



What's in your CSA farm share:

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

'All Blue' Potatoes—Store out of plastic bag at cool room temperature away from light to prevent greening for 2+ weeks.

Delicata Squash—Store at cool room temperature for up to 2 weeks. Check weekly for signs of decay and cook promptly. Entirely edible—including skin!

Garlic—Store at cool room temperature out of plastic bag for 2+ weeks.

Yellow Onions—Store at cool room temperature out of plastic bag for 2+ weeks.

Green Cabbage—Store in fridge in crisper drawer for 2+ weeks.

Watermelon Radishes—Store in plastic bag or crisper drawer 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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Return
your box
next
week!

February 17, 2021—Winter CSA pick-up 8 of 10

Dear Members,

Mid-February is a slow slumpy time of year for me, often. Do you ever feel that way? Remembering that we will be more than full throttle in just a couple more months reminds me to genuinely relish this slow time of year in a restful (rather than restless) way. Dreaming about spring on the farm is in full force, actually! Farm planning is underway. Pretty much ALL of our seeds are here for the year, a VERY good feeling. We're getting our supplies ordered with a package arriving nearly every day!

It seems that many of you are making gardening plans, too! We've begun taking orders for seedlings for pickup in May. Robert is building another seedling greenhouse to help us expand our production to meet a higher number of orders. We will begin seeding our perennial plants in the coming week or so. Lots of things are happening with an eye to the coming season! So excited!

The new item this week is watermelon radishes. These are gorgeous vegetables!!! The outside is a light green or pale reddish color, but once you cut into them, wow! The inside is a bright pink, which gives them their name. They have a firmer texture than summer radishes with a similar flavor. They can be eaten raw, in thin slices with a dip or plain. Or cut into sticks for snacking. Or grated into salad. Or spiralized for salads. Try the Watermelon Radish and Apple Salad recipe on our website. OR these babies can be cooked. I have a delicious Braised Watermelon Radishes recipe on our website. Or keep it simple and throw them into a stir-fry or even a meat stew. If used raw, they're an unexpected blast of color in the winter!

It is that cabbage time of year in deep winter when the greens are still not back yet in the high tunnels. What do you like to do with cabbage? If you're stumped or looking for fresh inspiration, check out our cabbage page on the vegetable gallery on our website for ideas! Besides my stand-by go-to's of coleslaw, stir-fry and soups, cabbage is delicious roasted. If you have not tried it before, please do so! I've got roasted cabbage recipes on our website including Bacon-Wrapped Roasted Cabbage, Roasted Cabbage "Steaks" and Roasted Cabbage with Lemon. If you've got a favorite way to use your cabbage, please let me know!

It's hard to believe that we're half way through February. March is a busy month for us, as we finish the Winter CSA (!), transition the high tunnels for spring greens production, clean out our coolers, and pack thousands of our perennial plants for wholesale to Fedco Trees catalog.

Enjoy the veggies! See you in two weeks on March 3.

Watermelon Radish & Cabbage Slaw

1 small green cabbage, sliced thinly
1 cup grated watermelon radish
1-2 TBLS onion, minced

Toss veggies in a large bowl.
Whisk together the following ingredients, pour dressing over veggies, mix, and marinate for at least 1 hour.

½ tsp salt
1 clove garlic, minced
5 TBLS olive oil
2 TBLS mayonnaise
1 TBLS apple cider vinegar
1 TBLS lemon juice