



What's in your CSA farm share?

Claytonia Greens

(Miner's Lettuce)—Store in plastic bag in fridge for 1-2 weeks. Mild green that is great raw in salads with other grated veggies or plain with a salad dressing.

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

Garlic—Store at room temperature for 2+ weeks.

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

Delicata Winter

Squash—Store at cool room temperature for 1-2 weeks. Check weekly for signs of decay and cook promptly. Last week!

Red Onions—Store at cool room temp or in fridge for 2+ weeks.

'Nicola' Potatoes—Store at cool room temp in the dark or in plastic bag in fridge for 2+ weeks.

Red Daikon Radish—

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!

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Dear Members,

More than half way through January!? It's hard to believe, especially because it's been a mild winter and still not a ton of snow. But thankfully, the sun came out this week at just the right time for Gene and Hannah to harvest fresh for you a little bag of greens from the hoophouse. Enjoy this taste of green as it will be the last until March!

Speaking of green... What IS that green? It's called "Claytonia", a mild tasting green also known as "miner's lettuce". It's a native plant high in vitamin C that grows wild in parts of North and Central America. It is also cold hardy and good grown in the winter in hoophouses. We made a go at it this year and are quite happy with the results. You can make a salad with it, either on it's own or with grated veggies or roasted veggies tossed with it. Put it on sandwiches, add it to a smoothie, top pasta with it, or add it at the last minute to a stir-fry or soup. Let us know what you think!

New this week are parsnips. Parsnips are a real sweet treat in the winter and we're so happy to have them back again this year in the Winter CSA after losing our 2020 crop to drought and lack of germination. To prepare, peel and chop according to recipe. I like to mash mine, gently sauté them in butter, or roast them alone or with mixed veggies. They get the sweetest when roasted, so give that a try if you're unsure.

What is that large red thing!? It's a RED daikon radish. Yes, you are right, daikon radishes are often white, but there are many kinds of radishes grown around the world. Like all daikons, use these raw or cooked. You may peel them or not according to your preference. This past weekend I made a batch of kimchi with my red daikon. Gene sliced some up really thinly and we had it with a homemade 4 ingredient dip (sour cream, salt, Dijon mustard, and curry powder). But these are super versatile. You can make a gratin with potatoes (yum) or quick pickle them or grate them into a slaw with apples... There are several delicious ideas on our website under Daikon Radish.

I've been big on our family's staples lately in our house: beef soup with carrots, onions, leeks, garlic, potatoes, and cabbage. And Meatloaf with Carrots (find recipe on website). Gene's been making fish cakes which use up leftover cooked haddock and leftover mashed potatoes melded together with egg. The most creative I've gotten very recently was making the CSA member-recommended recipe below with leftover roasted delicata squash. It was a hit with the kids and adults alike.

Enjoy the veggies! See you in two weeks on February 2.

Delicata Squash and Sage Biscuits

½ cup roasted delicata squash flesh
2 cups flour
2 ½ tsp baking powder
½ tsp baking soda
2 TBLS sugar
1 tsp salt
6 TBSP unsalted butter, chilled
½ tsp dried sage
¾ cup heavy cream

Whisk flour, sugar, salt, baking powder, and baking soda. Grate cold butter into mixture. Chill in freezer 5-10 min. In another bowl whisk cream, squash, sage. Remove flour mixture from freezer and incorporate the butter until it feels like bread crumbs. Gently mix wet ingredients into dry until uniform. Cut into desired shape. Bake on buttered baking sheet at 400 until golden, 12-15 min.