



*What's in your  
Winter CSA share:*

**Garlic**—Store at room temperature for 1-2 weeks, or in the fridge for several weeks.

**Celeriac**—Store in plastic bag in fridge for up to 3 months.

**Onions**—Store at room temperature for up to 1 week or in crisper drawer in fridge for up to 2-3 weeks.

**Cabbage**—Store in plastic bag in fridge for up to 3 months.

**Red Carrots**—Store in plastic bag in fridge for up to 3 months.

**Rutabaga**—Store in plastic bag in fridge for up to 3 months.



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Dear Members,

The next pick-up date is February 6<sup>th</sup>, **three** weeks from now. This is the one time during this winter where there is a three week gap between pick-up dates, because of the way the first and third Wednesdays of the month fall.

We mailed out our summer CSA brochures yesterday, look for them in your mailboxes today! We're offering two on-farm options this year. Members can choose to pick up either every Wednesday (like last year) *or* every Friday. We're hoping to expand the CSA program significantly this year, and having the two different pick-up days should help us accommodate getting more people onto the farm.

There's rutabaga in your boxes this week. This hearty root vegetable is a member of the brassica family, a relative of cabbage and turnips. In the kitchen it has some similarities to potatoes, but it has a firmer flesh, generally requiring slightly longer cooking. It should be peeled before cooking, as the peel is quite tough and fibrous.

Rutabaga goes very well in soup along with a mix of other root vegetables. It's a great addition to a beef stew, one of our favorite ways to use it. Rutabaga also combines well with other roots (like carrots, celeriac, potatoes, parsnips, etc.) to make a mash. To do this, boil the veggies until soft, drain, and mash with butter and seasonings. It's good as a part of a roasted root vegetable medley as well.

You'll also find celeriac in your boxes this week. You received this celery-flavored knobby root towards the end of the summer CSA share. It should also be peeled and trimmed of any root stubs. Celeriac can be used in many of the same ways as rutabaga; roasted, mashed, or in soups or stews. If you liked the celeriac remoulade recipe we gave in the fall you'll find it on our website.

We also value celeriac very highly as an ingredient in homemade stock made from animal bones. Celery is an essential ingredient to stock, and celeriac contributes the same great flavor and nutrients, but from a root vegetable that can be bought locally and organically in the fall and stored all winter when celery is out of season.

Below you'll find a delicious recipe for rutabaga with celeriac, onions and bacon that was passed on to us by Mary Margaret's Dad!

We'll see you in three weeks on February 6<sup>th</sup> for the next pickup!

**Rutabacon Hash**

- 4 slices bacon, cut into 1 inch pieces
- 1 lb. rutabagas, ends trimmed, peeled & cut into ½" dice
- 1 medium onion, chopped
- 1 small celeriac, ends trimmed, peeled & cut into ½" dice
- ½ tsp salt
- Ground pepper, to taste
- 1/8-1/4 tsp cayenne pepper
- 2 cloves garlic, minced

Heat a heavy bottomed frying pan over medium. Fry bacon until crisp, about 5 minutes. Transfer bacon to plate. On medium-high heat, add rutabaga, onion, and celeriac to the bacon grease and sauté for 2 minutes stirring constantly. Reduce heat to medium, cover, and cook stirring occasionally to prevent sticking for 15-20 minutes until rutabagas are tender. Uncover pan and add salt, pepper, cayenne, and garlic. Increase heat to brown the edges of vegetables and stir around seasonings for about 2 minutes. Turn off heat and stir in bacon. Serve hot. Serves 2-4.