

WINTER VEGGIES

STORAGE GUIDE

• HOW TO KEEP YOUR RIPLEY FARM CSA
FRESH AND DELICIOUS •

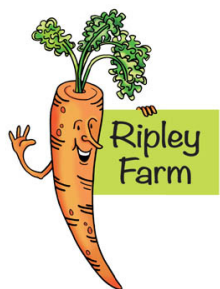


RIPLEYORGANICFARM.COM • RIPLEYFARM@GMAIL.COM



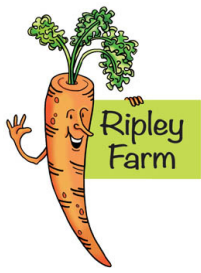
Meet your Farmers

GENE & MARY MARGARET
RIPLEY



Don't you hate the 'blah' taste of grocery store carrots? If it's hard to imagine eating garden fresh in the winter, we can help. Fall harvested veggies just keep getting sweeter with proper storage. Join our CSA and follow this guide to discover how easy it is to eat a variety of fresh vegetables in the winter!

We can't live without our garden, either. That's why we started storing our harvest to nourish us through the cold months. Now we happily skip the grocery store produce aisle! With the help of this guide, you can, too!



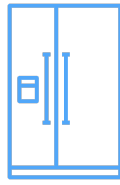
Winter Storage Guide

1. BEETS



Through March

2. BRUSSELS
SPROUTS



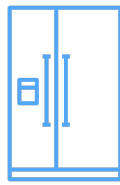
Through January

3. CABBAGE



Through March

4. CARROTS



Through March

5. GARLIC



Through March

6. GREENS



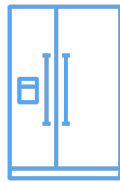
Keep 1-2 weeks

7. KOHLRABI



Through March

8. LEEKS



Through December



Winter Storage Guide

9. ONIONS



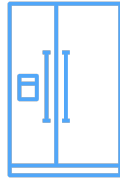
Through March

10. PARSLEY
ROOT



Through March

11. PARSNIPS



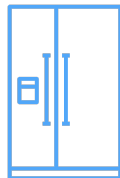
Through March

12. POTATOES



Through March

13. RUTABAGA



Through March

14. TURNIPS



Through January

15. WINTER
SQUASH



Through February

Store in dark place



Store at room temp.



Refrigerate 32-40*



Store in plastic bag





We'd love to meet you!

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If you're looking for a farmer to supply you with your fresh veggies in the winter (and year-round), then visit our website and sign up for our Winter CSA program! www.ripleyorganicfarm.com

Ripley Farm's Winter CSA

Pickups twice a month on Wednesdays
November - March

