



What's in your CSA farm share:

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

Rainbow Carrots— Store in plastic bag in fridge for 2-4 weeks.

Beets—Store in fridge in plastic bag for 2-4 weeks.

Celeriac (aka Celery Root)—Store in plastic bag in fridge for up to 2-4 weeks.

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

'Chieftain' Potatoes— Store in dark 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.



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Dear Members,

The holidays are upon us! This past weekend we participated in a lovely holiday fair selling our Christmas-themed produce including the eye-catching “Christmas Lights Rainbow Carrots”! Today is your last share of the 2013 calendar year. We are taking an extra week off between pick-ups to give everyone lots of time for holiday travel. **The next pick-up will be in THREE weeks, on January 8, 2014. Please mark your calendars!**

Speaking of 2014, Ripley Farm’s Summer 2014 CSA brochure is ready and has gone out in the mail to all of our members along with our holiday letter! Look for yours soon and please join us for another wonderful growing season. Imagine having “Christmas every week” when you open your farm share next summer!

The past two weeks have been filled with bitter cold and wintry weather. A beautiful white blanket of 12+ inches of snow now covers the farm. And yesterday morning it was minus 13 degrees here. Under these frigid conditions it is not possible to harvest greens from the hoop house.

This week you’ve got Rainbow carrots! These custom mixed carrots that include red, orange, yellow and purple carrots were a huge hit at the Procrastinators Fair on Saturday in Sangerville. The best way to preserve the colors on these is to give them a good scrub, skip the peeling and roast them or slice them raw into a salad. That said, of course they are still carrots and may be used in all the glorious ways that carrots can be used. Overloaded with carrots? Consider picking one of our delicious carrot soup recipes from the website to make for your family over the holidays!

Celeriac is the knobby light green root vegetable that is a relative of celery and is widely used in German and Scandinavian cooking. Peel and discard the tough skin and combine with potatoes in a mash, roast with mixed root vegetables, make a root vegetable gratin, add to a soup, or grate raw into a Celeriac Remoulade salad. I think it should actually be called “Winter Celery” because it’s a great local substitute for celery during the coldest months when celery is not available. Gene’s mom used our celeriac as a substitute for celery in her Thanksgiving turkey stuffing recipe and it was delicious!

Beautiful red beets are here just in time for Christmas! Beets are very versatile and can be cooked whole, boiled or roasted, then peeled and chopped into a salad. Or try them in our favorite recipe called Caramelized Beets and Onions, which we always have at special holiday meals. Recently we made a super delicious beet soup with horseradish cream. Both these recipes are on the website.

We are happy to be taking a trip to Austin, Texas to Mary Margaret’s family home to spend Christmas and New Years. Merry Christmas to all and we’ll see you in 2014 for more fun with veggies with six Winter CSA shares to go!

Cream of Celeriac Soup with Almonds

4 tablespoons butter
1 medium onion, chopped
1 lb. celeriacs, peeled & chopped
2 cups chicken broth

¼ cup chopped almonds
1/8 teaspoon nutmeg
1 tablespoon lemon juice
salt & pepper
¼ cup cream

Sauté onion in butter on low heat until tender. Add chicken broth, almonds, and celeriac. Cover and simmer until tender, about 20-30 minutes. Puree; then add nutmeg, lemon juice, salt and pepper. Gradually stir in cream and re-warm soup, but do not boil.