



## What's in your CSA farm share?

### **Claytonia baby greens—**

Store in plastic bag in fridge for 1 week. Salads or garnishes!

**Carrots (Purple & Orange Mix)—**Store in plastic bag in fridge for 2+ weeks.

**Red Cabbage—**Store in the fridge in crisper drawer 2+ weeks.

**Celeriac (aka Celery Root)—**Store in fridge in crisper drawer for 2+ weeks. Peel well!

**'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.

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

**'Purple Viking' 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,

Happy New Year! I hope you had good holidays with friends, family, food, and fun! We sure did! We took two weeks off to celebrate the holidays and to renew. With relish and delight, my three year old daughter said that we had “lots of dad days” when she described our two week break. And our 9 month old is now very enamored with her dad after having lots of time with him! Hope yours was just as magical!

Now back to the veggies! With a mild, wet, and almost snow-less December behind us, we look ahead to what we call “deep winter” in the Winter CSA. With short days and cold temperatures in the next couple months, this time of year is challenging for growth of any kind. We’re holding steady on the home front, with our greenhouses “sleeping off” the cold dark days/nights and the vast majority of the contents of the Winter CSA shares coming from our winter stores. It’s a comfort food time of year, so be sure to make lots of veggie-rich soups and stews to get you through. That’s just what I did on my free time on our break; cook! (Dad played with the girls, obviously!)

Red cabbage is new this week! To me, green cabbage is common, and red cabbage is sparkly special! I save it for slaws or salads because the raw color gives such pop in the bleak of winter. It’s also so delicious cooked, especially roasted for which I have a couple of good recipe options on the website. My mom’s holiday go-to (and consequently mine also) is the Sweet and Sour Curried Red Cabbage recipe. But what we made recently and loved is the salad recipe below. Make sure you eat it up the first day as the dates got mushy the next day. Or wait until serving to add in the dates!

Celeriac!? If you think that kinda sounds like celery, you’re right! Celeriac is the root version of celery, bred for its enlarged edible celery flavored root. And bonus, it also stores all winter long! So celery flavor for soups and stews without buying celery grown and trucked from California! But it sure does look puzzling when you first see one. It’s knobby, yes, but the trick to using celeriac is to peel away all of the knobs and skin down to the white flesh underneath. A knife works best here. Then chop or grate as needed. Our website has a few dedicated celeriac recipes, but our members find this one pretty easy and delightful to use. I recently grated some into a meat loaf instead of celery. Yum! Its fun mashed with potatoes and is even eaten grated raw in salads in France (Celeriac Remoulade recipe). Give it a try and let us know what you think!

Red beets are here! You got the warm up with golden beets, and now the real things are here! If you’re wary, go ahead and roast them and then talk to me. They’re so sweet that way that my kids will literally beg to eat them straight off the baking pan.

In other exciting news, a new year means a new growing season! We’re opening up our flagship Summer CSA farm share program sign up for 2024 soon so watch for it and join us! See you in two weeks on January 17.

### **Red Cabbage Salad with Dates and Feta**

4 cups finely shredded red cabbage  
3 TBLS olive oil  
½ or 1 tsp toasted sesame oil  
3-4 TBLS lemon or lime juice  
Salt and pepper to taste

1 cup pitted dates, chopped  
½ cup feta cheese, crumbled

Whisk oils and lemon juice. Toss with cabbage to coat. Toss in rest of ingredients.