



What's in your CSA farm share:

Red Cabbage—Store in fridge for 2 weeks. Great in borscht or slaw or sautéed or roasted!

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

Garlic—Store at room temperature for 2+ weeks.

Purple Top Turnips—

Store in fridge in a plastic bag for 2+ weeks. Good in soups/stews/mashed

'Thelma Sanders' Blonde Winter Squash—Store at cool room temperature for 1-2 weeks. Check weekly for signs of decay and cook promptly.

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

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

'Detroit Dark Red' Heirloom 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

Eugene and Mary Margaret Ripley
62 Merrills Mills Road
Dover-Foxcroft, ME 04426
207-564-0563
www.ripleyorganicfarm.com
ripleyfarm@gmail.com

Thank you
for your
support!

February 2, 2022—Winter CSA pick-up 7 of 10

Dear Members,

Did you survive the blizzard? It was a wild storm, but we survived and didn't even lose power! The drifts were incredible, over 6 ft high against the greenhouses. The big snow banks are good for little children to sled on, so ours are happy!

February is here and we only have 2 months left of Winter CSA. The winter always goes by so fast. People ask us if it is a slower time of year. And the answer is yes and no. We keep steadily busy with one person full time and a few part timers preparing the Winter CSAs AND ordering our seeds and supplies and doing building projects and planning our season. With all of that we don't really find time to lie around, haha, but we do also get a lot of quality family time in, too, sledding, cooking, playing games, reading, etc. Before we all know it the snow will be melting.

Speaking of melting snow! We're launching our 2022 Spring CSA to the general public for the first time ever and would like to invite you and your friends and family to join us. It's a continuation of the Winter CSA program basically and links up to the Summer CSA... Imagine farm fresh veggies April through June!? Think piles of fresh greens and some super sweet storage favorites! More info can be found on our website at: www.ripleyorganicfarm.com/csa-spring

New this week are purple top turnips. These are the classic turnips you might have had mashed at a holiday meal or in soups. But if you are concerned about their possible bitterness, I've got some good ideas for you to try on our website! I personally love the "Caramelized Winter Roots" recipe as well as the "Candied Turnips" recipes. Try those and THEN let me know what you think!

Red cabbage is also new this week. Although you can use it just like green cabbage, red cabbage does have a slightly different flavor that can be especially highlighted when used in certain ways. Multiple CSA members tell me that they especially like the flavor of red cabbage roasted. To do that: Chop your red cabbage into thin wedges or largish chunks, drizzle with olive oil, salt and pepper and roast at 400 until crisping on edges or try the Roasted Red Cabbage Parmesan Steaks recipe on our website. Mmmm! I also like making a slaw with mine (especially nice when we're out of greens in the winter) and a family favorite is the Red Coleslaw with Grapes from the website. Of course you could also make a traditional borscht soup to keep you warm with the red cabbage, beets, onions, garlic, carrots, and potatoes. Wow just typing that makes me want to do that!

Enjoy the veggies! See you in two weeks on February 16.

Braised Red Cabbage & Turnips with Mustard Seeds

- 1 ½ TBLS mustard seeds
- 3 TBLS cooking oil of choice
- 1 ½-2 cups turnips, peeled and diced
- ½ med-small red cabbage, thinly sliced
- ¼ cup apple cider vinegar
- 1 cup chicken stock
- Salt, to taste

Heat a large skillet on medium. Add mustard seeds and toast 1 min, stirring. Add cooking oil. When hot, add turnips and cabbage. Sauté until softened, about 5 minutes. Mix in vinegar and stock. Bring to a simmer and braise, covered, until veggies are tender, about 25 minutes. Season to taste.