



What's in your CSA farm share:

Salad Mix (Red and Green Lettuce + Claytonia)

—Store in plastic bag in fridge for 1 week.

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

Sage and Thyme Bunches

—Store in the fridge in a plastic bag for 1+ weeks. Or hang to dry for later use.

Delicata Winter Squash

—Store at room temperature. Check weekly for signs of decay and if found, consume quickly.

Fresh Spinach—Store in plastic bag in fridge for 1-2 weeks.

Garlic—Store out of plastic bag at room temp for 2+ weeks.

Yellow Onions—Store at cool room temperature NOT in a plastic bag.

'Nicola' Potatoes—Store in plastic bag in fridge for 2 weeks. Or at cool room temperature, NOT in a plastic bag in the dark.



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!

November 15, 2023—Winter CSA pick-up 2 of 10

Dear Members,

Thanksgiving is a well timed holiday for us at the farm. As of today, we've harvested all of the crops out of the fields for the season and have them safely into storage. I'm not going to lie; it's a relief. When we begin a season in the spring, I take a big breath in. And then I wait, holding my breath a long time, to exhale. Right about now to be exact. Phew! The season is "done," and things are fine! That's why I love Thanksgiving. Because for us farmers it is real. Giving thanks for the bounty of the earth that will sustain us for another winter until next spring. We are thankful for our family, friends, and customers who share the bounty with us! Happy Thanksgiving!

How are you incorporating local foods into your holiday meal? We'll definitely have a green salad and use the onions and the sage and thyme bunches in our turkey. Mashed potatoes with garlic is a must at our house. Hey, I bet you could use each of the things in this Winter CSA share in your Thanksgiving meals, easily!

Delicata squash is a new item this week for you. I know that many people like the simplicity of eating this sweet winter squash, especially during holidays, as it is so delicious it stands on its own. The skin is completely edible due to it's tender nature, so give that a try! The easiest way to prepare it is to slice it in half lengthwise, remove the seeds, and roast at 400 degrees face down on a baking sheet until tender. Serve with butter and maple syrup. Makes an attractive side dish for any meal. Kids love it!

I recently made an easy and tasty dressing that's great for fall salads like today's fresh salad mix and/or spinach harvested out of the hoopouses. Here's how I made it so you can try it, too: Combine 1 minced garlic clove with ½ cup olive oil. Vigorously whisk in 4 TBLS vinegar of choice, salt to taste, ½ tsp Dijon mustard, and 1 TBLS maple syrup. Triple it for a quart jar and store it in the fridge for easy salads like I did. Yum!

I recently made a big batch of carrot soup and remembered the trick to making carrot soup as smooth as squash soup. So if you ever let your carrots build up in the fridge, the ticket to freedom is to make carrot soup! It uses up lots, and it is delicious, easy and nutritious. What's not to love especially if it's pureed perfectly smooth! Oh, the secret? Make sure to cook the carrots until they're VERY tender, so longer than you think. We have several delicious carrot soup recipes on our website for your inspiration and enjoyment! Enjoy the veggies! See you in two weeks on November 29.

Spinach Mushroom Quiche

3 TBLS cooking oil
8 oz mushrooms, sliced
1 ½ cups onions, sliced
1 large clove garlic, minced
4-6 cups spinach, coarsely chopped
6 eggs
¼ cup milk
¼ cup cream
1 TBLS Dijon mustard
1 TBLS fresh thyme, minced
½ tsp salt

1 ½ cups grated cheese of choice

Preheat oven to 375. Heat oil in skillet and sauté mushrooms until soft. Add onions and garlic and sauté until soft. Add spinach and cook until wilted. Remove from heat. In large bowl whisk remaining ingredients, except cheese. Fold in cheese and veggie mixture. Pour into greased 9" pie plate and bake until set and golden, about 40 min. Let sit 10 min. before serving.