



What's in your CSA farm share:

Red Bell Peppers—Store in plastic bag in fridge for 1+ weeks. Keep partly colored peppers on counter for 1-3 days in plastic bag to ripen all the way to red.

Green Leaf Lettuce

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

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

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

'Delicata' Winter

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

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

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

Tomatoes—Store out of plastic bag at room temperature. Enjoy!

Garlic—Store at room temperature for 2-4 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,

We've now had several frosts, and the weather has turned decidedly chilly with the wind. We're working towards getting all of our vegetables harvested and greenhouses planted before it gets too cold. Every year Farmer Gene makes a game plan to get us there in time. Last week it looked like this: get out the largest kohlrabi, harvest all of the Daikon radishes, clean more onions, and prepare and plant another greenhouse to greens. Done! This week it is: harvest 4 beds of carrots, get out the celeriac, start digging potatoes and finish cleaning onions. Go Team Ripley Farm!

The hard work on Gene's spreadsheet has paid off already with this week's winter squash coming out of storage. If you've never had Delicata before, you're in for a smooth, sweet treat. It is tied for my favorite! Basic cooking method for Delicata is: cut in half lengthwise, remove seeds, place face down on a baking sheet and roast at 400 degrees until tender. Top with salt, pepper, butter and/or maple syrup. So good!

Luckily alongside all of this preparation for winter, we're still out there with hoods up and backs to the wind harvesting fresh veggies for you out of the fields for your CSA farm shares this week! Thanks to the protective plastic covers over the high tunnels and large sheets of row cover in the fields, we can still bring you red peppers and fresh tomatoes despite the cold temperatures. Yay!

The greens we grow survive light frosts with no protection with flying colors. If you're like me, you eat salads every day. But, if not, is it building up for you? Try out *cooking* your lettuce like CSA member Judy did in the "surprisingly delicious" BLT soup recipe found below. (Thank you, Judy!) The arugula is simply divine right now, so tender and ready for salads or very light wilting or a quick add at the end of a stir-fry. Or try arugula pesto. Or even better try Cilantro Arugula Chimichurri. The recipe is on the website, but it is so good I'm going to put it here in the text so that it is more likely you'll try it. It goes good on everything. I'm serious. On top of eggs, stir-fries, grilled meats, or spread on breads. That is if you don't just eat it off the spatula first. Haha! To make it, chop the following ingredients in a food processor into your desired consistency and refrigerate for up to 1 week: 1 garlic clove, 1 bundle arugula, 1 bundle cilantro, ¼ cup onion, 1 small jalapeno or cayenne powder (to taste), zest and juice of 2 limes, ¼- ½ cup rice vinegar (to taste), salt to taste, and ½- ¾ cup olive oil (to taste).

Enjoy the veggies and have a great week!

BLT Soup

1 cup roasted tomatoes
2 or 3oz bacon chopped
1 head/bag of lettuce, chopped
½ onion, diced
1 clove garlic, minced
1 medium potato, peeled + diced
1.5 cups broth of choice
1 tsp apple cider vinegar

Salt and pepper to taste
Sour cream + croutons for garnish, optional

Crisp bacon in pot and remove. Cook onion in bacon fat until translucent, then add garlic and stir 1 min. Add potato, broth, tomatoes and simmer until tender. Add lettuce and stir 1 min. Puree and add rest of ingredients.