



What's in your CSA farm share?

'Harvest Moon'

Potatoes—Store in the dark at cool room temperature or in fridge for 2 weeks. All purpose!

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

Mesclun Mix—Store in the fridge in a plastic bag for 1+ weeks. Use raw as salad or as a bed for fish or roasted veggies.

'Delicata' Winter Squash (edible skin)—Store at cool room temperature for 2+ weeks. Check weekly for signs of decay and cook promptly.

Yellow Onions—Store at cool room temperature for 2+ weeks.

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

Spinach—Store in plastic bag in fridge 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.



RIPLEY FARM

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Thank you
for your
support!

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Dear Members,

Happy New Year from Ripley Farm! I know it's cliché but it sure is hard to believe another year is upon us on the farm. With a relaxing two-week break (minus the three separate power outages during our two weeks off) behind us, we're entering our 15th year of farming (OMG!?) with renewed spirits and gusto for another great year!

Even though it is only January we are looking ahead and planning our 2023 Summer CSA farm share program. Seed catalogs are out, annual New Year's cards and letters are getting printed, and the conversations are rolling all the time at the dinner table as well as in the workplace with our four full-time year-round employees that we are blessed to have working with us. The sign up for the Summer CSA 2023 will open next week so look out for both a physical mailing as well as an email with the sign up details. We sincerely hope you'll join us for our flagship program this year!

And what a January we've had so far. Never before have we had the timing work out for us to pick so many greens out of our unheated high tunnels for Winter CSA farm share number five. But, we headed out to pick and were delighted to find not only mesclun salad mix for you but also enough spinach! Enjoy these greens as they WILL be the last ones until everything starts to grow again in March for the last Winter CSA pickups.

Over the break I made a goal of trying one new recipe per day. Of course I didn't quite make it, but I DID do a lot of cooking and good eating. The recipe for Roasted Mushrooms and Carrots below is a new one that I made over the break, surprisingly easy and tasty! I also made a batch of Curried Coconut Squash Soup using the Delicata, at the request of my daughter, which turned out great! Did you know that you can also eat the skin on delicata squash? It can be sliced lengthwise and roasted that way. Delicious! I have a few recipes on our website for using it with the skin on if you'd like to try it out.

I've been making a lot of soups, as it is good soup weather, which usually include a lot of the ingredients that are in the share this week. I made a heavily altered version of the classic New Year's soup Hoppin' John using onions, garlic, 'Calypso' dry beans, ham from our pigs, and spinach instead of collard greens. It turned out well and will hopefully give us luck in the New Year despite the funky ingredient changes. ☺

Enjoy your veggies and see you in two weeks on January 18th!

Roasted Carrots and Mushrooms

1 pound carrots, peeled and sliced into
¼" slices on the diagonal
16 oz mushrooms, washed, sliced into
½" slices, dried
3 TBLS+ olive oil
½ tsp dried thyme
Salt and pepper to taste

Preheat oven to 450. Toss carrots with 1
TBLS olive oil, thyme, salt and pepper.
Roast carrots for 15 minutes. Toss
mushrooms with remaining olive oil.
Remove carrots from oven, stir, add
mushrooms and roast until everything is
tender, about 15 minutes.