



What's in your CSA farm share:

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

'Goldrush' Russet

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

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

Entirely edible—including skin!

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

'Detroit Dark Red'

Heirloom Beets—Store in plastic bag or crisper drawer in fridge for 2+ weeks.

Leeks—Store in fridge in crisper drawer for 2+ weeks. Make sure to clean well to remove grit.

'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

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Return
your box
next
week!

January 6, 2021—Winter CSA pick-up 5 of 10

Dear Members,

Happy New Year! I hope you had a wonderful and relaxing holiday like we did! All year we look forward to Christmas, when we truly take a break: 2 weeks off! Definitely feel renewed to tackle our thirteenth year of farming at Ripley Farm.

Welcome back to the second half of the Winter CSA which goes through March. What a "winter" it has been. So mild, easy to go outside for walks, easy on the snow clean up, with only the second storm of the season coming this past weekend, and the greens in the hoopouses are still there. Normally we can have temps down to negative 15 by this time of year which pretty much means the greens are gone until March. But this year it has been so mild that we gambled and saved a bed of kale to see if we could harvest it for the first time ever in January. And, yep! We could and we did for you! These really *should* be the last fresh greens out of there until re-growth comes back in March. But who knows? Haha!

Big news this week is that we are about to open up the 2021 Summer CSA farm share registration for the year. You are all going to get a letter in the mail soon with the first chance to join us and then we'll send an email opening it to those on our general email list. We can't wait for another year of CSA and hope you'll join us to secure your share of farm fresh veggies! (Plus let's all hope for more rain!)

New this week are beets. I love beets, but I know that there are definitely some hesitant beet eaters out there so hear me out with this. Don't just give them away! Our beets are especially delicious, for some reason! We have many people who have told us that they previously did not like beets but have loved ours! Now, beets can be cooked in so many different ways! We literally have more than two dozen recipes for them on our website, so please don't hesitate to go there for inspiration. They're all recipes that we have made and/or make regularly, farmer tested and approved! My 4 year old daughter loves roasted beets so I make them as much as I can. Peel and cube, toss with olive oil and salt, pepper, and a little rosemary, and roast on a baking tray at 400 until tender. Yum! Try them that way and let me know! Or toss them into our Beet and Kale Salad recipe! Beets are also great in pureed soups like Beet Soup with Horseradish Cream or Winter Borscht soup. Let me know if you are a convert!

Delicata squash again. Remember you can eat the skin, as per the recipe below. It is really good! Also leeks again. Remember to clean them well to remove any grit that is hidden in the folds. Great in soups or stews or sautéed. Enjoy the veggies! See you in two weeks on January 20.

Delicata Squash and Sausage Gratin

2 Delicatas, cubed into 1" squares
Olive oil
Italian herbs (oregano, basil, etc.)
Salt and pepper
1 pound Italian sausage, hot or mild
1 leek, cleaned and sliced thinly
1 green bell pepper, sliced (optional)
2 cups grated Mozzarella cheese

Toss squash with olive oil, spices, salt and pepper. Roast at 400 on baking sheet until softened, al dente. Brown sausage. Remove and sauté leek and pepper until tender. Combine with roasted squash and top with cheese. Bake uncovered for 20 minutes until melted.