



What's in your CSA farm share:

'Purple Viking'

Potatoes—Store at room temp in a dark place OUT of plastic bag or in fridge in plastic bag for 2+ weeks. All purpose.

Green Leaf Lettuce—

Store in plastic bag in fridge for 1 week.

Carrots—Store in plastic bag in fridge for 1-2+ weeks. Greens are edible in carrot top pesto!

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

'Sunshine' Winter

Squash—Store at cool room temperature for 2-4 weeks. Check weekly for signs of decay and consume quickly.

Cabbage—Store in crisper drawer in fridge for 1-2+ weeks.

Leeks—Store in plastic bag in fridge for 1-2+ weeks.

'White Russian' Kale—

Store in plastic bag in fridge for 1-2 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,

You made it to the end of the Summer CSA season! Did you meet your goals of eating more fresh veggies and learning new things? Thank you for taking the journey with us this year. It has been another good year, and we look forward to providing your veggies again for many more years to come! Sign up for next year's Summer CSA opens in January 2027, so please watch for the physical mailing and email invitations.

And if you don't want all this fresh fun to end so quickly, please join us in the bi-monthly Winter CSA farm share program starting in three weeks. Wait? Fresh veggies in the winter? Is that a joke? Not a joke: our little veggie farm offers a selection of more than 20 kinds of veggies grown on our farm all winter including storage items like carrots, beets, onions, garlic, winter squash, and more. PLUS fresh greens from our high tunnels like spinach, lettuce, baby kale, and more. There are a few spots left to join us!

The weather has turned cooler for good, heralding the arrival of soup time. And the selection of veggies this week should make it a no-brainer for you ☺ I often include carrots as a component in a soup like the sausage cabbage soup I made last week. I sautéed onions, garlic, and Italian sausage, added broth to cover, chopped carrots, cabbage, and tomatoes, and simmered until tender. Easy and delicious! Or try the many dedicated carrot soup recipes on our website. ☺

Winter squash is always a favorite soup choice at our house. This week's Sunshine squash is an easy choice for soup making. It looks like a pumpkin, but it is actually an orange kabocha squash variety that is particularly smooth and sweet in taste, making it excellent for pies, purees, and SOUPS! Two ways to put it into soups are: (1) to peel it (relatively easy given it's smooth skin and forgiving orange color) and (2) to roast it by halving it, removing the seeds, laying it face down on a baking sheet and roasting at 400 degrees until a fork pierces easily through, about 45 min-1 hr. Then using the cooked flesh in our family's favorite squash recipe Creamy Squash Soup with Curry Flavors (found on the vegetable gallery of recipes under Sunshine Squash).

And leeks are new! These blue-green relatives of onions are so sleek and attractive yet so foreign to most people. They can be used like onions in soup recipes, and have a nuttier flavor and firmer texture. The trick to leeks is preparing them properly: remove the dark green fan tops and save for broth making, remove the root end and discard, and halve lengthwise the light green stalk and rinse under running water to remove grit. Slice crosswise and add to the recipe below or recipe of choice!

Enjoy the veggies and have a great winter! See you on November 4!

Colcannon Soup

3-4 T butter
1-2 cups leeks, cleaned and sliced
2-4 cups kale, chopped
3 cups potatoes, cut into ¾" dice
3 cups chicken broth
1 bay leaf
¼ cup heavy cream

Sauté leeks and kale in butter on medium in soup pot until soft, about 10 min. Add potatoes, chicken stock, bay leaf, and salt and pepper to taste. Simmer until potatoes are soft, about 20 min. Remove from heat, stir in cream, and serve hot. Blend for an optional pureed version.