



What's in your CSA farm share:

Kale— Store in plastic bag in fridge for 1 week. Keep all leaves covered or they will wilt.

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

'Chieftan' Potatoes— Store at cool room temperature in the dark.

Basil— Store in plastic bag in fridge and use up quickly.

'Hungarian Hot Wax' Peppers— Store in fridge in plastic bag for 1 week.

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

Red Ripe Tomatoes— Store at room temperature and eat them up real soon!

Ripe Sweet Peppers— Store in fridge in plastic bag for 1 week.

Watermelon— Store 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 before enjoying.



RIPLEY FARM

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Return
your box
next
week!

September 19, 2014—Week 12 of 16

Dear Members,

We have a tradition at Ripley Farm every fall. On the very last day before our first killing frost we harvest all of our winter squash and lay them out in a long windrow to begin their curing process. We cover this swath of squash at night with tarps to protect them from freezing temperatures and uncover them during the day to cure in the sun and fresh air. This year's winter squash harvest day at our farm was yesterday, with widespread frost blanketing the farm this morning! My brother came up for the day to give us an extra hand as we rushed to gather the squash and reaped one final harvest from all the frost-sensitive crops like tomatoes, peppers, and beans.

Many of these crops have already been feeling the cold. After two nights this last week into the mid-thirties, our basil plants in the CSA pick-your-own garden have succumbed and stand with blackened leaves. Luckily the basil planting in our large hoop house had just enough protection to survive and yield a final picking, which you'll find in your boxes today. Enjoy the final burst of flavor from this most tender of all summer crops!

And because your farmers love you and want to share the last sweetness of summer with you, you'll find a free bonus item awaiting you at pick up today: Watermelon! We hope you'll enjoy yours as much as our pigs enjoyed the damaged one we threw them last night. They stuck their whole faces into half watermelons and inhaled the contents as they slurped down that sweet, juicy treat!

There's also another round of sweet and hot peppers in your boxes this week. The hot pepper is the same variety as last week except in the orange or red stage that they turn when ripe. Just as sweet peppers get sweeter as they ripen, hot peppers get hotter as they mature, so expect a little extra heat compared to last week's version.

The red potatoes in your share this week are a different variety from the new potatoes you got earlier this summer. 'Chieftan' is one of our favorites with its bright red skin and smooth white flesh that is especially good steamed or boiled. Try pairing it with this week's kale for the traditional 'Irish Colcannon' recipe on our website.

The huge kale leaves in your boxes this week are the first picking from our fall planting of kale, making them extra tender and delicious. One of our CSA members recently passed along to us the 'Kale Nachos' recipe that's now on our website, and it's become one of our favorites. If you're still on the fence about kale try it smothered in melted cheese and it's sure to win your favor. Or check out the recipe below! This is the one that we serve to people who say they don't like kale.

Have a great week!

Kale Skeptic's Salad

1 bunch kale, midribs removed, leaves torn into pieces
4 Tbls olive oil
1 Tbls cider vinegar
1 Tbls soy sauce
1 tsp maple syrup

1 tsp toasted sesame oil
1-2 tsp minced fresh hot pepper

Steam kale until tender. Mix all other ingredients together and pour over drained kale. Serve hot.