



*What's in your  
CSA share:*

Lettuce  
Mesclun  
Spinach  
Leeks  
Carrots  
Onions  
Winter Squash  
Sweet peppers  
Hot peppers



*Pick-your-own herbs  
and flowers:*

Fennel  
Thyme  
Sage  
Dill  
Winter savory  
Chives  
Basil  
Parsley  
Summer Savory  
  
Black-Eyed Susan  
Coneflower  
Heliopsis -Summer Sun  
Asters  
Amaranth  
Larkspur

**RIPLEY FARM**

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

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Dear Members,

Fall has fully arrived for us here on the farm. We've had four frosts since last week, heralding the end of many of our summer crops and ushering in fall vegetables like winter squash and spinach. For the last several days our winter squash has been cut and laying in long rows in the field to cure for better winter storage. But with harder frosts predicted for later this week, we spent yesterday afternoon hauling all of it out of the field to store in our barn where it will be protected from colder temperatures.

Over the remaining weeks of the share you'll find several different kinds of squash in your boxes. This week's squash is Delicata, a sweet, smooth-fleshed squash that's a best-seller for us at farmers' market. We like it best simply roasted as in the recipe below, but it's also excellent stuffed or made into a pureed cream soup.

All of the winter squashes are best kept at a cool room temperature, ideally 50-60 degrees, rather than in the refrigerator like most of the other vegetables we grow. We store squash this way all winter for ourselves. In fact, we still have two spaghetti squashes on our shelf that we grew last year but remain in perfect condition!

You'll find both head lettuce and mesclun salad mix in your boxes this week. Enjoy these fresh salad greens while they last—harder frosts will soon burn the tender leaves of our lettuces. You'll find a recipe below for a delicious creamy salad dressing. Whenever we serve this to guests it gets rave reviews. It also makes a great dip for carrot sticks or pepper strips.

Have a great week!

**Creamy Salad Dressing**

4 tbs olive oil  
1 tbs cider vinegar  
1/4 tsp salt (or to taste)  
1/4-1/2 cup soft cheese, like goat's milk chevre  
(or greek yogurt, or sour cream, or a combination)

Mix all ingredients together.  
Serve over salad, or as dip, or refrigerate.

**Roasted Delicata Squash**

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