



## What's in your CSA farm share!

**Kohlrabi**—Store in crisper drawer in fridge for 1-2+ weeks.

**'Chieftain' Potatoes**—Store in the dark at cool room temperature or in fridge for 2 weeks. All purpose!

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

**Lettuce Mix**—Store in the fridge in a plastic bag for 1+ weeks.

**Baby Kale**—Store in plastic bag in fridge for 1-2 weeks.

**Delicata Winter Squash (edible skin)**—Store at cool room temperature for 1-2+ weeks. Check weekly for signs of decay and cook promptly.

**Leeks**—Store in fridge in crisper drawer or in plastic bag for 2 weeks. Clean well before use!

**Georgian Fire Garlic**—Store out of plastic bag at room temp for 2+ weeks.

**Spinach**—Store in plastic bag in fridge 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 to remove any grit before enjoying.



## RIPLEY FARM

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Thank you  
for your  
support!

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Dear Members,

How was your Thanksgiving holiday? I hope it was full of fun relaxing food and family like ours was! I celebrated my 40<sup>th</sup> birthday with friends and we had a calf born on the farm. So quite exciting, really! Plus, I actually feel like I got caught up on the things that were left undone during a busy fall on the farm. And now we're back at it!

The end of November has been uneventful weather-wise on the farm and we have many bright green things coming out of the hoopouses for you to feast upon for the next two weeks. Enjoy these greens as you never know when the weather will turn against us and be too cold to harvest them (ahem January/February, usually). I've been making homemade salad dressings for our greens. I make up a quart jar of one, use it until it is finished, and then make another kind. We just finished a red wine vinaigrette, and last night I made a lemon mustard vinaigrette for this week. It has lemon juice and zest, olive oil, Dijon mustard, salt, and honey. We eat our greens with a zip!

New this week is kohlrabi. Yes, it's that large and in charge unidentified *thing* in your share. Now before you treat it like a ball and toss it, hear me out. It's a brassica, aka a relative of cabbage, broccoli, and kale, used in German and other European cuisine, with a mild, crunchy sweetness that many enjoy raw. Our kids will eat it no problem alongside carrots and radishes grated or thinly sliced into a winter slaw or salad. Or with equal gusto cut into matchsticks with a dip. It is also really good cubed and roasted with salt and pepper and olive oil. Or in a gratin. Or mash it with carrots and potatoes. Or make fritters. Or try it as a low-carb substitute for potatoes in soups and stews. And the most important tip about kohlrabi is to be sure to prepare it correctly!!! First cut 1-2" off the root end/bottom and discard as it is woody. Then use a sharp knife (no a peeler won't cut it with this buggger) and literally *cut* away the green skin until all you see is pure white underneath. Boom, you've got kohlrabi in the edible form. Chop, julienne, grate, whatever from there.

Leeks are another one you need to prepare correctly to be happy with. They are lovely nutty relatives of the onion family often used in Potato Leek Soup but can also be sautéed, roasted, or braised. They're wonderful! That is when you make sure to get the grit out! To do so, remove the leafy greens and root tip parts. Slice the leek lengthwise in half. Rinse under running water, peeling back the layers a little to make sure to get out any lingering dirt. Then slice crosswise or according to your recipe.

Enjoy the veggies! See you in two weeks on December 14.

### Kohlrabi Hash Browns

Kohlrabi, peeled and coarsely grated to make 2 packed cups  
1 clove garlic, finely minced  
1 egg  
2 TLBS flour  
½ tsp salt  
Chili flakes, to taste  
2-3 TBLS cooking oil

Wring as much liquid out of grated kohlrabi as possible in a tea towel. Mix all ingredients, except oil. Heat oil in large skillet over medium high. When hot, add kohlrabi mixture and flatten into a ¼" pancake. Fry until browning, 5-7 min. Flip and fry on other side until browning, 5-7 min. Serve hot, with butter, sour cream, or toppings of choice.