



What's in your CSA farm share?

Tomatillos—Store in plastic bag in fridge for 1 week. Discard husks. Use raw or cooked.

Jalapeno—Store in plastic bag in fridge for 1+ week. HOT!

Cauliflower—Store in plastic bag in fridge for up to 1 week.

'Nicola' Potatoes—Store at cool room temp in the dark or in plastic bag in fridge for several weeks.

Red and Green Curly

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

Coloring to Red Sweet

Peppers—Store in crisper drawer of fridge for 1-2 weeks. If not fully red, leave out at room temperature for 1-3 days to fully ripen.

'Sunshine' Kabocha

Winter Squash—Store at room temperature for 2+ weeks. Check weekly for signs of decay and eat up!

Green Cabbage—Store in fridge for 1-2 weeks.

Garlic—Store in dry place at room temperature.

Yellow Onion—Store in dry place at room temperature.



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

Eugene and Mary Margaret Ripley
62 Merrills Mills Road
Dover-Foxcroft, ME 04426
207-564-0563
www.ripleyorganicfarm.com
ripleyfarm@gmail.com

Thank you
for your
support!

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Dear Members,

Happy October! The leaves are turning beautifully here on the farm and we'll likely be at peak foliage by the end of the week I'm guessing. And we are blessed with a wonderful forecast for fall harvest... sunny, calm, and warm! Wow, we're taking advantage and will be hauling out more carrots and turnips to get ready for winter.

The light frost has not totally done-in the flowers in the Pick-Your-Own gardens, so stop in there for one last bouquet if you want! It will be sad to see them go!

Cauliflower may not be the most trendy veggie, but it certainly has its place. And we're excited that it has a place for you in this week's CSA shares! Cauliflower is a somewhat challenging crop for our farm that we only grow occasionally! If you think that it is bland when cooked plain, then try some of the ideas I have for it on our website including Roasted Cauliflower and Kale salad (appropriate for this week, don't you think!?). If you haven't tried roasting cauliflower, it is a game changer in terms of flavor! Hannah says that cauliflower and cheese pair well together. She recently made a pasta dish with cauliflower and pecorino cheese which she loved. Also try pan searing cauliflower cut into "steaks" and topping it with cheese! Yum! Gene recently made our family an ad-libbed cauliflower and onion stir-fry with curry spices. I made the soup below yesterday for lunch with homemade sourdough bread. Mmmm!

I know you're wondering what those green things with the papery husks on them are! They're tomatillos! They're related to tomatoes and have a somewhat similar flavor to green tomatoes. Typically used in Mexican cuisine in salsa verde either made raw or cooked into a sauce. The Green Salsa with Avocado recipe on our website has excellent reviews from CSA members, so try that! Or roast yours into a sauce as detailed on the website as well. My daughter has also eaten one raw like an apple.... a very tart apple! Haha!

The large winter squash in your share this week is a kabocha type called "Sunshine". They're sweet, dense, and great for pies as the orange skin doesn't show. These were originally CSA member requested for flavor and they don't disappoint! To roast, cut in half lengthwise, remove seeds, place face down on baking sheet and cook at 375 until a knife pierces through easily. Scoop out flesh and use to make a pie, soup (see the Roasted Pepper and Sunshine Squash Soup recipe on website), or make it as a topping for shepherd's pie as I did last night.

Enjoy the veggies, and we'll see you next week!

Cream of Cauliflower Soup

2 Tablespoons cooking oil
1 onion, chopped
1-4 cloves garlic, minced, to taste
2-4 cups chicken broth (more if needed)
1 lb. potatoes, peeled and chopped
2 carrots, peeled and chopped
1 med-large head cauliflower, chopped
Milk or cream, to taste
Salt, pepper, and nutmeg to taste

Parmesan cheese, to taste (optional)

Heat oil in large pot. Sauté onion until translucent. Add garlic and stir 1 min. Add chicken broth, potatoes, carrots, cauliflower and simmer until all is very tender. Blend. Add milk/cream and seasonings to taste. Add parmesan cheese to bowls at serving. Serve warm.