



## What's in your CSA farm share?

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

**Watermelon Radish**—Store in plastic bag in fridge for 2+ weeks. Light green on the outside, bright pink on the inside!

**Parsnips**—Store in plastic bag in fridge for 2+ weeks. Roast 'em, Soup 'em, Sauté 'em!

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

**Mizuna/Arugula Greens Mix**—Store in plastic bag in fridge for 1 week. Salads, anyone?? ;)

**Green Cabbage**—Store in fridge in crisper drawer for 2+ weeks. Make sure to cover cut edge if you don't use it all in one go.

**Georgian Fire Garlic**—Store at cool room temperature out of a plastic bag for 2+ weeks. Last week!



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!

March 4, 2020—Winter CSA pick-up 9 of 10

Dear Members,

55 degrees, sunny, and calm. Wow, doesn't that feel more like it after a long winter in Maine?? Well, imagine stepping from that into what we call our tropical paradise this time of year: a plastic covered high tunnel filled with green and growing plants... Pretty much heaven for your farmers who get the privilege to harvest inside there with snow all around outside! And I'm sure for you, too, as you must be craving truly FRESH greens right about now.

We are delivering this week! Thanks to the relatively mild winter, the greens are BACK for you in the Winter CSA! This week we've got a perky mix of two very hardy greens that you've already had earlier this winter: Mizuna and Arugula. This mix is perfect for an early spring salad treat or thrown in at the end to a mixed-veggie stir-fry, or even in a broth soup like Miso Soup! Enjoy your first taste of SPRING this week!

We've got a few "lasts" this week including our beloved red onions and our garlic. They've been good to us this winter in terms of storage so we'll say goodbye and thank you! In the meantime, enjoy them! I recently made a chili and included my red onions and a bulb of garlic in that. It was so good and warming.

New this week is Watermelon Radishes! These things may be a dull colored light green on the outside... but WOW! When you cut them open you'll see why they're called "watermelon"! These are one of my favorite winter treats due to their mild, but not overpowering radish flavor, and of course the out-of-this-winter color! I personally like to simply cut them into sticks and put them on the table as a snack with a dip. I've included a salad recipe for them this week below, and you can also try cooking them. I've put a Braised Radishes recipe on the website under 'Radish Watermelon' that is easy and really good! You can scrub and peel, or not peel, your choice. Irresistible!

Green cabbage again this week! Have you tried our family's favorite green cabbage go-to yet, Vegetable Pancakes?? So worth it! If you're looking for other ideas, please don't forget to check out our Cabbage page on our website's recipe gallery. I just did that and I was reminded of other family favorites like Unstuffed Cabbage Rolls, Eggroll in a Bowl (also uses carrots), Cabbage and Meatball Soup, and even the member-suggested delicious Warm Cabbage Slaw with Orange. Mmmm!

And guess what?? This is Winter CSA pickup #9 which means that in two weeks it will be the LAST Winter CSA pickup of the 2019-20 season! Please bring a bag or other container with you to transfer your veggies into and leave the box with us! Enjoy the veggies and see you in two weeks on March 18!

### Watermelon Radish and Apple Salad

2 cups watermelon radish, peeled and cut into matchsticks  
1 large apple, cut into matchsticks  
½ cup red onion, thinly sliced  
2 avocados, chopped  
½ cup cilantro, minced  
1 cup feta cheese, crumbled  
1/3 cup chopped nuts or seeds, optional

Combine all above ingredients into large bowl. Toss with following dressing, whisked together:

¼ cup olive oil  
2 TBLS lime juice  
1 TBLS vinegar (rice or cider)  
1 tsp ground cumin  
Salt and pepper to taste