



*What's in your  
CSA share!*

Parsnips  
Kale  
Garlic  
Celeriac  
Beets  
Onions  
Winter Squash  
Carrots  
Cabbage

**THIS WEEK IS  
THE LAST CSA  
PICK-UP.  
PLEASE  
RETURN OUR  
SURVEY.**



*Pick-your-own herbs  
and flowers:*

Thyme  
Sage  
Winter savory  
Chives  
Parsley  
Cilantro

## **RIPLEY FARM**

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Dear Members,

This is the last week of our summer 2012 CSA farm share program. Thanks to all of this year's members for a great season. We hope to see you again next year!

Sign-up for our 2013 summer CSA farm share begins in January. We will send all of our 2012 members a brochure and sign-up form in early January to give our returning members a chance to sign up before anybody else. We plan on significantly expanding the size of our CSA farm share program next year, so recruit a friend!

You'll find a short end-of-the-season survey with a SASE in your boxes this week. PLEASE take a couple of minutes to fill it out and send it back to us. Your feedback is very helpful to us to plan the next year's farm share season.

There are a few new vegetables in your boxes this week, some of which may be unfamiliar to many of you. The celeriac, or celery root, is the funny, knobby root ball. It is a variety of celery that has been developed to have an edible root instead of edible stalks. It tastes just like celery. You'll find a recipe below for using it to make a marinated salad. It goes great in soups, or boiled and mashed in with potatoes (use about ¼ celeriac to ¾ potatoes for this). It's also excellent roasted in a fall root medley. Simply chop up a variety of root vegetables into one-inch chunks and roast them on a cookie sheet or casserole drizzled with olive oil and seasonings at 400 degrees until they are tender. You could do this with the carrots, beets, parsnips and celeriac from this week's share.

The winter squash in the share this week is butternut. To cook it, cut it in half, scoop out the seeds and bake it face down in a baking pan with a half inch of water at 350 until soft, about one hour. Or peel it, cut it into two-inch chunks and roast it with chopped onions and apples, tossing the produce in salt, pepper, rosemary and melted butter first. Roast this at 400 degrees until tender, about 30 minutes. Or boil and puree it in a soup with apple, onions, chicken stock, cream and seasonings.

The parsnips and kale in the share are two vegetables that come into their prime late in the fall after a hard frost, which greatly sweetens them. The bags of baby kale leaves in your boxes are best steamed or sautéed and served with plenty of butter. Even if you think you don't like kale, try these tender, frost-sweetened baby leaves. You might change your mind!

Our favorite way to cook parsnips is julienne them and sauté them over medium-low heat in butter until they start to brown a little and are soft. They might be the sweetest vegetable we grow, and cooked like this their buttery sweetness is irresistible!

Have a great winter!

### **Celeriac Remoulade (Celeriac Salad)**

1-2 tbs lemon juice  
1 celery root, trimmed and peeled  
¼ cup mayonnaise  
1 tbs Dijon mustard  
2 tsp chopped fresh parsley  
Pinch of ground black pepper

Pour lemon juice into a bowl. Cut the peeled celeriac into 1/8-inch matchsticks and immediately toss in the lemon juice to prevent browning. In a small bowl combine remaining ingredients. Add celeriac and refrigerate for several hours to blend flavors.  
Serves 2-4.