



What's in your CSA farm share:

Leeks—Store in fridge in plastic bag for 1-2 weeks. Clean well!

Fresh Thyme—Store in plastic bag in fridge for 1 week. Or hang to dry!

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

Kabocha Winter Squash (Red Kuri or Buttercup)

—Store at room temp for 2-3 weeks. Check for signs of decay and cook promptly.

'Hakurei' Salad

Turnips—Store in crisper drawer or fridge for 2-3 weeks.

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

'Bolero' 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.



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November 4, 2015—Winter pick-up 1 of 10

Dear Members,

Welcome to the first Winter CSA farm share distribution of the 2015-16 season! We are excited to begin our fourth year of providing our stored organic veggies for our extra-awesome Winter CSA members November through March!

We have not been bored since the last Summer CSA pickup three weeks ago. In fact, Gene, Carmen, me, and a few other part-timers have been working almost all of the scant hours of sunlight pulling, clipping, hauling, and washing our fall crops for fall and winter storage! Carrots, carrots, carrots... I believe we have already harvested over 15,000 pounds of carrots with half again that much more to go by the end of next week!

This fall marks a change at our farm! This year we have chosen to expand our wholesale market of bulk storage root crops like carrots of all colors, rutabaga, turnips, etc. through the Crown of Maine Organic Coop with planned sales from October through February. Luckily, Gene finished building our new, larger walk-in cooler at the end of September. Since then we've been working feverishly to fill it up, one 25 pound bag of Ripley Farm-grown, clean, organic veggies at a time! After the end of next week we should have all of our crops out of the ground ahead of the increasing chance of frozen ground and, dare I say it, snow. And seriously, thank goodness for this blessing of mild weather to aid us in getting this massive job done in time!

Interested in seeing the "how" behind our small organic farm? This Friday we are excited to host the Maine Organic Farmers and Gardeners Association's annual conference's farm tour at our farm! Join us at 1pm on Friday, November 6 for an inside view of our working farm including our new cooler, farm-built root crop washer, farm equipment, and crop fields. All are welcome to attend this free event!

We are also gearing up for our annual appearance at Bangor's Maine Harvest Festival held in the Cross Insurance Center next weekend, Saturday, November 14 and Sunday, November 15 from 10-4pm. If you've never been, I recommend it as an exciting forum to experience and taste all kinds of great Maine-made foods and crafts on display, including Ripley Farm's beautiful rainbow carrots! :) Come say "hi" to us there and as a CSA member, you'll get yourself a free bag!

Fresh from the field this week are leeks, kale, 'Hakurei' salad turnips, and fresh thyme bunches! Do you remember leeks from the last week of the Summer CSA? These members of the onion family make great additions to soups and stews this time of year. Make sure to clean them well first, though, as these long stalks can harbor grit from the field in their many layers. To clean, cut off any remaining roots as well as the green leaves and discard (or save the leaves to make broth). Slice the stalk lengthwise in two and rinse each half well under running water. Try your leeks paired with kale and potatoes in the Irish Colcannon recipe on our website. See you in two weeks!

Kale and Leeks with Bacon

Butter or cooking oil

Leeks (or onions), cleaned and finely sliced

Kale, tough midrib removed and chopped

Bacon, several slices, chopped

Cook bacon until crisp and reserve. In large pot, sauté leeks in oil gently until tender, 5-10 minutes. Add kale to leeks, put a lid and a little water and cook until wilted. Add bacon and drippings, mix and season with salt and pepper to taste.