



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.

'Delicata' and 'Sweet Dumpling' Winter

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

'Ruby Perfection'

Cabbage—Store in fridge for 2-3 weeks. If cut, place in plastic bag to prevent remainder from drying out.

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

'Dragon' Red-Skinned 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.

Home Fries Farmer Gene Style

Potatoes, peeled, and cut into wedges
½ cup to 1 cup of onions, sliced thinly
cooking oil

Spices to taste: I use paprika, thyme, cayenne, and rosemary
Salt and pepper to taste



RIPLEY FARM

Eugene and Mary Margaret Ripley
62 Merrills Mills Road
Dover-Foxcroft, ME 04426
207-564-0563
www.ripleyorganicfarm.com
ripleyfarm@gmail.com

Return
your box
next time!

December 16, 2015—Winter pick-up 4 of 10

Dear Members,

I sure am a lucky lady! Gene makes breakfast for me almost every morning! AND he is a good cook. ☺ Lately he has gotten onto a kick of making homemade home fries with our farm's organic potatoes. Mmmmm, I love these with eggs, sour cream, ketchup, and some sort of pickled veggie (this morning it was radishes) on the side. Definitely a good way to start a winter day! He shared his particular method for making them taste so good in the recipe below. Enjoy them with this week's 'Nicola' potatoes which are new for us this year!

We're in the middle of an intense two weeks of work between our Thanksgiving and Christmas/New Year's vacations. The mild winter has allowed us to push off washing the last batch of carrots that we harvested a few weeks ago until this week. In addition to this week's Winter CSA pickup, we've also got another shipment of root crops going off to the Crown of Maine Organic Cooperative (COMOC) to be distributed throughout the state and into Boston.

What an incredibly warm fall we've had this year on the farm! It has allowed us to pick spinach into mid-December which is not always possible every year. So, here's another round of sweet, fresh spinach from our hoop house for you. Right now, I enjoy shredding my spinach with carrots, kohlrabi, raisins, nuts, and vinaigrette dressing to make a hearty winter salad. Try this on the side of seasonal hot soups and stews!

How do you feel about cabbage? Cabbage seems to be one of those tricky veggies that not everyone embraces, but is really a staple of local food cuisine especially in the winter time when greens are sparse. If you feel a lack of inspiration, check out our online Vegetable Gallery for our favorite ways of using it! My absolute favorite red cabbage dish is one that my mom makes called 'Sweet and Sour Curried Red Cabbage.' Gene just hand ground some fresh curry powder, so I'll be making this one soon!

Squash is one of the veggies that we grow that keeps moderately well, but not necessarily all winter long, so we're giving it to you while the giving is good. This week we've got a combo of two of our favorite personal sized squashes: Delicata and Sweet Dumpling. I know everyone has tried the Delicata squash by now, but the Sweet Dumpling may be new to some of you. In usage, it is similar to Delicata, which can be halved, seeds removed, and roasted at 400 degrees until tender, about 45 minutes. Then add butter, optional maple syrup, and serve as a side dish to any meal. The Sweet Dumplings are every bit as sweet as the Delicata, with denser, very smooth orange flesh, and are also good stuffed. Hope you enjoy this pairing of our favorites!

Wishing everyone a warm, safe, and happy holiday season from Ripley Farm!
We'll see you next year! (I love to say that!) That's in THREE weeks on January 6, 2016!

Boil the potatoes until JUST tender, do not overcook or they will fall apart. Meanwhile, heat oil on medium in heavy-bottomed skillet and cook onions, stirring until starting to brown and caramelize, about 15-20 minutes. Add extra oil if necessary and potatoes coated in seasonings. Stir until brown on the sides. Check seasonings, and serve hot!