



## What's in your CSA farm share!

### **Baby Red and Green**

**Lettuce Mix**—Store in plastic bag in fridge for 1-2 weeks.

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

**Spinach**—Store in the fridge in a plastic bag for 1 week.

**Kale Braising Mix (bags)**—Store in plastic bag in fridge for 1+ weeks.

**'Jack Be Little' Mini Pumpkins (edible!)**—Store at cool room temperature for 2+ weeks. Check weekly for signs of decay and cook promptly.

**Yellow Onions**—Store at cool room temperature for 2+ weeks.

**'Harvest Moon' Potatoes**—Store at cool room temp in the dark or in plastic bag in fridge for 2+ weeks.

**Fresh Thyme**—Store in fridge in plastic bag for 1 week or hang to dry at room temp.

**Pointy-Headed Green Cabbage**—Store in crisper drawer 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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Return  
your box  
next  
week!

November 17, 2021—Winter CSA pick-up 2 of 10

Dear Members,

Late November is my favorite time on the farm. Even as the cold wind blows into my back, I'm bundled up enough to be toasty warm as I pick up the last of the deer exclusion fencing that used to protect the greens we harvested for you this week. My 1 year old daughter is running to and fro on the edge of the field looking for any apples that the squirrels and deer haven't gotten. Finding a yellow-brown poplar leaf brings her pure joy. The clouds and blue sky rush past the barns and greenhouses so quickly, it looks like a sped up time lapse picture. It was a good season, but I'm glad it's slowing down. We're taking a full week off starting Saturday to relax as a family.

My 5 year old is looking forward to the Thanksgiving meal itself (we all are, really), and she's helping with the planning. Definitely a local turkey on the table with many veggie-based fixings including a homemade pumpkin pie! To me, it's worth the effort! What local foods will you include in your family's celebration this year? I hope you'll share your food stories with us!

The last of the kale from the open field is in your shares this week. Enjoy! The deer will eat the stalks down to the ground now that the fence is gone. They've earned it, though, as we had zero deer damage this fall. What a blessing! Try yours in a frittata, that's what I love! Or in a warm hearty soup with your favorite beans or meat.

New this week and back from several years' absence are 'Jack Be Little' mini pumpkins. Yes, these are decorative, but NO that's not why we gave them to you! Do you know they're not only edible, but also sweet, dense and deliciously pumpkin flavored? I've got two yummy recipes already on our website: Maple Custard Pumpkin Pots and Stuffed Jack Be Little Pumpkins. Don't be afraid! I made the recipe below for lunch and it got high praise from my family, including my 5 year old daughter who claimed she would go up to the barn to fetch more of them for me anytime I asked! Haha, how sweet! To cook, simply cut the tops off like you would a jack-o-lantern, scoop out the insides, replace the lids, and roast at 375-400 degrees until tender.

Last weekend we butchered two of our pigs on the farm for our family's meat for the next year! It was a good experience and a lot of work. As a consequence of being extra busy, I've been living "meal to meal" in my kitchen (maybe you know what I mean?) and leaning heavily on easy salads (think spinach, kale, lettuce, radicchio with easy homemade dressing), carrot sticks with homemade dip (sour cream, salt, Dijon mustard, and curry powder), and soups and chilis I had previously made and frozen. Looking forward to time off and lots of "veg"-ing out! Enjoy the veggies! See you in two weeks on December 1.

### **Roasted Jack Be Little Mini Pumpkins**

Jack Be Little Pumpkins, tops cut off,  
seeds scooped, tops retained  
butter  
maple syrup  
orange juice or lemon juice  
cardamom, or any other spice of choice  
salt and pepper

Place prepared pumpkins on baking sheet. Put all ingredients inside pots. Replace lids. Roast at 400 degrees until very tender, about 40 mins. Serve whole and scoop out flesh to eat. Use any leftover flesh in pie or soup.