



What's in your CSA farm share?

Carrots, Orange and Purple Mix—Store in plastic bag in fridge for 2+ weeks.

Watermelon Radish—Store in the fridge in plastic bag for 2+ weeks. Big pop of color in deep winter! Raw as a snack, in slaw, or roasted!

Green Cabbage—Store in fridge in crisper drawer for 2+ weeks.

'Detroit Dark Red' Heirloom Beets—Store in plastic bag in fridge for 2+ weeks.

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

Yellow & Red Onions—Store at cool room temperature NOT in a plastic bag for 2+ weeks.

'Adirondack Red' Potatoes—Store in plastic bag in fridge for 2+ weeks. Or at cool room temperature, NOT in a plastic bag in the dark.



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,

It's the end of January, and I should tell you that I have a love/hate relationship with winter on the farm. Probably not in the way you think though. I LOVE winter weather, cold fresh air, and being outside. In fact, I don't want winter to end... ever! Wait, what?? It's just that there is so much to catch up on that didn't get done during the busy months of summer and then so much planning to do for the coming busy growing season that it never all gets done before it gets busy again! So, even though I *can't wait* until we can hike, swim, and dig our hands into the sweet smelling earth again, I'm also so reluctant to let my winter catch-up time slide away for another year. Ah, not a bad problem to have, though! ☺ Here on the farm we work furiously to plan for the coming growing season, keep up on our buildings/equipment/firewood/farm animals, and prepare these awesome Winter CSA farm shares for you!

This week's bounty comes all from storage as our greens are still waiting under their blankets in the high tunnels for the light to return. With the longer days come more sunshine to kick start those hearty greens like kale and spinach into their growth phase again. That's in March, and it will be here before you know it!

The carrots are sweet this time of year. We love them in soups, stews, and cut up into sticks with a homemade cheese dip. I also made a pared down version of the French Carrot Salad (found on the website) without the cilantro (because I didn't have any), and it was still very good and satisfying! Those beets can't be beat roasted with a little salt/pepper/olive oil. We've been having them often as a cold salad (with high tunnel spinach when we have it + nuts + soft cheese + red cabbage + homemade balsamic vinaigrette). So delicious! If you've not tried roasting them, please do! Peel, cube, roast at 400 until tender, refig. and use as part of a meal as needed. Delish!

Oh, lovely green cabbage, I love you so. Green first of all, but also I love your crunchy, crispy, squeaky, sweet taste this time of year. Especially in a slaw, I also love it in soups, sauerkraut, and roasted as a side dish. If you want to get fancy, try the Bacon-Wrapped Roasted Cabbage recipe from our website! Or pair it with watermelon radishes in the slaw recipe on the website I have under 'Radish Watermelon'.

And, of course, onions, potatoes, and garlic go into just about every soup I make including the easy, delicious one below. Try it with crusty bread, butter or cheese, and sausage for a complete meal. So good, simple, warming, and reheats well. Perfect! All the criteria I need this time of year! See you in two weeks on February 14.

Easy Cabbage Vegetable Soup

2 TBLS cooking oil
2 carrots, peeled and chopped
1 medium onion, diced
1 celery rib or ½ cup celery root, diced
2 TBLS white wine or cider vinegar
1 large can (28 oz) diced tomatoes
1 quart broth of choice
2 cups cooked beans any kind (or 1 can)
4 garlic cloves, minced

2 medium potatoes, peeled and chopped
½ medium cabbage, chopped
1 tsp dried thyme
Salt and pepper, to taste
Fresh or dried parsley, to taste

Saute carrots, onion, celery in oil for 5 min.
Add rest of ingredients and simmer until desired tenderness is reached.