



## What's in your CSA farm share:

**Spinach**— Store in plastic bag in fridge for 1 week. Rinse well!

**'Satina' Potatoes**— Store at cool room temperature in the dark for 2+ weeks. All purpose!

**Jack-Be-Little Miniature Pumpkins**— Store at cool room temperature for 2+ weeks. Cook these edible pumpkins whole plain or stuffed!

**'Dragon' Red Carrots**— Store in fridge in plastic bag for 2-4 weeks. Red color is only skin deep, so scrub well, don't peel!

**Kohlrabi**— Store in fridge in crisper drawer for 1-2 weeks. To prepare, see instructions in text!

**'Russian Red' Garlic**— Store at cool room temperature for 1-2 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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Please  
return  
your box  
next time!

November 19, 2014—Winter pick-up 2 of 10

Dear Members,

You know the phrase 'bursting at the seams'? Well, we are way beyond that this year at Ripley Farm!

As farmers we watch the weather year round like it's a ball game, play by play, adjusting our movements accordingly. It's felt like the World Series this fall! With our biggest harvest ever, we are truly overflowing beyond our storage capacity. Because of this year's warm fall, we've been lucky to have been able to hoard a large stash of harvested veggies in our big barn which has remained around 40 degrees until the past week. When the temperatures were forecast on Friday night to dip into the teens, we started scrambling. Potatoes down to the root cellar, onions in the walk-in, and, well, cabbage and kohlrabi....covered with a tarp? Yes, that will have to do until Wednesday at 6pm! So, you are playing a big part of our fall game by taking home your farm shares to make room for the winter's worth of cabbage in our walk-in. Oh yeah! (More storage space is definitely on the bench waiting to come into play next season!)

Looking for a unique dish for your Thanksgiving? Try these Jack-Be-Little mini pumpkins! No need to 'be-little' them as dinky ornaments. Their higher purpose is really to adorn your plates! Sweet fleshed and perfectly sized for one serving, these mini "pumpkins" are actually a type of acorn squash. To eat, cut open their "lids", scoop out the seeds, and add butter, salt, pepper, a little orange juice or apple cider, a pinch of spices like cardamom, cinnamon, and/or nutmeg. Replace the lids, place them in a baking dish with about a half inch of water in the bottom and bake at 400 until tender, about one hour. These were delicious for dinner last night, and I'm totally bringing these to Gene's parents' for our family's Thanksgiving meal!

Kohlrabi...what?? The large green globe object in your share is called kohlrabi and is loved by many of our CSA members for its sweet mild crunchy flesh. Kohlrabi is great sliced raw as a snack plain or with a dip. It is also great grated raw into a salad with apples and carrots. Kohlrabi also excels in the kitchen as a cooked vegetable either on its own or in combo with other veggies, roasted, boiled or sautéed. Have you checked out the vegetable gallery on our website? There we have literally hundreds of recipes for our vegetables including six for kohlrabi! My favorite way to make kohlrabi is the German Kohlrabi Sauté and features regularly as a winter side dish at our house! The trick to loving kohlrabi is to make sure to peel it properly. Peel the very thick skin all the way down to the white interior to avoid any tough stringiness, cut away any brown spots, and slice off 1-2 inches of the root end which is woody and not very edible. Do this and you will love it!

Happy Thanksgiving to everyone, and we'll see you on December 3<sup>rd</sup>!

### Lemon Spinach Kohlrabi

3 Tbls cooking oil  
2 cups kohlrabi, peeled, with root end removed,  
cut into ¼ inch sticks  
1 lemon, rind grated and juiced  
½ lb spinach, rinsed  
3-4 cloves garlic, minced  
¼ teaspoon red chili flakes (optional, to taste)

In oil, sauté kohlrabi, salt and 1 tbls lemon juice until softened, about 10 min. Add spinach & more salt. Sauté until wilted down, about 5 min. Push veggies to sides, add garlic, lemon juice and rind, chili flakes. Let sizzle 30 seconds and mix. Season with salt and pepper to taste. Serve hot!