

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.

Lettuce Mix—Store in plastic bag in fridge for 1-2 weeks. Wash again!

'White Russian' Kale—Store in plastic bag in fridge for 1-2 weeks.

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

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

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

Sunshine Winter Squash—Store at room temperature for 2 weeks. Check weekly for signs of decay and if found eat up quickly. Skin is edible!

Yellow Onions—Store at room temperature for 2 weeks.

'Kennebec' Potatoes—Store at room temp in a dark place or in fridge for 2+ weeks. All purpose!

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.



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Thank you for your support!

November 18, 2026—Winter CSA pick-up 2 of 10

Dear Members,

Did you finish up your first Winter CSA of the season? If you've still got anything left, don't forget I've got your back with my recipe ideas on the website. And these aren't random; rather they're carefully curated recipes that I've collected and tried over the past 15+ years of operating our family's farm share program. You can find them at **https://ripleyorganicfarm.com/vegetable-gallery** And please also share your favorites with me, too! (That's where I get so many of my ideas ☺)

The weather the past couple weeks has been gloriously easy for us on the farm. Though we desperately need rain to alleviate the drought conditions we are in for the second fall in a row, we also benefited from the not-too-cold, not-too-wet, just-right weather. We alllmost finished up our big fall veggie and perennial harvests for storage. The cows and sheep are off of pasture and into barns for the winter. And by the end of this week our farm goals are to get the parsnips and leeks (the last of the field veggies) harvested, to get compost spread on our crop fields, and to get the 50 ground posts driven in for our new high tunnel. Then we'll be ready for a week-long break!

New this week is Sunshine winter squash. It is an orange kabocha squash with thin skin and dense, deep orange flesh well suited to soups, purees, and pies. While the smooth skin lends itself to being peeled, my go-to way to cook it is to halve it lengthwise, remove the seeds, and place face down on a baking sheet to roast at 400 until tender. Then scoop the flesh from the skin and use in my favorite soup recipe, Winter Squash Soup with Curry Flavors (seriously, it's the only winter squash soup I've made for 2 winters running) or make a pie. That's all that pumpkin in a can is anyway.

Now, you've got your lettuce, you've got your spinach, you've got your kale, those are simple to identify, right? But is that a loose red cabbage? Nope! It's a radicchio, a strikingly red Italian salad green with a pleasing bitter nutty taste. Try it shredded raw into your salads with your other greens. It keeps well if you cut a little bit and then store the rest in a plastic bag in your fridge. If you're a specific recipe person, check our website for two salad ideas starring radicchio and fruit, the Radicchio and Apple Salad, and the Radicchio and Orange Salad. Yum! You may also lightly roast radicchio in the oven and pair with other veggies a la Roasted Squash, Radicchio and Onion Salad recipe on our website. Lots of options!

Enjoy the veggies! See you in two weeks on December 2.

Chicken, Veggie, and Rice Soup

1 T cooking oil
1 cup each onion, carrot, celery, diced
1 T garlic, minced
1 tsp Italian seasoning
½ tsp each basil, oregano, parsley
1 sprig fresh thyme
2 32-oz containers chicken stock
1 bay leaf
½ cup uncooked rice, to taste
Shredded, chopped cooked chicken to taste
½-1 bunch kale, midribs removed, chopped

Sauté onion, carrot, celery in oil until crisp tender, stirring, about 10 min. Do not brown. Add garlic, herbs, and salt and pepper to taste. Stir 30 seconds. Add broth and bay leaf. Bring to boil. Add rice and simmer 10 min. Add kale and simmer 5 min until tender. Add chicken and serve warm.