



What's in your CSA farm share?

Russet Potatoes—Store in the dark at cool room temperature or in fridge for 2 weeks. Good bakers!

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

Celeriac (aka Celery Root)—Store in the fridge in a plastic bag for 2+ weeks. Tastes like celery, substitute for celery, and peel and wash well before use.

'Thelma Sanders' Heirloom Blonde Acorn 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 temperature for 2+ weeks.

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

Parsnips—Store in plastic bag in fridge for 2 weeks.

Fresh Spinach—Store in plastic bag in fridge for 1+ 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,

It's only mid-February but it feels more like mid-March around here. Seed orders are coming in the mail daily. Notwithstanding a recent blip down to negative 20 degrees, the temperatures are so mild that we've optimistically put in our maple taps. And the best news of all is that the greens in our hoopouses have started to regrow in record time this year. Somehow they were not damaged by the "Arctic Blast" and are now in an active growth phase due to the very warm winter we've had. So here are bags of fresh greens for you for the first time EVER in February!

And this isn't any old run-of-the-mill spinach. It's overwintered winter spinach which tastes like a whole new world if you've never had it before. It's so ridiculously sweet you will hardly recognize it! ☺ Enjoy this little taste of spring. And if you love spring greens, please consider signing up for our Spring CSA 2023 which runs April through June. It satisfies those cravings for greens before you get them in your Summer CSA or in your own gardens... Yum!

New this week is celeriac, the round whiteish-greenish knobbly thing in your share this week. It is also known as "celery root" as it is literally the root of a celery plant that has been bred for enlarged roots rather than tops. Though the texture is more root-vegetabley, celeriac tastes like celery and can be substituted for celery in soups, stews, meatloaf, and other cooked applications. I also like to make Creamy Potato and Celeriac Mash (recipe on website). It can also be used raw grated, spiralized, or julienned into salads with greens or with it as a major player. I have two celeriac salad recipe options on the website. To prepare, rinse well, peel down to the white under the crevices and cut according to use. Wash well as celeriac harbors dirt.

And because we had a good winter squash crop last year, you're getting it a lot this winter! If you need ideas, be sure to check our website, knowing that many of the winter squashes once they have been roasted have interchangeable flesh. So soup is a great way to use up a lot of it! I roasted 10 pounds of "needs immediate attention" delicata squash last week and made my favorite Curried Delicata Squash Soup (recipe on website) freezing 3 quarts for later. Easy to pull out when I'm behind on meal prep. This week I plan to make a Winter Squash Brownie Cake (grain-free recipe on website) with my Thelma Sanders acorn squash flesh after I roast it. My kids adore that! Or I want to try a version of Philly cheesesteak-stuffed acorn squash with frozen peppers from the farm and onions from the Winter CSA that was shared with me by a CSA member. Want to join me? Enjoy your veggies and see you in two weeks on March 1st!

Easy Baked Acorn Squash

- 1 Acorn Squash
- 1-2 TBLS Butter
- 1-2 TBLS Maple syrup or brown sugar

Preheat oven to 400. Cut squash in half lengthwise and scoop out seeds. Put butter and sweetener into cavity of squash. Bake face up in a casserole dish covered with aluminum foil and with a half inch of water in the bottom until soft, about 1 hour. Serve hot.