



What's in your CSA farm share!

Red Cabbage—Store in crisper drawer of fridge for 2+ weeks. If not using all at once, cover cut edge with plastic to store.

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

'Delicata' Winter Squash— Store at cool room temperature for 2-4 weeks. Check weekly for signs of decay and consume quickly if found.

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

Leeks—Store in plastic bag in fridge for 2+ weeks. Clean well before using by cutting in half lengthwise and rinsing between layers.

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

'Eva' Potatoes—Store in plastic bag in fridge or at cool room temperature in the dark NOT in plastic bag 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!

January 8, 2025—Winter CSA pick-up 5 of 10

Dear Members,

Brrr! It's a chilly start to the New Year here on the farm! The winds are brutal and the temperatures are cold on the fingers and face for working long hours outside. Despite the crew's best efforts, the greens in the high tunnels were just too frozen for harvesting for our Winter CSA this week. Nope, we don't have heat in our high tunnels, just a cover of plastic on top and then a crop blanket on the inside to keep those babies warm. We'll be turning our eyes upon the end of the season when the daylight returns and the temperatures warm up enough to harvest fresh greens again. Now the earth rests. Happy New Year!

Meanwhile there are many indoor things to do on the farm as well as great hardy winter veggies to fuel our bodies for the coming of a new season! We are organizing our crop ideas for 2025 to help us decide which seeds and supplies to buy as well as doing spreadsheets to make it all come together in one big plan.

We will be opening up our 2025 Summer CSA farm share sign up NEXT week on Friday, so look for info coming to you soon in the regular mail as well as on email. The CSA is the backbone of our farm and without our committed members we would not be able to keep the farm running nor support the year round crew that does all the work around here. Please consider joining us this year for our 15th year of Summer CSA at Ripley Farm. Thank you!

I've been making homemade chili often on the farm using onions, garlic, and frozen peppers from last season to help keep us fed and warm. Also we've been making a lot of cabbage-based coleslaws and I do believe my absolute favorite (for now) slaw recipe is the one I shared a few weeks ago, the Thanksgiving Slaw with Cranberries (recipe on website). That would work well with your red cabbage this week. Red cabbage can be used in place of green cabbage usually and is an extra bright addition to salads and slaws this time of year. It is especially good roasted, giving a little bit different taste than the green for the better according to many CSA members. I have many ideas on the website for red cabbage including family favorites of Red Cabbage Salad with Dates and Feta and also Red Coleslaw with Grapes.

We've been in a kick of roasting veggies at our house. Turning on the oven does warm up the kitchen which tends to be cold as it is far from our woodstove so I welcome the bit of extra heat at the wind howls at 25 miles an hour day and night this week. Roasted chopped potatoes and halved and roasted Delicata squash both feature this week for our dinners. I envision a mixed root veggie roast once I get this week's farm share. You can literally roast everything together in this Winter CSA to great satisfaction. Enjoy the veggies and see you in two weeks on January 22.

Cider-Braised Red Cabbage with Leeks

- 3 TBLS oil
- 2 leeks, cleaned and sliced
- 1 TBLS minced garlic
- 2 pounds red cabbage, cored and shredded
- 2 cups apple cider
- 2 TBLS lemon juice
- 2 tsp dried dill (or 2 TBLS fresh dill)

Sauté leeks in oil on medium heat 5 min. Add garlic and cabbage. Cook until cabbage begins to brown, about 15 min, stirring. Add cider and simmer until most of cider has evaporated. Top with lemon juice, dill, salt, and pepper to taste.