



## What's in your CSA farm share?

**Fresh Spinach**—Store in plastic bag in fridge for 1-2 weeks.

**Orange and Purple Carrots**—Store in plastic bag in fridge for 3+ weeks.

**Baby Salad Mix**—Store in plastic bag in fridge for 1+ weeks.

**'Delicata' Winter Squash**—Store at cool room temperature for 2-4 weeks. Check weekly for signs of decay and consume quickly if found.

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

**Red Russian Baby Kale**—Store in plastic bag in fridge for 1+ weeks. Very tender and completely edible.

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

**Radicchio**—Store in plastic bag in fridge for 2+ weeks. A bitter green suited to braising, sautéing, roasting, salad and more!

**Red Potatoes**—Store at cool room temperature in the dark NOT in plastic bag for 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,

Welcome to the last CSA share of 2024! How did the year go by so quickly?? I say that every year and every year it is so true. We are celebrating the end of another great season on the farm and want to thank you for your support this year! And the fun goes on as this is only the fourth Winter CSA farm share of the Winter CSA 2024-25 with your next one taking place in THREE weeks (not the usual two week gap so we can accommodate the holidays). So that means that a new year will be with us soon and with that new hopes, dreams, CSA sign ups, and of course lots of veggies.

But let's get down to business as you have a big collection of veggies fresh from the farm right now in front of you. Thanks to a little "thaw" early this week we were able to harvest maximum greens from our high tunnels for you to enjoy for your holiday season meals. Let's start with the most obviously difficult one: radicchio. It is an Italian dark red bitter green that grows in the form of a loose head similar to iceberg or cabbage. No that's not red cabbage you've got there, which you'll notice when you taste it! It can be used cooked or raw and is entirely edible. We love it simply shredded or chopped into mixed greens salads with a homemade dressing. It pairs particularly well with balsamic dressing which lends a bit of sweetness to offset the bitter taste of the greens. CSA members in the past have had success sautéing their radicchio with either spinach or baby kale and garlic. Again a balsamic glaze or dressing would work well here. Or try roasting your radicchio with honey, vinegar, and bacon bits... Mmmm! I have a couple of salad ideas on our website as well as the one listed below which is our current go-to for radicchio. Simple, yet elegant. If you don't use all of the head of radicchio in one sitting, you can just put the rest back in the fridge in a plastic bag and it should keep well like that until your next use.

New this week are some purple carrots mixed in with the orange ones! What? I thought all carrots were orange? Nope, actually orange, though now the dominant color, is a relatively new color. Purple carrots predate orange carrots! These 'Purple Haze' carrots are my favorite carrots for flavor raw. They're delicious! The only caution is that they bleed when cooked. So if you use them in a soup or something else, they'll bleed out the purple and make the soup kinda purple-brown looking. (Beware especially if you're having company ☺)

Our family and our employees are all taking our annual two week break from farming (except necessary chores, don't worry) and are wishing you the very best holiday season with your family and friends! Enjoy the veggies and see you in **three** weeks on January 8, 2025. (No, there will NOT be a pickup on New Year's Day!)

### Radicchio and Orange Salad

Whisk together the following dressing:

2 TBLS red wine vinegar  
2 TBLS lemon juice  
1 TBLS minced shallot or onion  
1-3 tsp prepared mustard, to taste  
1/3 cup olive oil  
Salt and pepper to taste  
Pinch of thyme

Toss the following ingredients together in a bowl. Drizzle with dressing and toss to coat.

½ head radicchio, thinly sliced  
1-2 cups salad greens of choice  
1-2 carrots, peeled and thinly sliced  
1-2 oranges, peeled and chopped  
½ cup walnuts, chopped

