



*What's in your  
CSA farm share!*

**'Tatsoi'**—Store in plastic bag in fridge for up to 1-2 weeks.

**'Dragon' Carrots**—Store in plastic bag in fridge for 2-4 weeks.

**'Hakurei' Salad Turnips & Greens**—Store in plastic bag in fridge for up to 1-2 weeks.

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

**Yellow Onions**—Store at cool room temperature for up to 2-4 weeks.

**Garlic**—Store in fridge or at room temperature for up to 2 weeks.

**'Superior' Potatoes**—Store in dry dark place or fridge for up to 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 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



November 20, 2013

Dear Members,

It's always a good feeling to be done! Since our last Winter CSA pick-up two weeks ago, we completed our fall harvests of storage veggies, harvesting and washing our last root crops like carrots and parsnips. We've had an excellent fall harvest this year exceeding our expectations! We are proud to welcome our new Winter CSA members who will be joining us starting this week through the end of March 2014.

For those of you who are completely new to Ripley Farm's CSA programs, we would like to welcome you and let you know about some of the resources that we offer to help you use the contents of your boxes. Ripley Farm's website has a beautiful page called the Vegetable Gallery which has basic information about all of the food you might find in your boxes over the weeks as well as specific recipes for each veggie! This is a popular resource for CSA members, farmers market friends and family members alike, so be sure to check it out if you need some fresh inspiration for using your farm share.

'Tatsoi' is an Asian green that is a new Winter CSA exclusive! Coming out of our hoophouse, tatsoi has glossy, dark green leaves arranged in a beautiful rosette. At a smaller size tatsoi is found in our Mesclun salad mix, and today you'll find bunches of it in your farm share box. This Asian green is a relative of bok choy and can be used similarly. Try 'tatsoi' raw in salads, in quick stir-fries, steamed as a side dish with butter on top, or in a lightly cooked Asian-style soup.

Yesterday, we also harvested beautiful Japanese white salad turnips out of our hoophouse for your shares today. For those of you who were not Summer CSA members, salad turnips are just that: mild, sweet, juicy turnips that can be eaten raw in a salad or even out of hand like an apple. But they're deliciousness does not stop there. I actually prefer them lightly cooked which brings out the sweetness even more. The other day we tried a new and interesting recipe for 'Hakurei' called Salad Turnips with Mint and Honey which can be found on our website's Vegetable Gallery page. There you can also find several other favorites including a CSA member submitted recipe for these white roots and greens paired with bacon. It's tasty and memorable! ☺

Arr! Here be dragons! At Ripley Farm this season we grew 4 different colors of carrots and 8 total different varieties. In the vegetable world, a carrot is not a carrot is not a carrot. They're all different in appearance AND taste! Today's carrots are Gene's favorites for taste and are my favorite for photographing. Brilliantly red-skinned, there's no need to peel these beauties. Rather just give them a good scrub and slice into a salad, carrot sticks, gently sauté in butter, roast, or add to winter soups and stews. We wish everyone a wonderful Thanksgiving, and we'll see you December 4.

**Tatsoi with Ginger Butter**

- 3 tablespoons butter or coconut oil
- 1 bunch of tatsoi, stems chopped into 1" pieces and greens separated from stems
- 2 teaspoons minced ginger root, peeled
- 1 clove garlic, minced
- 1 ½ teaspoons soy sauce

Heat butter in skillet on medium and add ginger and tatsoi stems. Saute, stirring, until wilting about 5 minutes. Add garlic and tatsoi leaves and sauté, stirring until leaves wilt about 2 minutes. Add soy sauce, stir to mix and serve hot.