



What's in your CSA farm share!

Green Cabbage—Store in fridge in plastic bag for 1-2 weeks.

Red Kuri Winter

Squash—Store at room temperature for up to 1-2 weeks.

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

Red & Green Bell and Sweet Italian Frying

Peppers—Store in fridge in plastic bag for 1-2 weeks. Last week!

'Tatsoi' Summer

Spinach—Store in fridge in plastic bag for up to 1 week. Raw or stir-fries!

Tomatoes—Store at room temperature for up to 1 week. Last week!

Red Leaf Lettuce—Store in plastic bag in fridge for 1 week.

Yellow Onions—Store at room temperature for 1-2 weeks.

Italian Parsley—Store in fridge in plastic bag for 1 week. Garnish salad or soups!

Georgian Fire Garlic—Store at 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 to remove any grit before enjoying.



RIPLEY FARM

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Return
your box
next
week!

October 11, 2017—Summer pick-up 15 of 16

Dear Members,

Week 15 out of 16 already? Is anyone else thinking this? It has been a weird year for us on the farm. The low Monday night was 64 and the high yesterday was 75. We are picking the last of the tomatoes out of the hoop house and still have peppers in perfect condition that we saved from the frost. It feels like summer has just gone on forever this year! *Not really complaining, friends!

Despite the warm temperatures, we are acting like it is fall on the farm. Farmer Gene has gotten all of the cover crop seed down for the rest of the year and is feeling good about the 1.5" + rain event we just got to help it come up. On Monday the crew harvested as many carrots as we could before the rain came so we could keep busy under cover for the afternoon. Tuesday turned out to be the perfect fall harvest day with a warm breeze, blue skies, and rustling leaves of every color. The CSA farm share this week is the last of the summer mixing with fall. Here are the final tomatoes and peppers, and the first of fall cabbage, along with hardy greens, onions, etc.

I've been spending the hectic fall days busy preserving the abundance, making tomato and apple sauce in the evenings, freezing raw pepper strips for use in winter stir-fries, and making fermented Sweet Red Pepper Onion Relish (recipe on website). I've also been making a ton of soups! But, this week the recipe will help you use your cabbage, and it is not a soup!

I hope you love winter squash as much as we do! This week you've got 'Red Kuri' squash, with beautiful fall orange skin with bright orange flesh. It is well suited to pies as the skin is the same color as the flesh and won't be noticed if you didn't get every speck out of your puree. The most basic way to cook it is to cut it in half, seed it, place it face down in a casserole and roast it at 375 until fork tender. Scoop out the flesh and make a puree with butter, salt and pepper. Or make a soup. Or get fancy and make Carmen's Farmer's Pie (recipe on website)! Yum!

During this warm fall, the lettuce is holding on like a champ. Fingers crossed for 16 out of 16 weeks of lettuce for your salads! I look forward to every week getting the new farm share so I can make a huge salad. I just chop up the whole head of lettuce, grate carrots, slice peppers and tomatoes, and throw it all in a bowl with a lid to enjoy all week long. The trick is to only add your dressing to your plate, not the whole bowl! This week we also have bagged 'Tatsoi' summer spinach. This stuff is great in salads raw, or try it in a quick stir-fry with your peppers, onions, carrots, and cabbage! Yum!

Have a great week! And next week please remember to bring a bag or cooler to transfer your last summer farm share to and leave the box with us!

Hungarian Cabbage

1 pound pork sausage, garlic flavored or plain
Cooking oil
2-3 pounds cabbage, shredded
1 medium onion, thinly sliced
1-2 red peppers, thinly sliced
Garlic, minced to taste
Salt, pepper, and paprika to taste

Brown meat in large skillet until cooked through. Set aside. Saute cabbage, onion, and red peppers in oil until softened, stirring, about 20-30 min. Add garlic and sauté another 1-2 min. Add seasonings and pork to combine. Serve hot!