



What's in your CSA farm share:

Spinach— Store in plastic bag in fridge for 1 week.

'Tin Tin' Romaine Lettuce— Store in plastic bag in fridge for 1 week.

'Satina' Potatoes— Store at cool room temperature in the dark. All purpose!

'Redwing' Onions— Store at cool room temperature.

Red Kuri Winter Squash— Store at cool room temperature for 2+ weeks.

Rainbow Carrots— Store in fridge in plastic bag for 2-4 weeks.

Rutabaga—Store in plastic bag in fridge for 2-4 weeks. Peel well before eating!

Cilantro—Store in fridge in plastic bag for 1 week.



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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Last week
of the
Summer
CSA!

October 15, 2014—Week 16 of 16

Dear Members,

I personally washed tens of thousands of carrots this weekend. How many people can say *that* for their Columbus Day holiday? Sunday we took advantage of the beautiful fall weather and great help from family and CSA members to dig deeper into our fall harvests, getting over 1000 pounds of red carrots out! Today is the last week of the summer CSA, and from now on we'll focus on the fall harvest until it's done!

Thank you to everyone for supporting our small farm with your CSA membership! We truly appreciate your support and look forward to another wonderful summer CSA in 2015. Are you one of the people asking when the sign up for next year opens? We will send out a holiday letter to all of you in December with an invitation to join us again. So look for it, and don't miss your chance to 'Save your Share' for next summer! Just like it says: Community Supported Agriculture (CSA), you are the life blood of our farm! Thanks again for making our small farm a success!

But, hey, for 35 of you, the fun don't stop here! The Winter CSA starts in three weeks and runs through March. If you didn't get a chance to join the Winter CSA and can't bear to do without your Ripley Farm veg, we also offer produce for pickup on the farm through our pre-ordering program. Let us know if you are interested, and we'll get you the info. If you like our carrots now, you'll LOVE them later!

I roasted a chicken surrounded in root vegetables for Gene's mom when she visited this week. It was delicious and she described it as "tasting like the essence of fall"! I like the hearty fall root veggies the best! Chunks of carrots, rutabaga, squash, potatoes, and onions roasted in the oven until tender are just plain good and will do me any day especially one that I've been out harvesting on a cold October day.

Your sampling of rainbow carrots this week includes our orange, red-skinned 'Dragon', purple, and yellow varieties! Do they taste different? Well, yes and no. They're all carrots of course, but each kind of carrot has its own unique flavor so try it out and let us know what you think! Try a blind taste test! ☺

Your large, red-orange Red Kuri winter squash is delicious roasted at 350-375, cut in half, seeds removed, placed face down on a baking sheet with a little bit of water. Or combine with cilantro, a hardy herb that withstands the cold. I love making Carrot Cilantro Soup (found on the website) or adding cilantro to salad dressings or sauces to top fish. Rutabaga is another favorite veggie of ours which we love roasted, boiled and mashed with potatoes, or grated and sautéed. It's definitely a fall and winter standby at our house! Make sure to peel it well down to the yellow layer inside and cut away any brown parts. Enjoy your last Ripley Farm CSA share and we'll see you next summer!

Roasted Squash with Cilantro Sauce

3-4 cups squash, peeled, seeded & chopped
into ¾ inch chunks
1 cup, red onion, sliced
2 garlic cloves, minced
½ cup sour cream
2 tablespoons cilantro, minced
¼ cup milk
1 tablespoon lime juice

Roast squash on greased pan at 400 w/ salt & pepper until soft. Sauté onion and garlic in oil until soft. Combine squash and onions. Whisk remaining ingredients into a dressing and pour over squash and onions. Toss, check salt & pepper and serve!