



What's in your CSA farm share:

Garlic— Store in fridge or at room temperature for up to 2 weeks.

Red Cabbage—Store in fridge for up to 4 weeks.

'Chantenay' Heirloom

Carrots—Store in plastic bag in fridge for 2-4 weeks.

'Green Meat' Daikon

Radishes—Store in fridge in plastic bag for 2-4 weeks.

Delicata Winter

Squash— Store at cool room temp. for up to 4 weeks. Check weekly for signs of decay.

Red Onions—Store in fridge or at cool room temperature for up to 2-4 weeks.

'Superior' Potatoes— Store in dark or fridge for up to 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 before enjoying.

Sweet and Sour Curried Red Cabbage

3 tablespoons oil
1 teaspoon cumin seeds
½ teaspoon fennel seeds
2 medium onions, cut into rings
3 garlic cloves, chopped
1 teaspoon ginger, minced
2 tablespoons curry powder

1 red cabbage, cored & shredded
1 cup cranberry juice, w/o sugar
1 cup vegetable or chicken stock
2 tablespoons sugar (optional)
Salt to taste

Heat oil in large pot until hot. Add cumin and fennel seeds and onions. Cook 5 minutes, stirring. Add garlic, ginger, and curry powder. Cook 30 seconds. Add cabbage, liquids, sugar and salt. Bring to boil, and simmer for 1.5 hours or until cabbage is tender.



RIPLEY FARM

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Please
return
your
boxes!

January 8, 2014

Dear Members,

Happy New Year to all! Today is our very first winter farm share of 2014 and we're starting the New Year off with a bang! Thanks to everyone who has signed up again for Ripley Farm's summer farm share program beginning in July. We already have 20 members signed up, including a few new people, too!

Gene and I had a wonderful and comparatively warm holiday down in Austin, Texas visiting my family! We returned home on Monday to find a very wet and icy driveway... We apologize for the treacherous conditions. Let's hope things improve going forward in 2014.

We're very grateful that the late December ice storm did not cut power to our farm, but unfortunately the storm did manage to cover our greenhouse so heavily with ice that the metal structure was bending under its weight. This resulted in some tears in the plastic covering which we'll need to replace before putting our tomatoes in there in the spring. But, the good news is that the structure itself is perfectly okay thanks to a friend of ours who came over while we were away on vacation to push off the ice!

Your farm share this week reflects the cold mid-winter conditions that we find ourselves in for local food. Delicata squash is smooth, sweet fleshed, and best cut in half, seeds removed, and roasted at 400* for 30-45 minutes. Top with butter and voila!

Red cabbage comes in taking the place of winter greens from the greenhouse which are still frozen! While in Austin my mom made a delicious dish with a lovely head of red cabbage. I want to pass it along to everyone because it was easy, yummy and was even better as a leftover. See below. Cabbage is a wonderfully diverse vegetable in the kitchen, and is economical and nutritious, too! We enjoy red cabbage raw in salads or coleslaws, in stir-fries with winter radishes and onions, and in soups like Borsht! Check out our website for these ideas and more. While we were in Austin, we had some 'Texas Hot' Sauerkraut made with red cabbage, onions and habanero hot peppers. We'll be making our version this week with Ripley Farm goodies!

Most people think of radishes as small, round red bunches most commonly found at markets in the spring. Actually the radish family is quite diverse including many colors, shapes, sizes, and seasons! Today you'll find a type of winter, or storage, radish called 'Green Meat'. It is a miniature daikon radish with smooth light green and white streaked flesh and has a medium-hot flavor. Of course radishes are great raw added to salads or as a snack. But, did you know that cooking radishes brings out a whole new flavor? Add your winter radishes to stir-fries, soups or stews and experience their mild sweet taste. Best wishes for 2014 to all and see you on January 22!