



What's in your CSA farm share?

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

'Delicata' Winter

Squash—Store at room temp for 2-3 weeks. Check for signs of decay and cook promptly.

Rutabaga—Store in plastic bag in fridge for 2-3 weeks. Peel well and cut away any dark spots.

'Chieftain' Potatoes—

Store in the dark at cool room temperature for 2+ weeks. Great for boiling and steaming!

Green Cabbage—Store in fridge in crisper drawer for 2-4 weeks. If cut, place plastic around it to prevent from drying out.

'Bolero' Carrots—Store in fridge in plastic bag for 2-4 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 time!**

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Dear Members,

I hate to admit it. The wind makes me not want to go outside. This is sad because the conditions otherwise are beautiful with sunshine, muted pastel sunsets characteristic of winter in Maine, and a growing moon reflecting brightly off the snow. Having grown up in the south, I am mystified by the power and beauty of winter here.

Luckily we have plenty of indoor jobs this time of year on the farm. Yesterday while the wind howled swirling snow around the house like a dust storm, Gene, Carmen, and I spent a grueling marathon of a day inside picking over the expected expenses for the coming farm season. Boring, you say; that's not farming! Well, it is boring, but it is also a necessary part of our success as a small farm. It is not easy to make it farming, and being sure that our planned expenses do not get out of hand keeps us in the farming game long term. Luckily we are fueled with the 2015 harvest to keep us warm and working through the winter months! Mmm, potato soup, anyone?

It's the first week of parsnips for the Winter CSA! Parsnips are the last crop that we get out of the ground right before freeze up, which this year was well into November. The thing with parsnips is that they don't get the super sweet taste that's so adored by parsnip enthusiasts until they've been in cold storage for at least a month. And voila: here is your first glimpse of one of the sweetest root veggies around. My dad loves parsnips and roasts them whole in the oven at 350 degrees until they're tender and caramelized. So delicious! Gene's mom shared with us an easy recipe that she came up with for parsnips below. It's really good! Also check out our website's Vegetable Gallery for some of the diverse way we enjoy parsnips at our home.

It's also the first week of rutabaga for the Winter CSA. The humble rutabaga is a favorite vegetable of mine. I love it just about every way imaginable from boiled and mashed, to sautéed, to roasted, and to even grated and fermented with cabbage into sauerkraut. We recently combined a package of our farm raised bacon with rutabaga into another of my winter favorites, "Rutabacon Hash". Check out our website for this one and four other favorite rutabaga recipes. Also, please share how you like yours!

Green cabbage is a staple in the winter during times like these when our fields are covered in a white blanket. We often enjoy green cabbage made into a fresh slaw with grated carrots and an oil and vinegar dressing. Of course we love cabbage so dearly that we've got close to 20 different recipes for it on our website. One standby I make at least once a month is the Unstuffed Cabbage Rolls. More like a casserole, this combination of ground beef, cabbage, and tomato sauce is easy, yummy, and makes great leftovers. With the baby coming, I'm endeavoring to freeze homemade meals ahead of time for after the birth and beyond, and this one is a perfect candidate! Keep warm and we'll see you in two weeks on February 3!

Pam's Curried Sautéed Parsnips

2-4 tablespoons butter

Parsnips, cut into thin bite size slices

¼+ teaspoon mild curry powder, or to taste

salt to taste

2-4+ tablespoons cream, or to taste

Heat butter on medium in heavy bottomed skillet. Add parsnips and sauté until tender, about 10 minutes. Sprinkle on curry powder and salt, stir until combined. Add cream and stir 2-3 minutes until thickened into a sauce. Serve hot!