



## What's in your CSA farm share:

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

### 'Delicata' Winter

**Squash**—Store at room temperature for 2-4 weeks. Check weekly for signs of decay and use promptly.

**'Satina' Potatoes**—Store in fridge or cool dark place for 2 weeks. All purpose.

**Red Cabbage**—Store in fridge for 2+ weeks. Cover with plastic if cut and not used up right away.


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

**Red Onions**—Store at room temperature for up to 2 weeks.

**German Red 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.



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Dear Members,

There is no place like home! That is true when you've been on a plane with an 8 month old baby. We're just back from visiting family and friends in Washington D.C. We really love being home so it was hard to pry ourselves away from the farm for a short vacation. But, I'm glad we went and am glad to be home again. ☺

Going to a big city where we don't know almost anyone makes us appreciate the friendly small town community that we live in. We love seeing our CSA members week in and week out in the summer and winter months. Thank you for all that you do to support our small farm and local agriculture! You make a big difference in our lives!

Being away also makes me appreciate the quality of food we have available literally straight from our backyard. Cooking carrots today for lunch, I remarked on just how good they were. Was it because I'd been gone for a few days? Or are they always this good? Either way: yum! This week you've got a collection of colors of carrots, including red, yellow, orange and purple varieties. These 'Rainbow' carrots are popular at farmers markets and are wholesaled in monthly shipments to the Crown of Maine Organic Cooperative all winter long out of our stored fall harvest. Which is your favorite color? (Mine is purple, Gene's is red, and Harriet... she likes them all!)

Gene and Carmen are happy to get these warm sunny days to make it possible to still harvest greens for your winter CSA shares this late into the Winter CSA. With white snow all around us, I know that fresh green spinach is a welcome sight this time of year. Definitely not always a given in mid-December. Enjoy everyone!

Delicata winter squash is probably our favorite squash of all time. Smooth flesh, personal sized, stores well, grows reliably. We love the sweet flavor, too! To cook, slice it in half lengthwise, remove the seeds, place on baking sheet at 400\* and roast until tender, about 45 minutes. Top with butter and maple syrup. Mmmm, so easy and so good. Or dress it up using the recipe below suggested by a CSA member. We made this with my dad when he visited earlier this month and it was a hit!

Red cabbage is just beautiful and so seasonally appropriate for December! Try it raw in salads or sautéed with other veggies. Or get fancy and follow a recipe! I really like the Sweet and Sour Curried Red Cabbage or the Red Cabbage, Apples and Bacon recipes among others listed on our website. Check it out! And let me know what you like to do with red cabbage. It helps me help others to hear about your success!

The holidays are on their way and we are getting ready to send out our annual holiday letters. Watch for them for information on next summer's CSA, our family's holiday card, and more! Wishing everyone a wonderful holiday season this year and we'll see you next year! (That is on Wednesday, January 4, 2017)!

### Roasted Delicata and Red Onions

2 Delicata squash, halved, seeds removed, sliced into ½" slices crosswise  
1 cup red onions, sliced thinly  
2-4 garlic cloves, peeled, and smashed  
Olive oil and maple syrup to taste  
salt, thyme, and red pepper flakes to taste

Combine all ingredients in a bowl and toss to mix together thoroughly. Spread out in one layer on baking sheet(s). Roast in oven at 425\* until tender and browning, tossing occasionally to prevent sticking, about 30-45 minutes.