



## What's in your CSA farm share!

**Rainbow Carrots**—Store in fridge in plastic bag for 2-3 weeks.

**'Satina' Potatoes**—Store in the fridge or at cool room temp in a dark place for 2+ weeks. All purpose!

**Delicata Winter Squash**—Store at cool room temperature 2+ weeks. You can even eat the skin!

**Red Cabbage**—Store in fridge 2+ weeks. If cut, make sure to cover the remaining part with plastic to prevent drying out.

**Romaine Lettuce**—Store in plastic bag in fridge for 1 week.

**Parsley**—Store in plastic bag in fridge for 1 week. Or freeze for winter soups!

### 'Hakurei' Salad

**Turnips**—Store in fridge in a plastic bag for 1 week. Separate the roots from the greens for best storage. Greens are edible!

**Yellow and Red Onions**—Store at cool room temperature 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



## RIPLEY FARM

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Thank you  
for a great  
season in  
2018!

October 24, 2018—Summer CSA pick-up 16 of 16

Dear Members,

Congratulations! You made it to the end of 16 weeks of farm shares! It's a big accomplishment to eat *that* many veggies! Just think about the *number* and *variety* of veggies you ate over the past 16 weeks... Perhaps you've found a few new favorite recipes and/or even a new favorite veggie or two? We're so happy to have been a part of your meals and thank you for choosing to support our small farm!

And congratulations to our farm for pulling off yet another season! Can I also congratulate us?! I think I can, since this was a tough year. A very dry spring gave way to a hot dry summer which gave way to a still dry plus cold fall where the deer seem to think they own the place earlier than usual. And it even snowed yesterday! Eeek! But, we pulled off 160 shares full of fresh veggies all grown with love on our farm for 16 weeks! Whoop!!! Thanks again for helping us make this magic happen on our farm!

So who is excited for another round of Delicata squash? Meee! I love this stuff and think that \*if\* I get around to it, I will make myself a batch of Curried Coconut Squash Soup. If I don't, I'll just roast it and top with butter. So good!

And yep, despite temps down into the mid-20's we've still got some hardy romaine lettuce for you, meeting our annual goal of lettuce every week for your salads all CSA farm share season long! Yipee! If you can't stand the thought of a cold salad this time of year, (I love salad, so this is not me!), try the Sautéed Romaine Lettuce or the member-suggested Creamy Lettuce Soup, both on our website under "Lettuce."

Red cabbage is new this week! I love it for its distinctive deep red color making a striking side dish to go with just about any meal, like this week's member-suggested recipe below. Also try my mom's go-to recipe for it: Sweet and Sour Curried Red Cabbage. Or try the seasonal Red Cabbage, Green Apples, and Crisp Bacon recipe. Can't go wrong! Or you can use it in places that call for green cabbage, too.

We FINALLY finished up our fall potato harvest. The deer kept coming in and eating carrots (which they are still doing...) so we kept pushing off the last few beds of potatoes (to save the carrots). And here they are! 'Satina' potatoes are my personal favorites for their creamy smooth texture and all purpose usages. I like them mashed, of course, but my favorite is boiled al dente and then put into the fridge for breakfast home fries! It's what we had this morning with eggs and topped with parsley. Yum!

Thank you again for a great season and for supporting our small family farm. The Summer CSA farm share is what makes our farm tic! We'll open up sign up for Summer CSA 2019 in January. Hope you'll join us again next year!

### Red Coleslaw with Grapes

1 small head red cabbage, shredded  
½ cup parsley, chopped  
½ cup red onion, minced (or scallion)  
1-2 cups red grapes, sliced in half

4 TBLS cider vinegar  
1 TBLS Dijon mustard  
Sugar, to taste (optional)  
Salt and pepper to taste  
½ cup olive oil.

Combine the above ingredients in a large bowl. Pour over the following dressing recipe whisked together:

Cover and marinate at least 1 hour in fridge before serving.