



## What's in your CSA farm share:

**'Nicola' Potatoes**—Store in the dark at cool room temperature or in fridge for 2 weeks.

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

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

**'Tetsukabuto' Winter Squash**— Store at cool room temperature for 2+ weeks. Check weekly for signs of decay and cook promptly.

**Watermelon Radish**— Store in plastic bag in fridge for 2+ weeks. Grate raw into salads, roast, stir-fry, or kimchi!

**Yellow Onions**— Store out of fridge at cool room temperature for 2+ weeks.

**Red Russian Kale**—Store in plastic bag in fridge for 1+ week. Sweet! Raw or cooked.

**Spinach**—Store in plastic bag in fridge for 1+ 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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Thank you  
for your  
support!

March 15, 2023—Winter CSA pick-up 10 of 10

Dear Members,

Week 10 of Winter CSA has arrived! Congratulations! You have made it to the end of our journey together through the “back season”, where eating locally is not as easy as stepping outside to your garden. Thank you for participating with us this year! The Community Supported Agriculture (CSA) farm share program is the backbone of our small family farm, and what keeps us motivated no matter the weather.

Speaking of weather, it feels like spring is coming, don't you think? Temperatures are warmer, snow is melting, maple sap is running, and greens in the high tunnels are growing! And I don't know about you, but we've been having the greens raw in salads. It's been heavenly! The kids love it particularly when I make a homemade yummy tasting dressing like ranch or that has balsamic in it. I also made an Italian inspired salad recently for a potluck that went over very well: thinly sliced onions, grated parmesan, chopped black olives, grated carrots, dried cherry tomatoes from the farm, farm-fresh greens of course, and a homemade Italian dressing. Yum!

If you're looking for some color to brighten up your life at this juncture of late winter and very early spring, you're in luck with this week's watermelon radishes. Don't knock them before you try them, because despite their pallid green exterior appearance, the inside is...well... you try it! An explosion of color! They're great raw, thinly sliced or grated or spiralized into salad. Or cut into match sticks for a dip. Or try quick pickling them! Or you can even cook them, roasted with other veggies, in stir-fries, or in soups/stews. These are always popular with our CSA members.

New also this week is 'Tetsukabuto' Winter Squash. It has tough outer skin with deep orange moderately sweet, moist, nutty flesh inside great for soups, purees, and more! 'Tetsakabuto' squash is a hearty cross between kabocha and butternut squashes and is the longest storing squash we've ever grown. I recommend roasting it by halving it, removing the seeds and roasting either face up or down at 400 until tender. The skin is not easy to peel, so I would skip that, if I were you.

Going to miss the veggies too much? Sign up for Spring or Summer CSA now or wait until August 2023 for the Winter CSA 2023-24 sign up info to come out. We appreciate your business as you work towards your goal of eating more veggies! Enjoy your veggies and see you on April 5 for the first Spring CSA.

### Carrot Cake Baked Oatmeal

2 cups rolled oats  
1 tsp baking powder  
½ tsp salt  
1 ½ tsp cinnamon  
½ cup shredded desiccated coconut  
1 egg  
¼ cup honey  
3 TBLS melted butter  
1 tsp fresh ginger, grated  
1 cup milk

1 cup whole milk yogurt  
2 tsp vanilla extract  
1 cup carrots, shredded  
½ cup raisins  
½ cup walnuts, chopped + more for topping

Preheat oven to 375. Grease 9x9 baking dish. Combine dry ingredients. Stir in rest of ingredients. Spread mixture in baking dish. Sprinkle more walnuts and coconut on top. Bake 35-40 min.