



What's in your CSA farm share?

Carrots—Store in plastic bag in fridge for 2+ weeks.

'Nicola' Potatoes—Store at cool room temperature away from light to prevent greening for 2+ weeks.

Delicata Squash—Store at cool room temperature for 2+ weeks. Check weekly for signs of decay and cook promptly. Entirely edible—including skin!

'Thelma Sanders' Blonde Acorn Squash—Store at cool room temperature for 2+ weeks. Check weekly for signs of decay and cook promptly.

Garlic—Store at cool room temperature out of plastic bag for 2+ weeks.

Yellow Onions—Store at cool room temperature out of plastic bag for 2+ weeks.

Purple Top Turnips—Store in fridge in plastic bag or crisper drawer for 2 weeks.

Red Cabbage—Store in plastic bag or crisper drawer in fridge for 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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Return
your box
next
week!

January 20, 2021—Winter CSA pick-up 6 of 10

Dear Members,

Wow, in less than two weeks we've got all of our seeds ordered for the coming season, and most of them have already arrived. Plus we've got more than 50% of our Summer CSA membership already signed up. That's amazing and a very exciting sign that the summer is coming and will be a good one! Can't wait!

It has been quite a mild winter. Gene says that it is like perpetual late November weather... Which is nice for us because we can get outside as a family every day for walks, don't have to shovel around the greenhouses much at all, and it's easy on the stockpiled firewood to heat our house. But, really, where is winter?

We did an amazing job metering out the greens in the high tunnels to provide you with 5 straight shares worth that included greens, an unprecedented feat. This week marks the beginning of "deep winter" in the Winter CSA farm shares. Where we wait until things grow back in the hoopouses big enough for us to harvest them again. Usually that is sometime in March. Though who knows!?

New this week are purple top turnips. These are your traditional turnips found in grocery stores and often used mashed for holiday meals. If you already love them, then carry on! I often like to peel, boil, and mash them with butter for an easy side dish. They're also really delicious added to a beef vegetable soup in chunks along with really any other veggies you have around. Yum! For the turnip-skeptics, I suggest roasting them with other veggies in the Caramelized Winter Roots recipe on our website or hiding them in our Red Lentil Vegetable Soup or using lots of spices with them as in our Turnips in Yogurt and Tomato Sauce. Let me know what you come up with!

Red cabbage is another new thing for you this week! I love red cabbage raw in salads, it's just so pretty! It makes a delicious slaw and my favorite slaw recipe on our website for it is Red Coleslaw with Grapes. My 4-year old daughter loves it! Red cabbage has a little different flavor than green cabbage, and it is really good roasted. For starters, try the Roasted Red Cabbage Parmesan Steaks recipe on the website. Yum! I actually have an obscene number of our family's favorite cabbage recipes online for you, because apparently we love cabbage (truth!), so please don't forget to check it out if you are in need of inspiration!

Enjoy the veggies! See you in two weeks on February 3.

Braised Red Cabbage & Turnips with Mustard Seeds

1 ½ TBLS mustard seeds
3 TBLS cooking oil of choice
1 ½ -2 cups turnips, peeled and diced
1 small head red cabbage, thinly sliced
¼ cup apple cider vinegar
1 cup chicken stock
Salt, to taste

Heat a large skillet on medium. Add mustard seeds and toast 1 minute, stirring. Add cooking oil. When hot, add turnips and cabbage. Saute until softened, about 5 minutes. Mix in vinegar and stock. Bring to a simmer and braise, covered, until veggies are tender, about 25 minutes. Season to taste.