



What's in your CSA farm share!

'Detroit Dark Red'

Heirloom Beets—Store in plastic bag in fridge for 3+ weeks. Try roasting for enhanced sweetness!

'Nicola' Potatoes—Store in the dark at cool room temperature or in fridge for 3 weeks. All purpose!

Carrots—Store in plastic bag in fridge for 3+ weeks.

Mesclun Mix—Store in the fridge in a plastic bag for 1+ weeks. Use raw as salad or you can also braise it.

'Black Futsu' Winter Squash (edible skin)

Store at cool room temperature for 2-3+ weeks. Check weekly for signs of decay and cook promptly.

Yellow Onions— Store at cool room temperature for 2-3+ weeks.

Georgian Fire Garlic— Store out of plastic bag at room temp for 2-3 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!

December 14, 2022—Winter CSA pick-up 4 of 10

Dear Members,

It's mid-December already and we're on week four of the Winter CSA without any snow on the farm. We've finally seen cold temperatures down to about 10 degrees here so the ground is currently nicely frozen waiting for the snow that is tentatively forecast for later this week/weekend. It's been convenient for us to NOT have any snow because the crew has been working on putting up a new barn on the farm. Last week we got the timberframe raised with the help of a crane truck with a ninety foot boom. The roof went on this week before any snow fell.

Thanks to the cooperation of the sunshine on Monday, it's another fresh week here in the farm shares, full of some of my absolute favorites including fresh greens in mid-December! And like beets for example! I just love them and so do my kids (ages 6 and 2). They both eat roasted beets out of the serving dish with their fingers like candy. So if you're skeptical and never tried roasted beets, here's how to roast them. Peel your beets and chop them into 1/2 to 3/4 inch cubes. Lay in a single layer on a baking sheet. Toss with salt, pepper, and olive oil. Roast in oven at 400 degrees until tender about 45-60 minutes. Stir them half way through to prevent sticking. THEN either serve as is or put them in a container and refrigerate. Because you know what? These babies are JUST AS GOOD cold. I like them cold with a little goat cheese (or goat cheese style made from our cow's milk) and a little balsamic vinegar drizzled on top. Pretty hard to beat! Or try one of the MANY other recipe ideas for beets on our website.

The 'Black Futsu' winter squash is a brand new trial this year on the farm. We just cooked up our first ones this weekend and they were moist, not overly sweet, and good! Apparently the skin is edible so keep that in mind while planning yours as it looks mighty difficult to peel. I simply halved mine, removed the seeds, placed face down on a baking sheet, and roasted at 400 degrees until tender. Then I scooped out the flesh and mashed it with butter and cream. Kids liked it! Or try it below in the roasted medley recipe.

This week represents the last week of official farm work for the 2022 season as our family tucks into some much needed time of rest, reflection, and renewal as we head into our 14th farming season at Ripley Farm. We wish you and yours a wonderful and restful holiday season this year and we'll see you in the new year on January 4, 2023! Look out for your 2023 Summer CSA sign up info coming in the mail around the turn of the New Year.

Balsamic Roasted Root Vegetables

1 large potato, chopped into 1" cubes
1 large beet, chopped into 1/2" cubes
1-2 cups Black Futsu squash, cut into 1" cubes with the skin on
1 large carrot, chopped into 1/2" cubes
1 medium onion, diced
2-3 cloves garlic, minced
2 TBSL ginger, finely grated

4 TBSL olive oil
3 TBSL balsamic vinegar
2 tsp ground cumin
2 tsp dried oregano
1 tsp salt

Preheat oven to 400. Toss all ingredients on a large baking sheet or casserole dish. Roast 60 min, stirring at 30 min. Serve hot.