



## What's in your CSA farm share:

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

**Purple Daikon Radish**—Store in plastic bag in fridge for 2+ weeks.

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

**Yellow Onions**—Store at cool room temperature out of plastic bag for 2+ weeks. Last week!

**'Chieftain' Potatoes**—Store at cool room temperature away from light for 2+ weeks. Roast, boil, or all purpose!

**'Delicata' Winter Squash**—Store at cool room temperature for 2+ weeks. Last week!

**Rutabaga**—Store in fridge in plastic bag for 2+ weeks. Peel and boil and mash with butter or roast cubed to bring out the sweetness!

**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 5, 2020—Winter CSA pick-up 7 of 10

Dear Members,

It's February, and I've not even gotten used to writing 2020 yet! Gene is deep into the financial plan for the farm's upcoming season, and he and Robert are taking advantage of the unseasonably warm weather to do building projects on the farm. Our chickens are booming out eggs now, necessitating recipes for veggies AND eggs ☺

How have the veggies been going for you? It's hard to believe that we only have three more Winter CSA pickups left of the season! We've got the true winter stalwarts for you in your farm share this week. And it's a great week for roasting veggies. Any combo of veggies from this week's share would go awesome! I personally love roasted root veggies picked right off the roasting tray with fingers, or as a more civilized side dish, allowing leftovers to go into a "hash" with eggs for breakfast or into a quiche or frittata. (Get the egg theme, here? Haha!)

New this week is rutabaga. Last Winter CSA week #6 you got turnips, purple tops, white flesh. This week you've got rutabaga, which *is* a cousin of turnips, but has a very different taste, texture and color: these have yellow buttery colored flesh. Rutabagas are one of the most underappreciated vegetables that you can get grown in Maine. The ones from the store are huge and waxed and just don't do them justice. Ours are smaller and not covered in wax, but fresh! To prepare, peel away the skin and any brown/black blemishes or spots you find under the skin. From there cube and boil or roast or put into soup. In fact, rutabagas are super versatile, and I've got my 7-8 favorite ways to use them on our website, including, but not limited to, fries and hash. Also use them in stews with meat or with other hearty veggies and beans. They are also often included in Cornish Pasties or even in a homemade pot pie. For Christmas dinner, we mashed ours with cream cheese for an extra yummy treat. So, so, so good!

And what about that purple daikon? Attractive?? I LOVE the color! If you're still unsure, try making the Daikon Radish Quick Pickles that were shared by a CSA member recently. They are addictive... Also my daughter wanted to make Eggs Benedict, and so I made homemade Hollandaise sauce. Guess what was amazing dipped in the leftover sauce?? Daikon radish sticks! OMG! You could also get fancy and julienne them onto a homemade Bahn Mi-style sandwich. Endless possibilities, I know you will find yours! Enjoy the veggies and see you in two weeks on February 19!

### Rutabaga & Cheddar Soup with Sage

6 TBLS butter  
4-5 cups chopped rutabaga  
1-2 cups chopped carrots  
1-2 cups chopped onions  
1 tsp dried sage  
¼ cup flour  
2 cups heavy cream  
6 cups chicken stock  
Salt and pepper to taste  
8 oz grated cheddar cheese

Heat 2 TBLS butter in large pot on med heat. Add veggies. Sauté until softening, 10 min. Add sage and stir for 1 min. Meanwhile heat remaining 4 TBLS butter in saucepan over med heat. When hot, whisk in flour until smooth. Slowly add cream. Bring to a simmer. Add cream mixture to veggies along with chicken stock. Bring to a boil then simmer until veggies are tender. Puree and season to taste. Serve hot topping each bowl with grated cheese.