



What's in your CSA farm share?

Rutabaga—Store in plastic bag or crisper drawer in fridge for 2 weeks.

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

Garlic—Store at room temperature for 2 weeks.

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

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

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

'Harvest Moon' Purple-Skinned, Yellow-Fleshed Potatoes—Store at cool room temp in the dark (not in plastic) or in plastic bag in fridge for 2+ weeks. All purpose!

Watermelon Radish—Store in plastic bag 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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Thank you
for your
support!

March 2, 2022—Winter CSA pick-up 9 of 10

Dear Members,

Happy March! In March the gear kicks up a little bit more on the farm. We're getting closer to snow melt and the end of winter. Most of our seeds and supplies are here. We're planting our first seeds for seedlings soon. And it seems as if we're like the trees with the sap starting to flow in them, bringing them back to life: our hearts beat a little faster, a spring gets into our steps, and our blood flows new life into our bodies as we anticipate the coming of the next growing season! It's predictable ever year!

And hopefully the plants are feeling that way, too, in the hoopouses and that we'll have greens for you again on the last Winter CSA farm share of the season in 2 weeks. Fingers crossed! And what will you do after that?! Don't forget if you want to keep going with fresh organic veggies from our farm for your kitchens, tables, and bellies, sign up for our twice-monthly Spring CSA shares which start on April 6 and run into mid-June. There will be LOTS of green things for you if you do!

It may be late winter, but it is not boring in the Winter CSA shares! We were lucky to have a strong late-fall harvest to be able to bring you a great diversity of veggies all the way through the winter! New this week is rutabaga! This is a stalwart winter storage veggie that is underappreciated, in my humble opinion. The trick with it is to peel it ALL the way down to the buttery yellow interior and removing any black spots you see to prevent anything "woody" from sneaking its way into your food. I love rutabaga any number of ways and have several favorites on our website, such as Harriet's Roasted Rutabaga Breakfast, Rutabaga and Cheddar Soup with Sage, or just boil and mash yours with or without potatoes! Or try spiralizing it! Yum!

Watermelon radishes are also new this week. These are the coolest things! They look rather dull on the outside, but wait until you open them up! Wow! I love them sliced very thinly with dip, personally, or I spiralize them and top salads with them. Or make a slaw with apples and/or greens/cabbage/whatever you've got with a lemon juice and olive oil dressing (try ½ cup lemon juice with ½ cup olive oil, salt, pepper, whisked together). You can also cook them roasted, braised, or even in a stew! Let us know your favorite way to use them!

I've been roasting a lot of veggies, as it's so easy and delicious. Like roasted beets and parsnips.... Just so darn sweet, it's easy to get my girls to eat these! Enjoy the veggies! See you in two weeks on March 16 for the last Winter CSA of 2021-22!

Rutabacon Hash

4 slices bacon, cut into 1 inch pieces
1 lb. rutabaga, peeled and cut into ½" dice
1 medium onion, chopped
½ cup celeriac, peeled and cut into ½" dice, optional
Salt and pepper to taste
1/8 – 1/4 tsp cayenne pepper, optional
2 cloves garlic, minced

Fry bacon until crisp. Transfer to plate. On med-high heat add rutabaga, onion, and celeriac to bacon grease. Sauté 2 min stirring constantly. Reduce heat to med, cover, and cook 15-20 min until tender, stirring occasionally. Uncover, add remaining ingredients, and cook over med-high heat for 2 min to brown edges of veggies. Stir in bacon and serve hot.