



What's in your CSA farm share!

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

'Goldrush' Russet

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

'Detroit Dark Red'

Heirloom Beets—Store in fridge in plastic bag for 2+ weeks. Super sweet roasted!

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

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

Red Cabbage—Store in fridge in plastic bag for 2+ weeks.

Purple Daikon

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

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

Return
your box
next
week!

March 3, 2021—Winter CSA pick-up 9 of 10

Dear Members,

March is here! With it the pace of the farm picks up. The greens in the high tunnels are now decidedly growing, and will definitely be back to harvest (barring a polar ice blast) for our last Winter CSA shares in two weeks. Serious yay!!! Thursday starts our annual perennial plant packing process whereby we pack out thousands of plants grown and overwintered on our farm to go out to many people's gardens all over the country via Fedco Trees catalog sales. We have one more Winter CSA share left on March 16, and how fast has it gone by for you!? I personally cannot believe it!

What is the story behind all the radishes this late winter?? Well, I want to bring you back to the season that all of these stored veggies were grown in, 2020. Out of sight, out of mind for most of us, right?? Hoping for a better year ahead, BUT when it comes to the root cellar, we are very much living the reality of 2020. It was a severe drought and the hottest and driest part was during June and July which is when we plant most of our fall crops for the Winter CSA. It was so dry that we planted seeds and had to water them every single day to even have a chance of getting them to come up. This is an extremely labor intensive proposition when you're growing 6 acres of crops and not set up for extensive irrigation. And try as we might, the parsnips and parsley root which take a long time to germinate, just did not make it. There were a few other fall/winter crops that succumbed to the drought early on, too, which during that time cast major doubt on whether or not we would even have a Winter CSA in 2020-21 at all! Enter, winter radishes! When we saw we had lost the parsnips, normally a staple in the winter, we put plan B into gear, and in August, put in 3 different kinds of winter storage radishes to help make up for the loss of the parsnips. And I'm glad we did, as they are helping us to have the late winter crop diversity to be able to have a Winter CSA at all this year! It's what CSA is all about!

So, more ideas for winter radishes, this week you've got Purple Daikon Radishes! Try making yours into a colorful kimchi with red cabbage, red onions, carrots, and garlic. Our easy small batch recipe is on the website. One CSA member grated some of hers and put them on pork tacos. Or grate them into a colorful slaw with carrots, etc. I personally love them in the Chinese-Style Daikon Stir-fry over rice.

And what to do with red onions? They're delicious roasted with other veggies or caramelized and put on top of pizza or pork chops. Raw, they can be sliced for sandwiches or subs or minced for salads and salad dressings. Mmmm!

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

Cold Beet and Orange Soup

1.5 pound beets, peeled, quartered and thinly sliced
½ cup red onion, chopped
1 TBLS fresh basil or 1 tsp dried, optional
2 cups chicken stock
1 cup freshly squeeze orange juice
Salt to taste

Put all ingredients into sauce pan except orange juice. Bring to a boil and simmer until beets are very tender, about 30 minutes. Cool and puree. Add the orange juice. Add salt to taste (or omit). Chill before serving.

Freezes well.