



What's in your CSA farm share!

Mesclun Greens Mix—

Store in plastic bag in fridge for 1-2 weeks. A mild mix of baby lettuce, mizuna, and claytonia, great for salads.

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

Garlic—Store at room temperature for 2+ weeks.

Baby Kale (bags)—Store in plastic bag in fridge for 1+ weeks.

'Thelma Sanders' Acorn Squash—Store at cool room temperature for 2+ weeks. Check weekly for signs of decay and cook promptly.

Leeks— Store in crisper drawer of fridge for 2 weeks.

'Satina' Yellow

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

'Hakurei' Salad

Turnips—Store in plastic bag 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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Thank you
for your
support!

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Dear Members,

The warm sunshine is to thank this week for your beautiful greens harvested fresh from our unheated hoopouses. Nope, we don't heat the tunnels, so we are only able to harvest the greens when it is not too cold and when it is sunny, because otherwise things are too frozen to pick. Winter harvesting is a coveted job, believe it or not, because it is nice and toasty warm (okay relatively) in those tunnels on sunny days like we had yesterday. We are thankful for fresh greens in December!

Speaking of greens we've got some brand new greens for you this week that I'm excited to tell you about. Your "lettuce mix" aka Mesclun mix (which just means "Mixture" in French!) is a three part mix of lettuce greens, Mizuna mild Asian greens (light green serrated leaves), and claytonia. Claytonia is a winter green that is new to us with small, bright green heart-shaped leaves at the end of long succulent stems. It's supposed to be really hardy so hopefully it grows back and we get some more cuts. It's great for winter salads with a mild, fresh flavor. Let us know what you think!

For your salads try making my easy homemade vinaigrette dressing that has gotten compliments from several people in the past couple weeks. For a big jar to keep in the fridge for a week+, whisk together: 1 cup lemon juice, 2 cups olive oil, salt and pepper to taste, and 2 Tablespoons prepared mustard.

Your new winter squash this week is an heirloom blonde acorn squash called "Thelma Sanders". Use it as you would other acorn squash which can be good eaten roasted or stuffed. To roast: Cut it in half lengthwise, remove the seeds, and roast face down on a baking sheet at 375 until tender. Put butter, salt/pepper, and maple syrup inside and serve. If you have some leftover try the recipe below! Gene says that "Even normal people would like this"! And they wouldn't know it was packed with winter squash! Could be good for around the holidays!

Next up for new things are the Japanese 'Hakurei' salad turnips. No, these are not your average turnips, so hear me out! They're juicy, sweet, tender and as the name suggests, delicious eaten raw in salad or even cut into sticks with dip. Some members like to eat them out of hand like an apple! OR cook them! Like in the recipe for Roasted Hakurei Turnips on the website. Or simply put them into a stir-fry or make Salad Turnips with Balsamic Glaze. Mmm!

Enjoy the veggies! See you in three weeks on January 5, 2022.

Winter Squash Brownie Cake

- 1 ½ cups cooked winter squash puree
- 1 cup cocoa powder
- 2/3 cup coconut oil, softened
- ¼- ½ cup maple syrup (or to taste)
- 6 TBLS nut butter (peanut, almond, etc)
- 2 tsp baking soda
- 2 tsp vanilla
- ½ tsp salt
- 4 large eggs

Preheat oven to 350. Mix dry ingredients in one bowl and wet ingredients in a separate bowl. Combine and gently mix. Pour into greased 8 x 8 casserole and bake 40 min or until a fork inserted in the middle comes out clean. Serve hot or cold and no one will ever guess it's veggie based!