



What's in your CSA farm share:

'Purple Viking'

Potatoes—Store in a cool dark place or in the fridge for 2+ weeks.

Yellow Onions— Store loose or in paper bag at cool room temp. for up to 2 weeks.

Giant Kohlrabi—Store in fridge for 2+ weeks. Cut away 1-2" from bottom (where hard knob is). Peel all the way down to the white interior, leaving no green. Place peeled piece in plastic bag in fridge.

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

Baby Kale—Store in a plastic bag in the fridge for up to 1-2 weeks.

'Carnival' Acorn Winter Squash— Store at cool room temp. for 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.

Stuffed Acorn Squash with Sausage and Apples

- 1 acorn squash, halved, seeded, and oiled on cut edges
- Salt and pepper to taste
- ½ pound ground sausage (any flavor)
- ½ cup onion, minced
- ½ cup nuts or seeds of choice, toasted and chopped
- ½ cup apple, chopped
- ¼ cup dried cranberries (or raisins or whatever you have)



RIPLEY FARM

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Return
 your box
 next week

December 19, 2018—Winter pick-up 4 of 10

Dear Members,

Happy Holidays! I'm especially looking forward to them this year, because we are not travelling! We'll be spending a relaxing holiday at home with our daughter. Wishing everyone a wonderful holiday full of fresh veggies and other good food!

On the farm we are pushing to finish erecting another high tunnel. Despite the cold, wind, snow, and rain, Gene and Robert have been hard at work on it. It's looking like they'll be done by the end of the week in time to take off for Christmas! Go Team!

And, why another high tunnel? Well, if you are a lover of greens in winter, then you should know that is where this fresh, delicious, green baby kale is coming from this time of year! I consider it "kale, lite" since it is sooo sweet and mild that it hardly tastes like kale even when used raw in a salad. One member says she just "snacked on it"! Or try yours in a soup like the Tuscan White Bean, Sausage and Kale soup (on the website) that I made this weekend. Great for fast, warm lunches for a cold farmer!

First time ever alert! The Carnival winter squash is a new variety for us this year! It is a variety of acorn squash that resembles Delicata in sweetness and a little even in patterning. I hope you'll try it and let me know if it should be a keeper! We don't always grow an Acorn squash-type so this is a special treat for those of you who have been with us for a number of years. If you're new, basic preparation includes cutting the squash in half lengthwise, removing the seeds, and roasting at 400 degrees until tender. These lend themselves particularly well to stuffing because the skin is tough and holds together. Try the new-to-me stuffed squash recipe below. Yum!

Have you been enjoying the different kinds of potatoes in the past shares? This week we've got 'Purple Viking' which is likely new to you. Its pink-splashed-purple skin is as striking as the pure white flesh is underneath. These are great taters for baking or mashing. Try my classic Roasted Garlic Mashed Potato recipe for Christmas!

And what IS that big green thing in the farm share? That is kohlrabi, folks! It's an underappreciated relative of cabbage that can be eaten raw (think sweet and crunchy) or cooked (think soups, stews, sautéed, etc). If you're afraid of this new veggie, check out my latest blog post: www.ripleyorganicfarm.com/what-do-big-lump-kohl-your-stocking. But seriously, follow the instructions on the sidebar of this newsletter to prepare it, and try it raw dipped in peanut butter or your favorite salad dressing. Will. Not. Disappoint. Or in a Kohlslaw, which I'm obsessed with right now (had it for lunch for the past 3 days). Just don't be afraid. It is totally doable and likeable! We'll see you in THREE weeks on January 9th, 2019!!!! Happy New Year!

- 1 clove garlic, minced
- Pinch of dried sage, to taste
- ½ cup grated cheese of choice (cheddar is a good one)

Put squash on baking sheet. Roast at 400 until tender, about 45 min. Brown the sausage and onions. Add in rest of ingredients except cheese until heated. Remove from heat, mix in cheese, and fill squash with mixture. Return to oven to melt the cheese.