



What's in your CSA farm share!

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

'Chieftain' Red

Potatoes—Store out of plastic bag at cool room temperature away from light to prevent greening for 2+ weeks.

Delicata Squash—Store at cool room temperature for 2 weeks. Check weekly for signs of decay and cook promptly. Entirely edible—including skin!

Garlic—Store at cool room temperature out of plastic bag for 2+ weeks.

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

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

'Green Luobo' Daikon

Radish—Store in plastic bag or crisper drawer 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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Return
your box
next
week!

February 3, 2021—Winter CSA pick-up 7 of 10

Dear Members,

I just got the climate summary for January. It was 4 degrees warmer during the days than average and a whopping 9 degrees warmer than average nights... What a crazy difference from normal winters. I can't complain too much because it is easy for me to get outside twice a day with my girls for walks. Our greens in the high tunnels produced much more than ever in the first weeks of the Winter CSA, and it will be interesting to see how the greens pan out going forward towards the last few shares in February and March. Fingers crossed!

Most of our seeds have arrived in the mail by now, which is a good feeling to say the least. It's amazing to think that though we grow tens of thousands of pounds of vegetables every year for our community, we don't actually grow the seeds behind those crops, with the exception of a small handful.

Thank you to everyone who has already signed up for our 2021 Summer CSA farm share program! We are over 65% full and that keeps us super excited about growing for you this coming year! Can't wait!

New this week is 'Green Luobo' radishes. These are a type of daikon radish that are from Asia. When Gene studied abroad in Thailand in 2003, he remembers having these green radishes raw in salads. He has approximated a recipe for them which is on our website under 'Daikon Radish' in the vegetable gallery. Daikon radishes are mild flavored radishes that can be used raw or cooked. A traditional way to use them is in Kimchi, yum! They can also be roasted or added to a stir-fry or even a stew. I also like them sliced with dip or grated into a slaw with apples and carrots.

I've been making all my usual winter fare lately. Meatloaf with diced carrots and onions in it, slaws with various dressings including a Lemon Tahini dressing with Garlic that was a surprise hit. (I will add that one to the veggie gallery under garlic.) I roasted beets and then made a frittata with them and red onions and crumbled feta cheese. So good! Plus Winter CSA member Brenda shared a variation of frittata with me that included thinly sliced potatoes on the bottom. I made it and it was deeeelicious! I'll put it on the website under Brenda's Potato Frittata. Carrot sticks feature often at our house, how about yours? My 6 month old uses whole carrots for teething toys, hehe! Or try the carrot and beet soup that I've got below. It was a simple and good one that my 4-year old ate without complaint.

Enjoy the veggies! See you in two weeks on February 17.

Nourishing Beet Soup

1.5 lbs beets, peeled and chopped
1 lb. carrots, peeled and chopped
3-4 cups broth
Salt, pepper, and cayenne, to taste
Fresh or dried dill, optional
2+ cloves garlic, minced
Sour cream or yogurt, optional

Combine beets, carrots, garlic, and broth in a pot. Heat to boil, reduce to simmer, and cook until vegetables are very tender. Add remaining ingredients except sour cream and blend. Thin with more broth if desired. Serve warm or cold. Top each bowl with sour cream.