



What's in your CSA farm share!

Yellow Onions—Store at room temperature for up to two weeks.

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

'Jack Be Little' Mini Pumpkins—Store at room temp for 2-3 weeks.

Garlic—Store at room temperature for 1-2 weeks.

'Purple Viking' Potatoes—Store in the dark at cool room temperature for 2+ weeks. Great all purpose spuds!

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

Stuffed Jack Be Little Pumpkins

JBL pumpkins, lids and seeds removed
1 onion, chopped
1 apple, peeled and chopped
Handful of cranberries
3 cloves garlic, peeled and chopped
Salt & pepper
½ lb ground sausage
½-1 cup bread crumbs or rice



RIPLEY FARM

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Return
your box
next time!

November 18, 2015—Winter pick-up 2 of 10

Dear Members,

Phew! We've dug our very last carrot of 2015! And just in time too. As I sit here writing this on Wednesday morning the thermometer is reading 17 degrees. Definitely colder than a carrot likes! I haven't done the final tally yet, but we pulled out at least twenty thousand pounds of sweet carrots this fall from our fields, giving us something to be very thankful for as Thanksgiving approaches! And, yes, your farmers are also very thankful that we don't have to clip another carrot for many, many months. ☺

We've put together a fun Thanksgiving box of veggies for you this week. There are bags of colorful 'rainbow' carrots, which we spent the weekend selling to the packed crowds at Bangor's Maine Harvest Festival, where many of you came and visited us. These multi-colored carrots make a beautiful platter of roasted vegetables, and kids just love them cut up into multi-colored carrot sticks!

We've also got one of our Thanksgiving favorites for you in this week's boxes: 'Jack Be Little' mini pumpkins. These edible and delicious mini pumpkins make perfect personal-sized servings when roasted whole. Just cut the lid off as you would a jack-o-lantern, scoop out the seeds, and then put the lid back on and roast whole in a 375-degree oven until soft and easily pierced with a fork. We like to add butter, maple syrup and spices like cinnamon into these little pumpkin pots as they are roasting. We served the 'Maple Custard Pumpkin Pots' recipe from our website at Thanksgiving last year, where they were a big hit. Or try them stuffed with your choice of fillings, savory or sweet. See one option below. Hope you like these seasonal treats!

We've been busy the past couple weeks since the first Winter CSA pickup with not only harvest. November also marks the beginning of our 'off' season, a time for maintenance, planning, and education. Each of the past two weekends we've attended and presented at Maine farming conferences. First was MOFGA's annual 'Farmer-to-Farmer' conference for which we hosted one of the conferences' featured farm tours, and also presented about...CSA! Then this past weekend we presented about our farm's record-keeping system at a Maine Farmland Trust conference about wholesaling held in Orono. We had good turnouts at both of our talks and at the farm tour!

One tidbit of information that we picked up from one of the keynote speeches was that the average American spends just \$42 dollars *a year* on fresh vegetables! We're very grateful to all of you for spending much more than that just with our small farm through your CSA memberships, and hope you know how much your support means to our farm and our (growing) family! We're wishing you all a very Happy Thanksgiving and will see you in two weeks for the first December pickup.

Grated cheese

Roast JBL pumpkins with lids on in oven at 400 until fork tender, about 40 min. Meanwhile, sauté onion in oil until translucent. Add garlic and sausage and cook until done. Add apple, cranberries, seasonings and stir until softened. Combine with rice and cheese, stuff into pumpkins, and bake 15 min at 350.