



## What's in your CSA farm share:

**Red Leaf Lettuce**—Store in plastic bag in fridge for up to 1-2 weeks.

**Beets**—Store in plastic bag in fridge for up to 2 weeks. Greens are edible and delicious!

### Baby Chantenay

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

**Celeriac**—Store in plastic bag in fridge for up to 1-2 weeks.

**Spinach**—Store in plastic bag in fridge for up to 1-2 weeks.

**Sweet Dumpling Winter Squash**—Store at cool room temperature for up to 1 month. Check weekly for signs of decay and then use up.

**Red Onions**—Store loose at cool room temperature for up to 2 weeks.

**Garlic**—Store loose at cool room temperature for up to 1-2 weeks.

**'Kennebec' Potatoes**—Store in dark place or fridge for up to 2 weeks.

**Cilantro**—Store in plastic bag in fridge for up to 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 before enjoying.



## RIPLEY FARM

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Return  
your box  
next  
week!

October 11, 2013

Dear Members,

Finally, the past couple mornings Ripley Farm has experienced a widespread frost (luckily not fully killing our beautiful zinnias in the cut flower gardens) and bringing you a host of fall roots in this week's farm share. Today is the penultimate CSA share, aka there is only one week left! Interested in ordering more produce beyond the CSA? We have lots of fall favorites available for pick-up on the farm. Check out this week's blog post on our website for details on delicious winter squash, potatoes, carrots, cabbages and much more Ripley Farm goodies. Pre-order your veg for a Wednesday pick-up October-March and you can enjoy Ripley Farm's local and organic veggies all the way through the winter 2014.

Celeriac is a cousin to celery but is grown for its delicious celery-flavored root. Celeriac has a rather homely exterior but when peeled it reveals smooth white beautiful flesh underneath. A versatile vegetable, celeriac can be used in place of celery in soups and cooked dishes, alone makes a traditional grated salad called Remoulade, and also pairs well with potatoes in a gratin or in a mash. Check out this week's recipe below for Potato and Celeriac mash or go to the website for two of the above mentioned recipes.

Autumn abundance abounds in this week's share. Sweet Dumpling squash is a smaller densely orange fleshed squash that can be used like the Delicata. Cut in half, remove the seeds, and roast until tender at 400 degrees. Top with butter, salt and pepper and optional maple syrup or brown sugar. You've got our absolute favorite carrots this week: Red Cored Chantenay, a French heirloom carrot that is a great winter keeper that just keeps getting sweeter and sweeter as time goes by. The spinach likes the cooler weather we've been having! This week you've got some of our first spinach from the greenhouse. Great raw in salads or lightly steamed and topped with butter, spinach is a popular hardy green that will keep on keepin' on right through December. Don't neglect the tops on your beets as the cold hardy greens are delicious vegetables in their own rights. Find many, many beet recipes on our website including our best one, Caramelized Beets and Onions ☺.

The herb this week is cilantro. Cilantro is another hardy plant that will keep on being green and strong right through the end of the month despite temperatures dipping into the twenties. Our favorite way to use cilantro in the fall is to pair it with carrots in a Carrot-Cilantro Soup which can be found on our website. This very tasty and warming soup has gotten great reviews from our CSA members in years past.

We'll see you next week for the last share of 2013! If possible, plan to bring a bag or cooler to take your veggies home in and leave the box at the farm. Have a great week!

### Creamy potato and celeriac mash

1.5 pounds potatoes, peeled and chopped  
2 cups whole milk  
8 oz celeriac, peeled and chopped  
3 tablespoons butter (or more!)  
Salt, pepper and nutmeg to taste

Boil potatoes until tender and drain. Boil celeriac in milk until very soft. Drain, reserving milk. Mash each separately until very smooth. Combine adding milk, butter, seasonings to taste. Serve hot!