



What's in your CSA farm share!

'Hakurei' Japanese

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

Red Sweet Peppers—

Store in fridge in plastic bag or crisper drawer for 1 week.

Mini Red and Green

Romaine Lettuces—Store in plastic bag in fridge for 1 week.

Tomatoes—Store OUT of plastic bag at room temperature for up to 1 week. Eat up quickly!

'Delicata' Winter

Squash—Store at cool room temperature 2+ weeks. Check weekly for signs of decay and if found eat up quickly.

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

Broccoli—Store in plastic bag in fridge for up to 1 week.

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



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
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October 2, 2024—Summer CSA pick-up 14 of 16

Dear Members,

It's been a mild fall so far and here is October already, our last full month of farm harvest work. And the last month of the Summer CSA farm shares. This week on the farm we've moved decidedly into fall work with the crew successfully covering a greenhouse with fresh plastic to be ready for growing winter greens for our winter CSA. Farmer Gene seeded almost two acres of cover crops to overwinter. The tomatoes that are still growing in the greenhouses are so tall that the crew has to use a step ladder to pick them! Ripening is definitely slowed down with the cooler and longer nights, but we are still picking tomatoes and peppers until we get a frost! It's been a luxurious fall with our coldest night to date being only 38 degrees. Looking ahead, though, it looks like frost might be a reality here on the farm in the next week or so.

Today we have your first taste of our winter squash crop, starting with Delicata squash. If you've never had it before, you're in for a treat! If you've had it before, you know what I'm talking about. Don't underestimate these small striped squashes. Delicatas are immensely popular for their smooth sweet yellow flesh and thin edible skins. I like to simply cut mine in half lengthwise, remove the seeds, and roast at 400 until tender, topping with butter and optional maple syrup. These are an easy winner with kids at our house. They're also good sliced into half rounds and roasted with other veggies. Or scoop the flesh for a casserole, soup or even Delicata mac and cheese!

I am so proud to usher in another week of broccoli from our farm! If you read last week's newsletter you read about funny farmer dreams. And I don't even like to mention broccoli until we're picking it because it is so hit or miss for our farm. But it's a hit out of the park this year and I hope you enjoy it! I used broccoli in three things last week. First, I made a basic lamb and mixed vegetable soup with broccoli in it. Then I made a cream of broccoli soup (a big hit with the grandparents!). And finally to top it off I made a mixed veggie sheet pan meal with broccoli as part of it. Sooooo good in all the ways! Next I need to make time to freeze some for winter. ☺

Another 'good as it gets' story this fall is the spinach! Our first and second plantings both came in early and are still faithfully producing for our CSA harvests for the fourth week. While I feel like I've been a bit uninspired about spinach lately (just salads...), I've heard that CSA members have used spinach in exciting things like Indian lentils (dal), quiche, pasta and more! Oh, and remember your friends from July, salad turnips? They're back and sporting beautiful edible green tops to boot. These are nutritious so don't miss 'em!

Enjoy the veggies and we'll see you next week!

Simple Southern-style Turnip Greens

1 bunch turnip greens, chopped
1 cup broth (or 1 bouillon cube)
2-3 cups water
1 TBLS bacon drippings
½ tsp salt, or to taste

Combine all ingredients in pot. Bring to boil and simmer until desired tenderness (traditionally until well done, about 45 minutes). Drain well, check salt, and serve hot.