



What's in your CSA farm share:

Red and Green Mini Romaine Lettuces—Store in plastic bag in fridge for 1 week.

Saladette and/or Slicing Tomatoes—Store out of plastic bag at room temp. and eat up quickly!

Green Pointy-Headed Cabbage—Store in crisper drawer in fridge for 2+ weeks. Cover the cut edge with plastic if you don't use all at once.

'Delicata' Winter Squash—Store out of plastic bag at cool room temperature for 2+ weeks.

Carrots—Store in plastic bag in fridge for 2+ weeks.

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

Pac Choi (aka Bok Choy)—Store in plastic bag in fridge for 1 week.

'White Russian' Kale—Store in plastic bag in fridge for 1 week. Make sure to cover all leaves so they don't wilt! Remove/discard tough inner mid-rib.

Beets—Store in plastic bag in fridge 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.



RIPLEY FARM

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Thank you
for your
support!

October 14, 2020—Summer CSA pick-up 16 of 16

Dear Members,

Welcome to the last week of the Summer CSA 2020! Congratulations to you on eating your way through 16 weeks of fresh veggies direct from our farm! How did it go for you? We'd love to hear about your experience. Please email us and let us know!

Thank you for your support of our farm. In what is certainly the most challenging season we've had in the past twelve, the secure financial support from you, our 200+ CSA members, was the motivation to keep on thru the uncertainty of COVID, the happy exhaustion of a baby girl born in July, and the stress of the severe drought. It feels so good to live in a community that supports its farmers through all times!

Sign up for the Summer CSA 2021 will open in late December/early January. As returning members, you will get the first chance to sign up so look out for information about it in a couple months! We hope you'll join us for another year!

And what a growing year 2020 has been. From a late frost in June to an early hard frost into the 20's in mid-September, we had a very short season. The deficit of rain left us with crop failure on a few things and very weak crops of others. But the heat of the summer brought us excellent summer crops despite a lack of rain, and we achieved a record number of weeks with tomatoes in the Summer CSA shares! And we were able to bring you fresh lettuce for your salads every week (always a goal) as well as brimming shares full of fresh seasonal veggies for 16 weeks. For that we are blessed!

Pointy-headed cabbage, what!? Yes, it's supposed to look like that! And go ahead and try it because we've heard that it has spectacular flavor! I've put some into a coleslaw, soup, and stir-fry with delicious results! Or try the seasonal Cider Braised Cabbage and Apples recipe on our website. Yum!

Delicata squash is new this week! If you've never had it before, you are in for a treat! It is sweet with smooth flesh and thin skin that is edible. The most basic way to cook delicata is to roast it. Cut the squash in half lengthwise, remove the seeds, and roast face down on a baking sheet at 400 degrees until tender, about 40 minutes. Then top with butter and sweetener of choice. Yum! Also check out the recipes on our website for delicata, as it is our favorite squash. Or see below.

Are we going on vacation now that the Summer CSA is over? No way! We've got another 20,000 pounds of veggies to harvest in the next couple few weeks as well as plant garlic for next year. Wish us luck! Enjoy the veggies! Thank you for participating!

Roasted Delicata Squash Salad with Kale and Apples

1 large delicata squash, halved, seeded,
and sliced into 3/8" half moons

½ cup onion, coarsely chopped

Olive oil for drizzling

1 bunch kale, midribs removed, and
shredded

1 apple, chopped

Salt and pepper, to taste

Lay delicata and onions on baking sheet
in single layer, drizzle over olive oil, and
roast at 425 until tender. Toss with kale
and apple. Pour on the below dressing,
add salt and pepper, and serve warm.

2 TBLS olive oil

1 TBLS apple cider vinegar

¼ tsp Dijon mustard

Maple syrup to taste