



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 3+ weeks.

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

Radicchio—Store in plastic bag in fridge for 1-2+ weeks. Eat raw or

'Georgian Fire' Garlic—Store OUT of plastic bag at room temp for 2-3+ weeks.

'Sunshine' Winter Squash—Store at room temperature for 2-3 weeks. Check weekly for signs of decay and if found eat up quickly.

'Purple Viking' Potatoes—Store at cool room temp or in fridge for 2-3 weeks.

Yellow Onions—Store at cool room temp OUT of plastic bag for 2-3 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

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

Thank you
for your
support!

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Dear Members,

How are we almost to the end of the year?? Time goes so fast on the farm and probably everywhere else, too! ☺ This is the last CSA share of 2025! Thank you to everyone who has been a part of our farm this year. It's been a good year overall and we are so grateful to be able to do what we love and to continue to meet so many wonderful people along the way. Our family and crew members take two weeks off of work starting on Friday to be with our loved ones. We wish you all the very best holiday season! Thank you for your support of our family farm!

When we are invited to a friend's or family member's house for a meal I always bring a fresh salad from the farm to contribute. I make it out of whatever I have in my fridge at the time. But it is always a hit with friends and family. In case you're interested in trying it, I've included the basic "winter" salad recipe that I use below. Enjoy these precious greens as it might be a couple months before they're back!!

Another large winter squash you say?? Well, yes! And it's the last of the Sunshine until September 2026! What to do with all the squash? Here are our favorite ideas! What I do at my house is to cut the squash in half lengthwise and roast at 400 degrees until very soft. Let cool slightly, then I scoop out the flesh discarding the skin into the compost for the chickens to eat. Then I put the flesh into the fridge. When I get more time I put my squash flesh into my current favorite squash soup recipe called Creamy Squash Soup with Curry Flavors found under Sunshine Squash in our Vegetable Gallery of Recipes. You can also make a pumpkin pie with your roasted squash flesh!! And it's pumpkin pie season, friends! Don't be shy, it tastes even better than canned. And you already have it on hand! ☺

Or get fancy and try using your Sunshine squash with radicchio in the Roasted Squash, Radicchio, and Onion Salad recipe on our website under radicchio. Wait, what is radicchio, you ask? It's the dark red head that looks a bit like a cabbage. BUT! It's not a cabbage, but rather a type of bitter green in the chicory family, aka a winter green that's great in salads and can also be grilled. It is part of my winter salad below, but because it is quite bitter, it is best used in moderation in a mixed greens salad and/or paired with a strong flavored cheese, citrus or other fruit flavors, balsamic dressing, etc. Get creative! I've got a few ideas for incorporating the unfamiliar radicchio into your meals on our website and would also appreciate hearing your favorites to add!

Enjoy the veggies! **See you in three weeks on January 7, 2025.**

Winter Salad Formula

Salad greens
Radicchio, sliced
Spinach, chopped
Carrots, peeled and grated
Fruit, fresh or dried, chopped
Nuts, of choice, chopped
Cheese of choice, chopped/crumbled

Pour over this salad dressing:

½ cup olive oil
¼ cup balsamic vinegar
1 TBLS maple syrup
½ tsp Dijon mustard
1 clove garlic, minced
Salt and pepper to taste