



What's in your CSA farm share!

'Chieftain' Potatoes—

Store in the dark at cool room temperature or in fridge for 2 weeks. All purpose!

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

Purple Daikon Radish—

Store in the fridge in a plastic bag for 2+ weeks.

'Thelma Sanders' Blonde Acorn Winter Squash—

Store at cool room temperature for 2+ weeks. Check weekly for signs of decay and cook promptly.

Red Onions— Store at cool room temperature for 2+ weeks.

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

Red Cabbage—Store in crisper drawer in fridge for 2 weeks.

Parsnips—Store in plastic bag in fridge for 2 weeks.

Golden 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

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Thank you
for your
support!

January 18, 2023—Winter CSA pick-up 6 of 10

Dear Members,

Welcome to the heart of the Winter CSA! Now that we have truly harvested all the greens out of the hoopouses, we are here with a full and heavy box of the heartiest of the hearty veggies for you all fresh from the farm! Not that it feels any more like winter really! A few inches of sleet later, my older daughter asked me yesterday, "Is it winter, mama?" Haha it is confusing to not have real snowstorms and just get rain and sleet. But hey, we've had good weather for CSA pickups!

SPRING CSA UPDATE: I've gotten so many questions about Spring CSA: Did I miss the sign up? Are you going to have a Spring CSA this year? If that's you, listen up: YES! There will be a Spring CSA in 2023. Phew, right!? Now, the sign up is coming soon, by the end of the month so look out for it in your email inbox. I know, I know it is out of order since we just opened the Summer CSA last week, but that's just the way it is. I promise we'll have the sign ups all in order this coming winter! ☺

A ton of new exciting colorful stuff this week! Hannah says the veggies this week are like a winter sunset! I agree! To start, how about those golden beets? Never tried them before? They're like a whole different vegetable in taste from the red beets. Now that might be a good thing if red beets are tough for you... They're more mild in flavor than the red ones and have less of that particular earthy beet taste. So give them a go, please! I like to roast them in a medley with other veggies personally. Or grate them into Viv's Carrot Beet Salad with Greek Yogurt. (Recipe on the website, not to be missed, in my opinion, delicious, even kids like it).

New also this week is the first round of cabbage so far! I think we had so many greens early on that Gene just couldn't fit it into the shares—but learn to love it if you don't already because we'll be leaning heavy on cabbage as we go into these green-less deep winter shares January through March. I love winter coleslaws best with cabbage. I've got several on our website for you including a favorite of our girls and a CSA member shared recipe: Red Coleslaw with Grapes. Find it there. Red cabbage is particularly good roasted as well. How to? Cut through core, retaining core, into wedges. Drizzle with olive oil, salt, and pepper. Roast at 400 on baking sheet until tender. Serve warm. Yum! Or get fancy and make a borscht? I want to!

Purple Daikon radish!? What? Yep, it's an Asian radish that has a glorious bright inside that will cheer you up, guaranteed! Can be eaten raw in salads, spiralized, sliced thinly with dip, or even roasted or braised. I put it into kimchi, too. Enjoy your veggies and see you in two weeks on February 1st!

Golden Beet, Carrot, Daikon Radish Slaw

2 cups peeled and grated carrots

1 cup peeled and grated beets

1 cup peeled and grated Daikon radish

1.5 TBLS apple cider vinegar

3 TBLS olive oil

2 tsp Dijon mustard

1 tsp honey

Salt and pepper to taste

½ tsp ground coriander

Whisk ACV, olive oil, mustard, honey, salt, pepper, and coriander together and pour over veggies. Mix to coat and serve.