



What's in your CSA farm share:

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

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

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

Green Curly and Russian Kale bunches— Store in plastic bag in fridge for 1-2 weeks.

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

Leeks—Store in plastic bag in fridge for 1-2 weeks. Clean well!

Thyme—Store in plastic bag in fridge for 1 week.

Sunshine Winter

Squash—Store at room temperature for 2 weeks. Check weekly for signs of decay and if found eat up quickly.

Yellow Potatoes—Store at cool room temp or in fridge for 2 weeks.

Yellow Onions—Store at cool room temp OUT of 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!

November 19, 2025—Winter CSA pick-up 2 of 10

Dear Members,

Did you get snow? We got two inches, and combined with the wind, it feels like winter has come to the farm! Thanks to the sunshine, we were able to harvest fresh greens from both the field and from our high tunnels for you for this week. How did you do with your first Winter CSA shares the past two weeks? Did you get through everything? If you ever get stumped about veggies, please remember to check out our website's ultimate resource for using your veggies, the [Vegetable Gallery of Recipes!](#) I reference recipes from it in the newsletter all the time, and use them in my house, too!

New this week is the big "K"! But, don't be intimidated if you don't love kale. This stuff is fresh harvested and is frost sweetened and delicious! My number one tip for loving kale is to remove and discard the tough inner mid-rib before cooking (dogs love them!). Kale is good cooked or raw. The "massaged" kale salad is a popular technique (recipe ideas on the website) or try my personal favorite recipe, Lemony Kale Salad (on the website). Kale's great cooked, and I love it especially in soups with other veggies, or try it with eggs as in a quiche, frittata, or breakfast casserole (all recipe ideas on the website). But what I'm going to use it for is in the featured recipe below. Now I know it isn't a new one, BUT hear me out, this recipe has had the most positive feedback of any recipe I've ever given in the newsletters in the past 15 years. Try it!

The squash that looks like a pumpkin is actually called 'Sunshine' and is an orange kabocha-type squash with dense, sweet, dark orange flesh that can be used in sweet and savory applications alike. Yes, you can use it to make pumpkin pie and all sorts of pumpkin yummy treats. Or use it to make a squash soup of any kind (recipes abound on our website and all squashes/pumpkins are interchangeable). My favorite way to cook it is to cut it in half lengthwise, remove the seeds, and roast face down on a baking sheet at 400 degrees until tender. Scoop the flesh and use in whatever!

Leeks are also new this week! These are the unfamiliar cousins of onions. The long shaft is edible while the tough leaves are useful as a component for making flavorful broth. The trick to loving leeks is to make sure to clean them well. They grow in the ground and their tight rings can harbor dirt inside. To clean, slice the leeks lengthwise in half. Rinse under running water to make sure any dirt is released before slicing into half moons for a recipe. Use in place of onions, use in soups, in salad dressing, or "melted" as a topping for pizza as in recipe on the website. The main thing is give them a try!! Enjoy the veggies! See you in two weeks on December 3.

Colcannon Soup

3-4 TBLS butter
1-2 cups leeks, cleaned and sliced
2-4 cups kale, chopped
3 cups potatoes, ¾" diced
3 cups chicken broth
1 bay leaf
1 tsp salt (or to taste)
¼ cup heavy cream

Heat butter in heavy bottomed pot over medium heat. Add leeks and kale and sauté until wilted and soft, about 10 min. Add potatoes, chicken stock, bay leaf, and salt. Bring to boil, simmer until all is soft, about 20 min. Remove from heat, stir in cream and serve hot. Blend for a pureed version.