



What's in your CSA farm share:

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

'All Blue' Heirloom

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

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

'Thelma Sanders' Heirloom Acorn

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

Garlic—Store at cool room temperature out of plastic bag for 2+ weeks.

Giant Winter Kohlrabi—Store in plastic bag or crisper drawer in fridge for 2 weeks. Make sure to peel well all the way down to the white flesh.

Red Onions—Store at room temperature for 2+ weeks.

Red Russian Kale (bag)—Store in plastic bag in fridge for 1-2 weeks. Mild, tender and great raw or lightly cooked.



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

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

Return
your box
next
week!

December 16, 2020—Winter CSA pick-up 4 of 10

Dear Members,

Our employee Hannah reminded me just how close Christmas really is! Less than 10 days away, and have you planned your holiday feast menus yet? Here's your fourth out of ten doses of local organic veggies straight from our farm and I hope some of them will grace your tables for your special meals. Guilty here of not even yet thinking about it!

Yet another stretch of warm-ish winter weather on the farm has made for easy conditions for the greens in the hoopouses, hence more greens this week! The mixed lettuce is great as an easy salad for you, as well as the kale, if you wish, as it is very tender and sweet. This weekend, Gene made us a fancy kale salad with pecans, cranberries, and a maple-yogurt dressing... Yum!

'All Blue' potatoes are all that: all blue on the outside and all blue on the inside! Blue mashed potatoes anyone? They're delicious and come recommended by members last year for tasting particularly so! 'All Blues' are heirloom potatoes dating back over 100 years and are all purpose, yummy sautéed, steamed, or mashed! I also like them roasted, too! Would make a beautiful medley.

Whoa, what is that huge enormous thing? It's a bird, it's a plane... it's a kohlrabi!? Yes, it is the giant winter kohlrabi that almost no new members have ever had before coming to our CSA, but that so many people love once they try them! Here's a tip to love it on your first try: Find the "butt" end and cut approximately 1-2" up from there and discard that part (woody). Then make sure to peel all the down to the white part, discarding all of the thick green peel. That part is hard to chew/digest, so get rid of it, I promise. Now you're left with a glistening white thing! What to do? Kohlrabi is a relative of broccoli, kale and cabbage and has a mild, sweet-ish tasting flesh that is very pleasingly crunchy. Because of this, you are able to eat it raw as a snack, or grated into a Kohlslaw (on website), often paired with grated carrots and apples. It is also so good roasted in cubes (also on website), or put into soups as a low carb potato substitute. Let us know how you find it!

'Thelma Sanders Sweet Potato Acorn Squash' is all that! It is a blonde colored heirloom acorn squash that is sweet and smooth inside. Stuff it, roast it, scoop it, and soup it, or mash it, you won't be disappointed! I threw mine into a veggie chili to thicken and sweeten it up. Yum!

Enjoy the veggies! See you in THREE weeks on January 6. Yep, please note we are skipping three weeks instead of the usual two to accommodate the holidays. Happy Holidays!

Kohlrabi, Apple and Pecan Slaw

- 1 large apple cut into matchsticks
- ½ large kohlrabi, peeled and cut into matchsticks
- 2 TBLS red onion, thinly sliced
- ½ cup pecans, chopped and toasted

Combine above ingredients.

Pour over the following dressing, whisked together:

- ¼ cup olive oil, 1 TBLS apple cider vinegar, 2 tsp honey, 1 tsp prepared mustard, salt and pepper to taste.