



What's in your CSA farm share:

Beets—Store in plastic bag in fridge for 2+ weeks. Roast, or boil, or grate into salad! Versatile...

'Delicata' Winter

Squash—Store at room temperature for 2-4 weeks. Check weekly for signs of decay and use promptly.

'Purple Viking'

Potatoes—Store in fridge or cool dark place for 2 weeks. All purpose.

Purple Daikon Radish—Store in plastic bag in fridge for 2+ weeks.

Chantenay Heirloom

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

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

Russian Red Garlic

Store at room temperature for 1-2 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.

Vegetarian Beet Patties (makes approx. six)

- 1 cup each of grated beets and grated carrots
- ½ cup each of unsalted sunflower seeds and sesame seeds
- ¼ cup each of flour, grated cheese, and grated onion
- 1 tablespoon soy sauce
- 1 egg, beaten
- minced garlic to taste, optional



RIPLEY FARM

Eugene and Mary Margaret Ripley
 62 Merrills Mills Road
 Dover-Foxcroft, ME 04426
 207-564-0563
 www.ripleyorganicfarm.com
 ripleyfarm@gmail.com

Return
your box
next week

January 4, 2017—Winter pick-up 5 of 10

Dear Members,

Happy New Year! Today is the first CSA share of the New Year! It is hard to believe that we are now in our 9th year of farming as Ripley Farm. Wow! Where has the time gone? This is our fifth season of providing winter CSA shares, and it has sure been a good one so far with greens all the way through December. Farmer Gene happily reports that the crops are keeping well in our storage building. That means that all of us Winter CSA members can continue looking forward to more bounty through March!

Snow, snow, and more snow is the story on the farm! Last week we got more than 20 inches of snow and your farmers are thrilled! As everyone knows the summer and fall left us in a substantial drought here on the farm. And we did make it through 2016 okay, but now our minds turn toward the future season of 2017. In the coming year we're going to need more rain than usual to make up for the dryness going into the winter. You may not like it, but the deeper the snow pack gets, the happier your farmers are. So, remember that. And please join us in singing "let it snow, let it snow, let it snow!" Just think, winter snow brings summer grow! Or something like that ☺

Phew! It has been *three* weeks since the last winter CSA share and I can tell you that my larder in my fridge was just about empty so I had Gene get me more before today... I kinda cheated, but then again, I do live and work on the farm!

Anybody out there make New Year's resolutions about eating more veggies? I know we did, as we do every year, and below I have a pertinent recipe for that topic: Vegetarian Beet Patties! These were suggested by a Summer CSA member, and we finally tried them this week. They're fun and easy and feel free to substitute some of the ingredients. I had a hard time finding sesame seeds locally so you could try any coarsely ground nut instead. They'd be equally good and customizable!

Daikon radishes are a wonderful storage veggie that is eaten commonly in other countries, especially in Asia. The type that we grew this year is a dwarf purple variety with white flesh that we really liked last year. No salad fixin's, say you? Not true, my friend. Try Gene's famous and every changing "Winter Salad" recipe. That is to take, for example, carrots, beets, and a Daikon radish. Grate them up. Add chopped apple, raisins, nuts, a light dressing and voila! Here is a delicious and seasonal winter salad using local veggies! We eat this kind of salad a lot in the winter and including Daikon radish always adds nice pizzazz to them.

Daikon radishes are so delicious in a stir-fry, which is often a go-to when I have no other fancier dinner plan. First I make rice. Then I chop veggies like cabbage, Daikon, and onions and stir-fry them together with Asian flavors like ginger, garlic, hot pepper, soy sauce, and vinegar. Then we eat it up! See you next time on January 18th!

Combine all ingredients and mix well. Form into patties directly on oiled cookie sheet using a removable form or free form them with your hand. Using a canning jar lid to press them into patties worked well for me. Bake at 350* until done through, 30-45 minutes. Serve hot topped with butter, mayo, sour cream, or whatever you choose.