



*What's in your
CSA share:*

Lettuce
Radishes
Cucumbers
Arugula
Swiss chard
Tomatoes
Red onion
Cilantro
Sweet peppers
Hot peppers



*Pick-your-own herbs
and flowers:*

Fennel
Thyme
Sage
Dill
Winter savory
Chives
Basil
Parsley
Summer Savory

Black-Eyed Susan
Zinnias
Tithonia
Coneflower
Heliopsis -Summer Sun
Sunflowers
Asters

RIPLEY FARM

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Dear Members,

It's salsa week! If you like salsa you'll find most of the ingredients for making your own in the share this week along with a recipe that we really like for a tomato-pepper salsa. We're giving the recipe for making and eating the salsa fresh, but we generally make it lacto-fermented (like sauerkraut), allowing us to store it all winter in a fresh raw state in our fridge. It's delicious!

We teach food fermentation classes during the winter months, so if you have any interest in learning these techniques keep an eye on the 'Classes' page of our website. We'll post notices of any scheduled classes there. Next year, we're planning a class during the late summer on how to make lacto-fermented salsas, relishes, and sour pickles. You can preserve almost any vegetable with fermentation—and we do!

Members picking up on the farm will find a brochure in your boxes this week about our Winter CSA, which we'll be offering for on-farm pickup only. If you're interested please let us know as soon as possible, since we have a very limited amount of spaces available this year, and they'll fill quickly. You can also order vegetables from us through the winter months with pick-ups twice a month, November through March. Please visit our website or contact us for more information about buying winter produce.

We have two recipes again for you this week. The salsa recipe below and a really easy and delicious radish cucumber stir-fry.

Have a great week!

Tomato-Pepper Salsa

1.5 lbs. tomatoes, coarsely chopped
½ cup red onion, minced
1 hot pepper, minced
2 cloves garlic, minced
½ bunch cilantro, chopped
½ cup sweet pepper, diced
1-2 tsp salt (to taste)

Mix all ingredients together.
Serve or refrigerate.

Radish-Cucumber Stir-Fry

2 tbs cooking oil
1 large cucumber, peeled, seeded, and thinly sliced
8 radishes, thinly sliced
1 cup chopped arugula
1 ½ tsp soy sauce
1 ½ tsp vinegar
1 tsp maple syrup (or sugar)
¼ tsp salt
Pinch of cayenne pepper (or ½ tsp minced hot pepper)

Heat the oil in a skillet over medium heat. Add the cucumbers and radishes and sauté for 4 minutes until tender. Mix together soy sauce, vinegar, maple syrup, salt, and cayenne. Add to skillet along with arugula. Sauté for 2 more minutes. Serve hot. Serves 2-4.