'Hakurei' Salad

**Turnips**—Store in plastic bag in fridge for 1-2 weeks. Steam, sauté, or roast them!

### 'Goldrush' Russet

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

**Kohlrabi**—Store in fridge for 2+ weeks. Cover with plastic if cut and not used up right away. Be sure to peel well!

### 'Chantenay' Heirloom

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

**Leeks**—Store in plastic bag in fridge for up to 2 weeks. Make sure to clean well to remove grit!

**Red Russian Kale**—Store in plastic bag in fridge for 1 week.



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.

### Gene's Greens n' Roots Hash

3-4 TBLS cooking oil  
½ cup minced leeks (cleaned) or onions  
Optional herbs/spices like minced garlic, rosemary, thyme, etc.  
1 cup of cooked greens (spinach or kale)

1-2 cups chopped boiled or roasted root veggies (carrots, potatoes, turnips, etc)  
Salt and pepper to taste

Heat oil in large skillet or pan over medium-high heat. Sauté leek or onion for

several minutes until well softened. Add cooked greens and roots and optional herbs, and sauté another several minutes until everything is hot and beginning to brown slightly. Season to taste and serve hot. A great accompaniment to eggs on a Sunday morning with ketchup or salsa!



## RIPLEY FARM

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Return  
your box  
next week

November 30, 2016—Winter pick-up 3 of 10

Dear Members,

I did it! I used all of the CSA share contents from last time in our Thanksgiving meal! This touch made our relaxing stay-at-home Thanksgiving that much better! Hope you and your families enjoyed your Thanksgiving holiday, too ☺

We've been enjoying a few restful days off at home tying down loose ends on the farm before winter sets in. Carmen is enjoying her time off by visiting a friend in Montana. We always look forward to Thanksgiving for the food of course, but also for the true end of the season that it represents to us as veggie farmers. The crop fields which were so good to us during the growing season now have been "put to bed" to rest, seeded down to cover crop that will help reduce erosion over the winter. As the mild fall continues, we are looking forward to some real snow as added protection for the fields over the winter. Maybe Monday night...

It is so nice to still have greens in perfect condition this time of year, though very weird to not have any snow or any cold temperatures below 20 degrees on the farm through the end of November. So here you go! Two types of greens out of the hoop house: spinach and kale. They both are great raw in salads or on sandwiches. The simplest way to cook either of them is to steam until tender, serve with salt, pepper, butter and a dash of vinegar. Or try the sautéed greens recipe below inspired by leftovers from Thanksgiving.

Kohlrabi! Sometimes this hunk of a vegetable can be intimidating to people. But Kohl is really just a regular veggie related to broccoli and cabbage. The trick to loving kohlrabi is to cut off the tough butt-end and peel your way down through the fibrous skin layer to the crunchy, juicy white flesh within. Kohlrabi is great cut raw into sticks as a snack or with a dip. I personally love it roasted with other veggies. Another way we often use it is to slice it thinly and sauté it gently in butter and then add cream and simmer until it is tender. This is the German method that our European customers shared with us at farmers markets over the years. It truly is a versatile veggie that we have come to love, though not having grown up with it. (Harriet will!)

Carrots have been on the table a lot lately, especially as baby food for Harriet. If you are looking for a new way to serve them try it baby style! I made pureed carrots for her the other day, tasted them, and said 'I want some, too!' Chop the carrots, steam or boil until very tender, puree adding butter, salt and pepper to taste and serve hot. Simple and delicious!

Have a great two weeks, and we'll see you for the final pickup of 2016 on December 14!