



## What's in your CSA farm share:

**Rutabaga**—Store in plastic bag in fridge for 2+ weeks.

**Carrots, Purple & Orange Mix**—Store in plastic bag in fridge for 2+ weeks.

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

**Yellow Onions**—Store in plastic bag in fridge for 2+ weeks. Or store at room temp for 1-2 weeks.

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

### 'Purple Viking'

**Potatoes**—Store in plastic bag in fridge or at cool room temperature in the dark NOT in plastic bag for 2+ weeks.

**Celeriac**—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 5, 2025—Winter CSA pick-up 7 of 10

Dear Members,

The sun is shining ever stronger on the farm. Can you feel it? The farm has turned the corner into more than 10 hours of sunlight which means that inside the high tunnels and underneath their inner blankets the greens are starting to wake up. From now on they begin to grow again and we are hopeful for greens harvests in March.

The planning season is well underway on the farm, and good thing, too, because we're already more than halfway through the winter! The Summer CSA sign up is open, the Spring CSA sign up is open, the annual veggie/flower/herb seedlings order form is accepting orders, and we're combing through budgets, spreadsheets, seed catalogs, and online supplies ordering. My four year old went through the Johnny's catalog flower section and picked out 20 varieties for the pick-your-own gardens. I feel a good year coming on for flowers on our farm with the help of our self-described "flower girl"! Plus look for info about our perennial preorders coming soon!

First new thing this week is golden beets. They are beets, yes, but a different color and taste! If red beets are "too earthy" for you, the golden are your best bet! They're mild and almost fruity in taste. I personally like to roast them mixed with red beets for a cool color combo! You can try them in any recipe that calls for beets (we offer dozens on our website) or a golden beet specific recipe is Golden Beet, Carrot, Daikon Radish Slaw. Let us know how you like them compared to the red ones, please!

New also this week is the humble rutabaga. It's a stalwart storage crop that is often overlooked by the home gardener. In the same vein as people calling the Sunshine Kabocha squash from a few weeks ago 'pumpkins', many people call rutabagas 'turnips'. And yes, they are related to turnips, but are not the same! For one the skin is yellow and the flesh is yellow and they also have a much denser less watery texture than turnips as well as a less bitter taste. I have several rutabaga recipes on our website ranging from roasted/baked (Harriet's Roasted Rutabaga Breakfast and Baked Rutabaga Fries) to soups (Rutabaga and Cheddar Soup and Sweet Rutabaga Soup) and also purees, hash, and sautéed options. The trick to loving rutabaga is to peel it all the way down to the creamy yellow interior and discarding any bits of black you find inside.

Last but not least is celeriac. Celeriac is the root of a celery plant that is grown specifically for its root instead of its top. Celeriac is another underrated winter storage workhorse and this year's crop is very nice! Use it like celery in soups, stews, casseroles, meatloaf, mashes, and more! It's very gnarly in appearance but after giving it a good scrub and peeling it to smooth, it's very well behaved and easy to work with!

Enjoy the veggies and see you in two weeks on February 19.

### Rutabaga, Celeriac, Potato Gratin

1 lb rutabaga, peeled and sliced 1/8" thick  
1 lb potatoes, peeled and sliced 1/8" thick  
½ lb celeriac, peeled and sliced 1/8" thick  
1 ¾ cups heavy cream  
1 tsp dried thyme  
1 tsp salt  
½ tsp black pepper  
¼ - ½ cup parmesan cheese, grated

In wide skillet bring to gentle simmer vegetables, thyme, cream, salt, pepper for about 15 min, covered, turning, until softening on edges and still crisp in centers. Grease 2 qt baking dish. Add half of veg mixture. Top with half of cheese. Add other half veg mixture. Top with rest of cheese. Bake at 400 for 15-20 min until bubbly and tender.