



What's in your CSA farm share:

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

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

Tomatoes—Store at room temperature for up to 1 week.

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

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

Sweet Peppers—Store loose at cool room temperature or in the warmest part of your fridge for up to 1 week.

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

Potatoes—Store in plastic bag in fridge for up to 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!

September 25, 2013

Dear Members,

The summer is always a super busy season with very little time for anything but field work and harvesting. Nevertheless, Gene has been slowly picking away at an important farm infrastructure project over the past couple months. Today, he put the last finishing touches (in this case spray foam ;) on our second walk-in cooler! This is very fortunate because tomorrow marks the day when Ripley Farm starts to hire additional fall help for our CSA and wholesale vegetable harvests. Tomorrow we'll be working on potatoes, carrots, and cleaning the rest of the onions. Today, you'll find some of the dried red onions in your boxes. What a gorgeous color!

Yesterday Gene, Jericho and I brought out of the field most of our winter squash crop, which looks great this year! Do you like winter squash? You can order a bulk amount of winter squash for pick-up on the farm on Wednesdays with your CSA box. Winter squash, unlike most storage crops, does not like to be in cold storage. Instead, winter squash stores best at cool room temperature (55-60 degrees) right inside your house and should make for good eating well beyond the summer CSA season. Winter CSA members can look forward to winter squash that actually get sweeter as time goes by during the cold months! This year three kinds of winter squash will be available for bulk orders: Delicata, Sweet Dumpling, and Buttercup. Let us know if you are interested in ordering!

In your boxes today, you have our favorite winter squash called Delicata. This is a small, sweet, torpedo shaped squash with very smooth flesh and smaller seeds. And, last night we had our very first squash of 2013 for dinner! Yum! Delicata might be a new winter squash for some of you and the most basic way to cook it is to roast it. Check out the recipe below. Roasted squash is one of my favorite leftovers to have in the fridge because it's so versatile. I like to put the leftovers into pureed soups or mashed, seasoned, and reheated as a side dish.

Yesterday the high was barely above 50 degrees! Brr, the cold September day seemed to foreshadow the cold, short, and sometimes wet harvest days of October. The end of the tomato harvest is in sight now, as the combination of cooler temperatures and waning daylight drastically slow the ripening of the fruits. Enjoy the end of summer's last red beauties!

Have a great week!

Roasted Delicata Winter Squash

This is a delicious and simple side dish for the fall and winter months.

Delicata Squash(es)
butter
maple syrup (optional)

Preheat oven to 400 degrees. Cut squash in half and scoop out the seeds. Place squash face down in baking dish. Add 1/2 inch water to dish and place in oven. Bake 30-45 minutes or until a fork easily pierces the skin. Remove from oven, put butter and optional maple syrup into cavity and serve hot.