



What's in your CSA farm share:

Yellow Onions—Store at room temperature for up to two weeks.

'Detroit Dark Red'

Beets—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.

Purple Daikon Radish—

Store in plastic bag in fridge for 2-3 weeks.

'Purple Viking'

Potatoes—Store in the dark at cool room temperature for 2+ weeks. Great all purpose spuds!

Garlic—Store at cool room temperature for 1-2 weeks.

'Red-Cored Chantenay'

Heirloom 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

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Return
your box
next time!

January 6, 2016—Winter pick-up 5 of 10

Dear Members,

Going away for two weeks makes me appreciate being at home on the farm! I love vacations and *love* seeing family even more, but there's nothing like the comforting ebb and flow of life on the farm. When we got home, I was delighted to see the farm covered in a foot of beautiful white snow. The blanket of snow marks the official beginning of winter in my mind. With it covering our fields, barns, and greenhouses, I feel released to now spend my time inside resting, reflecting, cooking, and sleeping. The time I do spend outside this time of year is to enjoy the quiet beauty of the frozen landscape that, like me, rests in recovery from the fast paced growing season.

Flipping the calendars to 2016 marks the beginning of our eighth year of farming at Ripley Farm! I hope that everyone had a wonderful holiday season full of good food, family, and friends! The sign up for our 2016 Summer CSA program is now officially open. We'd love to have you join us again for another season of fresh, healthy veggies grown right here on our farm. We are accepting new members again this year, so also please do let your friends know that there is space to join us as well!

We recently saw our first negative temperatures of the winter resulting in frozen winter greens in our hoophouse. Of course, every year is different, and if the long range forecasters are correct, El Nino may still reign through the rest of the winter months giving us greens again in March. Keep your fingers crossed for their return! ☺

Deep winter eating at our house focuses on root veggies, the last of the squash, soups, stews, grated salads, and roasts. Another reason I love coming home from vacation is to get back to the healthy foods produced by our farm! When I get my veggies this week, I'm plopping those beets into a pot, boiling them until tender, slipping off the skins and making a beet salad for tomorrow when Gene's mom comes for lunch. I plan to use the carrots to make a carrot soup from our website, too. Yum!

The purple daikon radishes are new this year! Daikon radishes are typically seen as long white roots in the USA, though they are also found in purple and green. Slice these unique roots open to find a swirl of purple and white flesh that is crunchy, spicy, and delicious! While the winter radish may be foreign to some of you, large storage radishes are often consumed in Asian countries with gusto both cooked and raw! We enjoy them grated into a slaw with apples and carrots (see the website for recipe) or grated into a fermented kimchi condiment made with cabbage and spices. Don't like the kick of raw radishes? Cooking them tames their bite and brings out their sweetness. They can be roasted, sautéed or souped. We've got some recipe ideas on the website or try the recipe below over rice! See you in two weeks!

Chinese Stewed Daikon Radish

1 Daikon radish, peeled and chopped into bite size pieces
2 tablespoons cooking oil
½ cup onions, chopped
1 tablespoon ginger root, peeled and chopped
2-3 tablespoons soy sauce
1 teaspoon sugar or other sweetener

2-4 garlic cloves, peeled and chopped
1 teaspoon toasted sesame oil

Heat oil on medium high and add onions and ginger. Stir fry 1 min. Add ½ to 1 cup water and the rest of the ingredients except sesame oil. Bring to boil, reduce heat, simmer covered until daikon is tender. Uncover and boil away any remaining water into a sauce. Add sesame oil, check salt, and serve hot!