



What's in your CSA farm share?

Baby Red and Green

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

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

Garlic—Store at room temperature for 2+ weeks.

Baby Kale (bags)—Store in plastic bag in fridge for 1+ weeks.

Delicata Winter

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

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

Red Potatoes—Store at cool room temp in the dark or in plastic bag in fridge for 2+ weeks.

Giant Winter Kohlrabi—

Store in crisper drawer in fridge for 2+ weeks. Cut off bottom 1-2", discard, and peel all the way down to white, making sure to peel off any brown spots or "strings".



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!

December 1, 2021—Winter CSA pick-up 3 of 10

Dear Members,

Happy December! Still no snow on the farm, but it finally has gotten a little colder with temperatures down to the mid-teens. There is still green cover crop growing on the farm though that the deer are chowing down at night. Farmer Gene got 16 large dump truck loads of compost spread for next year as we sailed into taking the Thanksgiving week off. We had some nice family time on the farm enjoying walks at night to watch the stars as it gets dark so early that we can do that even with our young girls! The farm looks different in the dark!

How was your Thanksgiving? Did you have any farm fresh goodies on your table? We made a veggie-based stuffing, pumpkin pie, garlic mashed potatoes, and radicchio salad for our meal! Plus veggie-heavy leftover turkey soup! Yay!

New this week is kohlrabi. It's a bird, it's a plane, it's... Kohlrabi!! But really it is a veggie that's so mild, juicy, and crunchy that it often wins skeptical people over to it after one try. The trick to loving kohlrabi is to make sure to prepare it correctly. The skin is tough and the bottom (stem end) 1-2" of it should be trimmed away. The easiest way to peel it is with a knife rather than a peeler. It's a heavy duty job so just skip the little peeler, okay? Peel ALL THE WAY down to the white flesh inside making sure to remove any brown spots or "strings" from the peel. Then it can be enjoyed raw in sticks with dip, in a "Kohlslaw" like on our website, or cooked either in soups/stews to replace potatoes (yes, it is low-carb), or roasted in cubes. See the recipe idea below or see our website for many more ideas including Quick Pickled Kohlrabi Sticks! It'll surprise you!

In fall I love a good tray of mixed veggies roasted to warm me up. Recently I roasted potatoes, carrots, delicata squash (cut crosswise with the skin on), red onions, and cauliflower seasoned with dried thyme, oregano, and basil from the farm and a dressing of olive oil, lemon juice, salt, pepper, and minced garlic. And my daughter and husband agreed it was a VERY good meal! ☺ It even reheated decently for leftovers! What is your favorite combo of veggies and spices for roasting? Please share!

The greenhouses are still stocked with greens so how about a hearty mixed veggie salad with or without noodles or protein topped with a homemade peanut sauce? I envision shredded kale, grated carrots and kohlrabi, minced or sliced red onion, even some leftover roasted delicata slices... Whatever suits your fancy! To make the Peanut Ginger Sauce, combine and blend in a food processor: ¼ cup peanut butter, 2 cloves garlic, 1 T minced ginger, 5 T soy sauce, 2 T cider vinegar (or lime juice), 2 T (or to taste) sweetener of choice, and 3-5 T hot water. Top with sesame seeds and serve! Yum! Enjoy the veggies! See you in two weeks on December 15.

Kohlrabi Carpaccio

2 cups thinly shaved kohlrabi
4-6 anchovy filets, sliced thin (optional)
2 oz parmesan cheese, thinly shaved
1 tsp fresh thyme leaves
Juice of 1 lemon
2 TBLS olive oil
Salt and pepper, to taste

Use vegetable peeler to thinly shave the kohlrabi and cheese. Arrange the kohlrabi on each plate with anchovies and cheese scattered over the top. Sprinkle on the remaining ingredients and serve.