



What's in your CSA farm share?

Claytonia baby greens—Store in plastic bag in fridge for 1 week. Salads!

Carrots—Store in plastic bag in fridge for 3+ weeks.

Baby Kale—Store in the fridge in a plastic bag for 1 week.

Kohlrabi—Store in fridge in crisper drawer for 2+ weeks. Peel well!

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

Garlic—Store out of plastic bag at room temp for 2-3+ weeks.

Yellow Onions—Store at cool room temperature NOT in a plastic bag for 2-3+ weeks.

'Satina' Potatoes—Store in plastic bag in fridge for 3+ weeks. Or at cool room temperature, NOT in a plastic bag in the dark.

'Thelma Sanders' Blonde Acorn Winter Squash—Store at cool room temperature. Check weekly for signs of decay and if found, consume quickly.

Golden Beets—Store in plastic bag in fridge for 2-3+ weeks. Different flavor than red beets—Try them!



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!

December 13, 2023—Winter CSA pick-up 4 of 10

Dear Members,

Welcome to the last Winter CSA share of 2023! And keep reading because it's not the last Winter CSA share, just the last one of this year! We'll be back in 3 weeks in January 2024! But in the meantime, happy holidays and hope you eat some healthy stuff in there somewhere. Because Farmer Gene told me to tell you that this week's share is Extra Large to better cover the three week gap over the holidays. Yay!

After a busy, all out, week last week (Yes! We did get up our 6th hoop house for growing more greens) and a huge holiday harvest this week, we are more than ready to take off our customary two weeks over Christmas and New Years. As you know our farm is little. It's just me and my husband running it with the help of our totally amazing full-time year-round crew members (four of them: Hannah, Scott, Emma, and Jake) and equally amazing seasonal crew (Jean, Cathy, Dax). And it's good to get a little break for all of us. Wishing you and yours a very merry and bright season ahead.

Thanks to the spate of rainy (4 inches, anyone?) and above-freezing-temperatures early this week, we were able to squeeze out the last greens harvest of the year out of the hoop houses. And here it is in all its glory for you to enjoy! I know that we've been gorging on greens around here! On Monday, I replicated a delicious salad that friends brought for Thanksgiving: kale, roasted golden beets, chopped pecans, cranberries, feta cheese, roasted Delicata squash, and a vinaigrette dressing. Yum! I've also been busy as a mouse making soups with hearty winter veggies to great success. In the past week, I've used our farm's carrots, onions, leeks, garlic, potatoes and greens in beef bourguignon, ground turkey veggie soup, beef and barley with veggies, and a turkey veggie chili. Makes for easy and healthy lunches for the family.

Okay now for the elephant in the room... Kohlrabi! Yes, it's the large light green solid sphere in your share this week. Never had it? Don't judge a veggie by its cover... or something like that. Kohlrabi is a relative of cabbage and kale, originally popular in European cuisine, and can be enjoyed in a variety of ways cooked and raw. I have a mission to encourage people to eat new things (like kohlrabi!), so please check out our website for more ideas than you can possibly imagine for kohlrabi! We go through phases with it from using it raw in slaws or in sticks with dip to cubing it as a low-carb potato substitute in soups and stews and roasting it. The big trick with kohlrabi is to have no mercy with your big knife. Cut away and discard ALL of that tough skin as well as the bottom 1-3 inches of the root end. Then you'll have the pure white crisp, juicy, mild goodness left to work with. We plan to make the Kohlrabi and Apple Salad with (part of) ours. See you in three weeks on January 3, 2024.

Kale and Pear Salad with Sesame-Ginger

Dressing

¼ cup olive oil
3 TBLS rice vinegar, or vinegar of choice
1 TBLS toasted sesame oil
2 tsp soy sauce
1-2 cloves garlic, minced
1 tsp fresh ginger, minced

1-2 TBLS sesame seeds
1 bag baby kale, chopped
1 large pear, sliced into bite-size pieces

Whisk oils, vinegar, soy sauce, garlic, ginger, and sesame seeds together. Toss with kale and pear and serve.