



What's in your CSA farm share:

Scallions (Green

Onions)—Store fridge in plastic bag for 1 week. Entirely edible!

Mesclun Salad Mix—

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

'Hakurei' Salad

Turnips—Store in plastic bag in fridge for 2-3 weeks. Greens are edible, too, so don't forget them!

Butternut Winter

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

Giant Winter Kohlrabi—

Store in fridge in crisper drawer for 2-3+ weeks. Peel me well! Cover with plastic bag after cutting to prevent drying out.

'German Red' Garlic—

Store at room temperature for 2-3 weeks.

Russian Kale—Store in

the fridge in plastic bag for 1 week. Keep leaves covered or they will wilt.

Carrots—Store in fridge in plastic bag for 1-2 weeks. Remove greens for longer term storage.



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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Return
your box
next week

October 7, 2015—Summer pick-up 15 of 16

Dear Members,

Yesterday we kicked off the beginning of our annual bulk harvest season with over 1600 pounds of carrots! With next week being the last Summer CSA pickup day, we begin to transition our workload at Ripley Farm from twice weekly fresh harvests for our Summer CSA and Orono Farmers Market to bulk harvests of storage crops for fall and winter sales. Yes, that's many thousands of pounds of carrots, beets, rutabaga, cabbage, turnips, and perennial plants that we have to pull out of the ground, wash, and package into storage. Want to get in on this bounty? Place an order for pickup next week at the farm (or twice a month during the winter months of Nov-Mach) for extra carrots, cabbage, garlic, etc. Let us know if you're interested.

This time of year takes on a single mindedness that appeals to me at the end of the season. With little left to do besides harvest, I set my internal GPS on this narrow task that has a literal deadline in November: very cold temperatures and frozen ground. Every year, a second wind kicks in and the drive to get it done is lit like a fire under me.

And many hands make light work! For the first time this year, we planted a bed of carrots to donate to local food pantries and need your help to harvest it! Next week during the final CSA pickup we're getting as many people together as possible to make short work of the 300-400 pounds of carrots waiting in the field to be harvested and washed. Come out to the farm to help at our First Annual Community Carrot Harvest at Ripley Farm and help make it a success! All are welcome and bring your friends!

Okay, on to what you all are wondering about. The large, rotund, light green alien in your shares. Meet the Kohlrabi. Once our CSA members meet this new vegetable, they fall in love with its unique texture which is similar to jicama. Kohlrabi is a member of the cabbage family, but there the resemblance stops. Start by discarding 1-2 inches of the "butt" end. Then, peel your way through the tough green skin of these aliens to reveal a bright white flesh that when sliced into sticks and served with dip is crispy, sweet and mild. The versatility of kohlrabi makes it one of our favorite fall crops! We're excited to have a great looking collection of them for you now and into the winter storage season. Eaten raw or cooked, our website has several great recipes for kohlrabi including in a salad either with greens and apple or grated with carrots. Our European customers at farmers market tell us that they typically cook kohlrabi with cream. We love it roasted with squash (both recipes on website). Try it! You may find that this unusual veggie becomes a favorite of yours, too!

Reminder! Next week is the last Summer CSA pickup, so please bring a cooler or big bag to transfer your share into so we can keep our boxes! Have a great week!

Kohlrabi Puree

4 cups kohlrabi, peeled and chopped
4+ tablespoons butter
¼ cup cream (or to taste)
salt and pepper to taste
dash of ground nutmeg

Steam kohlrabi until very tender, about 20-30 min. Cool and puree in food processor. Add the rest of the ingredients. Put in saucepan and stir 2-3 min. on medium heat to melt butter and cook off any remaining liquid.