



What's in your CSA farm share!

Salsify—Store in plastic bag in fridge for 1-2 weeks. Wash, peel, chop or slice straight into a bowl of cold water with a little dash or lemon juice or vinegar in it to avoid the sap turning rusty red.

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

Garlic—Store at room temperature for 2+ weeks.

Green Cabbage—Store in fridge for 2+ weeks.

Delicata Winter

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

Yellow Onions— Store at cool room temp or in fridge for 2+ weeks.

'Adirondack Red'

Potatoes—Store at cool room temp in the dark or in plastic bag in fridge for 2+ weeks. Red skin, pink flesh.

Beets—Store in plastic bag 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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Thank you
for your
support!

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Dear Members,

Happy New Year! We're blessed to begin our 14th year of farming at Ripley Farm! We love what we do, so thank you for your support! Sign up for the 2022 Summer CSA is forthcoming soon, so look out for it!

The crew pushed hard to put up a new bigger greenhouse for us to start seedlings in (yes, we'll have seedlings for you to pre-order soon) before we took two weeks of vacation for the holidays! Thanks to the mild weather, we did it!

We are thankful to have multiple employees returning this year. We said a bittersweet goodbye to Robert Segerson, our steady Assistant Manager for the past four years, as he has moved on to manage a farm in Ohio. We will be hiring for this summer, so if you know anyone excited to do purposeful work breathing fresh air, send them our way, please.

How were your holiday meals? Chock full of veggies I hope! I managed to do lots of cooking over the holidays including mashed potatoes, many salads with a combo of greens and shredded cabbage/carrots, sheet pans of roasted mixed veggies (my daughter's current favorite), and several soups. Great to have Gene watch the kids!

Beets are new this week! Don't be afraid! Our beets have converted many a skeptic. A great way to make beets sweeter is to roast them: To roast whole, cover in tin foil at 375 degrees until tender, peel off the skins and chop. Or you can peel them before roasting, cube, toss with salt, pepper, dried herb like rosemary, and olive oil and roast at 375 until tender. Put them in the fridge for a quick addition to a salad or for a salad with feta or goat cheese on their own. Check out our website for beet salad ideas.

I recently made a chicken soup with onions, garlic, leeks, carrots, potatoes, and cabbage. It went down so well that my daughter is now saying her favorite food is chicken soup (haha, it will probably change like tomorrow, but hey, good one, right?). Another basic oldie-but-goodie recipe that we made that we hadn't made in a while is Coconut Carrots from the website. It's so good; the carrots get incredibly sweet!

New, never before seen, is salsify! It is a tan root vegetable shaped like a slender, scruffy carrot. It has mild flavor and can be used mashed by itself or in combo with potatoes, as part of a creamy vegetable soup, or a hearty stew, or a gratin. It pairs well with cream in general ☺ The trick is to prepare it so you eliminate the tendency for the abundant white juice/sap that comes out when you cut/peel it to oxidize and turn rusty red. To do this, wash, peel, and slice straight into cold water with a dash of vinegar/lemon juice in it. See recipe below.

Enjoy the veggies! See you in two weeks on January 19.

Glazed Salsify and Carrots

1-2 cups salsify, peeled & thinly sliced
1-2 cups carrots, peeled & thinly sliced
1-2 cloves garlic, minced
2 TBLS butter
1 TBLS sugar
Salt, to taste
Juice of one lemon, or to taste

Combine all ingredients with 2 cups of water in a medium saucepan. Simmer until veggies are tender and liquid has evaporated, about 30 +/- min. Swirl veggies to coat evenly with glaze and serve hot.