



What's in your CSA farm share:

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

'Purple Top' Turnips—Store in plastic bag in fridge for 2+ weeks.

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

Red Onions—Store at cool room temperature out of plastic bag for 2 weeks.

Russet Potatoes—Store at cool room temperature away from light for 2+ weeks. Baked potatoes!

'Detroit Dark Red' Heirloom Beets—Store in plastic bag in fridge for 2+ weeks. Roast, boil, latkes, borscht, oh my!

Red Cabbage—Store in fridge in crisper drawer for 2+ weeks. Make sure to cover cut edge if you don't use it all in one go.

Georgian Fire Garlic—Store at cool room temperature out of a plastic bag 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

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
week!

February 19, 2020—Winter CSA pick-up 8 of 10

Dear Members,

Winter on our vegetable farm is spent deep in planning, which may be boring, but oh so essential to keeping us in business in the long run! After over a decade of running our farm, Gene has learned to love the feeling of finishing the farm's annual financial plan and getting to the fun part: planning just what/where/when each veggie will go in the upcoming Summer CSA, Winter CSA, and Spring CSA farm shares. By the way, now is the time to sign up for the Summer CSA, as we are already over 60% full! It's exciting to feel spring mounting in so many ways...

Speaking of spring, I cannot believe that we only have two more Winter CSA pickups of the season left! Wow! Any bets on whether it will be an early spring? We don't have nearly the amount of snow on the farm as we had last year. And it hasn't been as cold... The greens in the high tunnels love the sunshine... so, FINGERS CROSSED for them to come back to us for at least the last pickup! Grow greenies, grow!

In terms of share contents, this week there is nothing new for the first time in 8 pickups! But that doesn't mean that I'll leave you high and dry without inspiration for all of this delicious yumminess in your farm shares this week. Purple Top turnips are back! I recently made a veggie and ham soup into which I threw turnips, onions, garlic, pumpkin (!), mushrooms, and frozen broccoli. It was eclectic and so good! Turnips are also delicious in a roasted veggie medley, with carrots, onions, beets, potatoes, and parsnips!? Pretty much everything this week could be roasted!

Multiple CSA members in our private Facebook group report loving the parsnips added to homemade soups, chicken or otherwise. Brings out a really nice sweetness. And one former-parsnip-skeptic member was even converted to parsnips by the simple trick of sautéing them in butter and adding lemon pepper seasoning.

Red cabbage is back, too! Many CSA members find that roasting red cabbage is so yummy! I love it this way, too. Cut into wedges, drizzle with olive oil, salt, pepper, and roast in a 400 degree oven until tender and crispy on the edges. Brings out the different and unique flavor of the red vs. green cabbage.

And russet potatoes are super good bakers. Gene just made a childhood favorite, twice baked potatoes, with them. We all seriously enjoyed that treat! Enjoy the veggies and see you in two weeks on March 4!

Beet and Carrot Latkes

¾ cup carrots, peeled and grated
1 ½ cups beets, peeled and grated
1 cup potatoes, peeled and grated
¼ cup flour
1-2 eggs, beaten
2 cloves garlic, minced
1 tsp ground cumin
Salt and pepper to taste
Cooking oil
Feta cheese, sour cream, yogurt to top, optional

Preheat oven to 450 and put in two baking sheets. Combine carrot, beet, and potato. Squeeze out and discard as much juice as possible using cheesecloth or a towel. Mix veggies with flour, egg, garlic, cumin and salt and pepper. Drop spoonfuls onto greased baking sheets and press down into patties, trying to keep edges smooth without stray bits sticking out to burn. Bake, turning once, for 25 mins. Serve with optional topping.