



What's in your CSA farm share!

Yellow and Orange

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

Savoy Cabbage—Store in fridge for 2+ weeks. Core and slice for stir-fries, soups, slaws, etc. Make sure to cover the cut edge if you don't use it all in one go.

Mesclun Greens Mix

Store in plastic bag in fridge for 1 week. For beautiful red and green salads!

Yellow Onions—Store at cool room temperature out of plastic bag for 2+ weeks.

'Kennebec' Heirloom

Potatoes—Store at cool room temperature away from light for 2+ weeks. Great all purpose!

'Long Pie' Pumpkin

(Winter Squash)—Store at cool room temperature for 2+ weeks.

'Georgian Fire' Garlic

Store at cool room temperature OUT of plastic bag for 1-2 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!

December 18, 2019—Winter CSA pick-up 4 of 10

Dear Members,

Welcome to the last CSA pickup of the decade! No, it's not the last Winter CSA pickup—there are 6 more of those! It's the end of our first decade of farming at Ripley Farm! We're excited to enter the next decade of farming as a family.

Thanks to two large rain events we've lost all 18" of snow that we had on the field and now are completely bare! Also, we finally finished up our fourth high tunnel for growing more winter greens. Gene was pleased to get the plastic cover secured before the crazy wind last weekend. Now, we're ready for Christmas break!

Brand new to the CSA are the heirloom 'Long Pie' Pumpkins! Shaped like a blown up zucchini gone orange, don't be tempted to discount these winter squash! The long pie pumpkins have two major advantages. The first is that they are SO much easier to peel than the deeply lobed jack-o-lantern style pumpkins. Just try it! Second is that their smooth flesh is a dream compared to other pumpkins' stringy flesh. Here's my favorite way to cook pumpkin so it's not watery: Slice in half lengthwise and remove the seeds. Roast in the oven at 400 until tender. Scoop out flesh and mash or puree.

Use them fresh instead of the canned pumpkin pie filler to make yourself a pie for the holidays (that's what we're doing!). Plus, they're great for so many classic sweet pumpkin things that it's hard to name them all! Pumpkin cheesecake, pumpkin bread, pumpkin coffee or spice cake, pumpkin cookies, pumpkin mousse... OH MY! Because I'm a fan of savory uses of all veggies, I have included a sugar-free pumpkin bake recipe below that's a delicious side. I also have a Coconut Curried Pumpkin Soup recipe on the website for you to try out. Other savory options include making a curry or stuffing it!

New also this week is Savoy cabbage. 'Savoy' just means that it is a variety that is more loose and wavy in its formation. It has delicious cabbage flavor and can be used in whatever way you enjoy cabbage! With a Savoy cabbage Gene recently made a classic stir-fry with onions and garlic topped with soy sauce and vinegar. I also just made a lamb stew with potatoes, onions, garlic, Savoy cabbage, and pureed tomatoes from the freezer. So good that my daughter eats it with relish!

Enjoy the last week of greens from the high tunnels this week with a mix of baby red butter lettuce and arugula. Fingers crossed for late winter to be mild for the greens to come back to us in March! Arugula is a peppery mustard green that is often found in salad mixes. It has a little bite so if that worries you try it out with the homemade Balsamic Cranberry Dressing recipe I've put in the vegetable gallery of recipes under arugula. A big YAHOO for salads in late December!

Merry Christmas and Happy Holidays! See you in 3 weeks on January 8, 2020!

Pumpkin & Potato Bake

1.5 lbs pumpkin, seeded, peeled, and chopped into 2" chunks
½ lb potatoes, peeled, cut in ¾" cubes
2 eggs, beaten
3 TBLS butter
1.5 cups Gruyere cheese, grated
Salt & pepper to taste

Boil pumpkin and potato until tender. Drain and mash or puree until smooth. Cool slightly while pre-heating oven to 375, then add eggs, butter, seasonings, and 1 cup cheese. Mix well. Pour into a 9x13 greased casserole, top with remaining cheese and bake until a knife comes out clean, approx 30 min.