



What's in your CSA farm share:

Spinach— Store in plastic bag in fridge for 1 week. Rinse well!

Rutabaga—Store in plastic bag in fridge for 2-4 weeks. Peel well to remove skin and cut away any brown spots!

Butternut Squash—Store at cool room temperature for 2+ weeks. Check for signs of decay then eat up!

'Red-Cored Chantenay' Heirloom Carrots— Store in fridge in plastic bag for 2-4 weeks.

'Deadon' Savoy Cabbage— Store in fridge in crisper drawer for 1-2 weeks.

Yellow Onions—Store at cool room temperature for 1-2 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 before enjoying.

Butternut Squash Puffy Casserole

3 cups cooked butternut flesh
3 eggs, lightly beaten
 $\frac{1}{4}$ teaspoon nutmeg

Salt and pepper to taste
2-4 tablespoons melted butter



RIPLEY FARM

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Please return your box next time!

December 3, 2014—Winter pick-up 3 of 10

Dear Members,

Yeah, I know it's not my turn this week to write the newsletter... But Gene is busy doing something exciting, so he asked me to do it for him!

This fall we began searching for the right person to be our first ever full time employee starting next season. Believe it or not, we've had interest in our small farm from all over the country! Since September, we've conducted interviews with the most qualified of our 30+ applicants. Finally, today Gene is making a job offer to our top candidate! After six seasons, we are so excited to be able to bring on another farmer at Ripley Farm! AND she's just accepted! Summer 2015 can't arrive soon enough ☺

How was your Thanksgiving feast? I hope that you enjoyed your time with family and friends as much as we did at Gene's family home in Harrington. Anyone try the Jack-Be-Little pumpkins yet? We had them filled with maple custard as a dessert after the big turkey day meal! Delicious and festive! If you've not gobbled up yours yet, check out this CSA-member-suggested recipe on our website. Super cute!

A one degree night last week has really brought out the sweetness in the hoophouse spinach. We had a vegetarian friend over for lunch this week for which I made a spinach and onion frittata with a butternut squash puffy casserole. Our friend described the latter as "kinda like mashed potatoes, but way better!" It all was tasty and happened to all be items straight from this week's CSA share (and on our website!)

Rutabaga is one of the only vegetables on our farm that I've composed a song about. It also happens to be one of my top five veggies of all time. I just love ru-ta-ba-ga, ba-gaaa! Can you hear me now? Rutabaga is one of the most versatile veggies you can have in the winter, and for this I am thankful! I roasted a chicken tonight surrounded with coarsely chopped rutabaga, onions, carrots, kohlrabi, etc. It was delicious. The easiest and most delicious side dish is boiled and mashed rutabaga. Just peel, chop, boil, drain, mash, and add butter, milk, salt, and pepper. Your family will ask you with delight, 'What is this?' I promise, it happens to me all the time! Or try the elegant 'Rutabaga with Sage and Onions' from our website. We've got several good ones on there if you're still not sure what to do with these lauded lunkers.

Ah, the humble cabbage. It's your first in the Winter CSA. And this is a special, never before tasted from Ripley Farm, savoy cabbage called 'Deadon.' Savoy cabbage has crinkly leaves, with a more delicate and pliable texture than the "regular" type, making it the best choice for rolling and stuffing. Or substitute your savoy cabbage for a regular one in any one of Ripley Farm's Vegetable Gallery's over one dozen cabbage recipes. This 'Deadon' is known for its cold hardiness, sweet and mild flavor, and beautiful sage-purple wrapper leaves and lime green interior. A new trial variety for us this season, so let us know what you think! I think that it is quite stunning!

See you on December 17th!

Half and seed squash, place face down in baking dish in 1 inch water. Bake at 400 until tender. Cool. Puree all ingredients. Put in baking dish. Bake at 350 for about 30 minutes.