



What's in your CSA farm share!

Carrots—Store in plastic bag in fridge for 2+ weeks.

'Chieftain' Red

Potatoes—Store at cool room temperature away from light to prevent greening for 2+ weeks.

Mini Red Butter

Lettuces—Store in plastic bag in fridge for 1+ weeks.

'Long Pie' Heirloom

Pumpkin—Store at cool room temperature for 2+ weeks. Check weekly for signs of decay and cook promptly.

Leeks—Store in plastic bag in fridge for 1-2 weeks. Clean well before using to remove any dirt between layers.

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

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

Four Kale Braising Mix (bags)—Store in plastic bag in fridge for 1-2 weeks. Frost sweetened!



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

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Return
your box
next
week!

November 18, 2020—Winter CSA pick-up 2 of 10

Dear Members,

Welcome to the Winter CSA Thanksgiving edition! It has not felt much like November lately, with above average temperatures including into the 70's with almost nothing below freezing. Usually we would have said goodbye to the outdoor kale plantings, but thanks to the unusually warm weather, the kale grew back, again! Here we go with a historic picking of outdoor kale for the first time in our Winter CSA history for the second distribution date. Yay for greens! One more thing to be thankful for.

What to do with more kale?? I suggest making a stir-fry or putting it into soup. I recently made a delicious veggie soup with leftover ham that included chopped kale, carrots, roasted pumpkin flesh, leeks, and chopped parsley. It was so fresh tasting that it really didn't need any other spicing! Or for a holiday dish try Irish Colcannon (recipe on the website), with potatoes, kale and leeks. My 4 year old chows that stuff!

Just in time for Thanksgiving is the 'Long Pie' pumpkin! No, it is not an overgrown zucchini, haha. It is an heirloom pumpkin prized for rich pumpkin flavor, ease of peeling, and its virtually stringless flesh. Many 2019 Winter CSA members commented on how much they liked it, so we've brought it back this year! Pumpkin is a traditional vegetable consumed in all parts of the world and not just in dessert form. There are many sweet recipes that are easily found, so I will focus on the non-sugary ways to use pumpkin. Yes, you can do that! I currently have three recipes on our website (for a Coconut Pumpkin Soup, a Pumpkin and Potato Bake, and a Pumpkin Minestrone), and there are so many more savory avenues I have yet to try. Those include as a red sauce substitute in lasagna or pizza. Making pumpkin rolls for the holidays. Or roasted in cubes and added to a salad or to top a pizza. For our Thanksgiving I've promised our daughter pumpkin pie from scratch, roasted pumpkin seeds, and pumpkin bread! Wheeee! Hope you love yours!

If leeks are new to you, here's how to love them: make sure to wash them thoroughly before using because the many layers inside them can harbor dirt. Cut off the dark green tops and discard or save for making broth. Trim away the roots. Then cut the whole leek lengthwise and rinse well under running water. Then chop according to recipe. Leeks are a relative of onions with a nuttier taste. They're delicious in Potato and Leek Soup as well as in other soups or even on their own in Melted Leeks (recipes on website). Enjoy their complex flavor!

Happy Thanksgiving! Enjoy the veggies! See you in two weeks on December 2.

Pumpkin Soup with Gruyere

- 1 pumpkin, sliced lengthwise, seeded
- 2-4 TBLS butter
- 1 tsp ground fennel seeds
- 2 pinches chili powder
- 1 cup breadcrumbs
- 2 garlic cloves, minced
- 2 bay leaves
- 4-6 cups chicken or veggie broth
- 1-2 cups grated gruyere/Swiss cheese

Pre-heat oven to 350. Place pumpkin halves face up in 9x13 casserole and add half of ingredients to each piece, adding broth last to almost fill each half. Cover with foil and bake for 1 hour. Check and continue baking until pumpkin is tender. Discard bay leaves, scoop flesh into bowls, and serve hot with additional broth if necessary.