



What's in your CSA farm share!

Celeriac—Store in plastic bag for 2 weeks. Peel well!

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

Garlic—Store at room temperature for 2 weeks.

'Detroit Dark Red'

Heirloom Beets—Store in fridge in a plastic bag for 2+ weeks. Roast these to make them super sweet!

Green Cabbage—Store in crisper drawer for 2+ weeks.

Yellow Onions—Store at cool room temp or in fridge for 2+ weeks.

Russet Potatoes—Store at cool room temp in the dark (not in plastic) or in plastic bag in fridge for 2+ weeks. Good bakers!

Purple Daikon Radish—Store in plastic bag in fridge for 2 weeks. Add to slaw, cut up in thin slices for dipping, roast, stir-fry, or make kimchi!

Mixed Salad Greens—Store in plastic bag in fridge for 1-2 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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Thank you
for your
support!

March 16, 2022—Winter CSA pick-up 10 of 10

Dear Members,

Happy end of winter! Thank you so much for coming with us on the journey in eating from fall through the end of winter. You ate locally grown organic veggies straight from our farm all winter and likely tried things that you wouldn't have bought from the store (or are not available) and were pushed to eat more veggies! Congrats!

We are so pleased to have you as a member. The winter is a tough season for local eating, and this year we have been blessed with an abundance of greens, veggies, and variety as well as a perfect record on pickups without having to postpone! Yahooooo! If the CSA is your cup of tea, think about joining us for the upcoming season of Spring CSA (running April–June) and/or Summer CSA (running July–October). Yes, it's all just as fresh, all from our farm, and all diverse and interesting as you travel through the other half of the year. We are still accepting signups for both programs as of now, but may sell out, so if you're interested check out more info on our website. A huge thank you if you are one of the dozens of families who have signed up to support their local farmers this year and secure your share of healthy fresh veggies in return. Signup for the Winter CSA 2022-23 will begin in August, and you'll get first dibs.

This date marks a big transition point for us on the farm. We're starting seedlings, cleaning out greenhouses and planting greens for spring, working on building projects before we get too busy with field work, and securing the last bits of seeds/supplies/etc. that we need to make the season run smoothly. And the weather is undeniably and irrevocably (until fall, haha) turning toward spring, the snow is melting, and we'll once again invite our precious soil to feed us all again for another season.

I could go on and on about spring, but let's also talk about veggies! I roasted beets and parsnips together, added feta which was a hit with the whole family even leftover. I also made a slaw of shredded cabbage, carrot, Daikon and apple with a simple olive oil and lemon juice dressing (1 cup lemon juice, 1 cup olive oil, 1 Tablespoon mustard, salt, pepper whisked together) for friends recently. And they couldn't stop talking about how good it was days later! Gene and Harriet made baked russet potatoes. Yum! And with greens back, we were just eating them raw by the leaf!

Thank you for supporting our farm this winter. Hope to see you in three weeks on April 6 for Spring CSA or in July for Summer CSA. Enjoy spring!

Viv's Beet Carrot Slaw with Greek Yogurt

1-2 cups Greek yogurt
1-2 cloves garlic, minced
2+ cups carrots, peeled and grated
2+ cups beets, peeled and grated
¼ cup olive oil
1 Tablespoon lemon zest
3 Tablespoons lemon juice
1 Tablespoon red wine vinegar
2 teaspoons honey
Salt and pepper, to taste

¼ teaspoon coriander
¼-1/2 cup pecans, chopped

Stir garlic into yogurt and let stand. Whisk together olive oil, zest, lemon juice, vinegar, honey, salt, pepper, and coriander. Pour half of dressing over carrots and beets, mix, and let stand 5 min. Spread yogurt on serving platter. Top with carrot/beets, drizzle remaining dressing, and sprinkle with pecans.