



*What's in your
CSA farm share:*

'Red Ace' Beets—

Store in plastic bag in fridge for up to 2-4 weeks.

'Chieftain' Potatoes—

Store in dark or fridge for up to 2-4 weeks.

Heirloom 'Chantenay'

Carrots—Store in plastic bag in fridge for 2-4 weeks.

'Watermelon' Winter

Radish—Store in fridge in plastic bag for 2-4 weeks.

Red Onions—

Store at cool room temperature for up to 2-4 weeks.

Celeriac (aka celery

root)—Store in plastic bag in fridge for up to 2-4 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 before enjoying.



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Dear Members,

Welcome to week nine out of ten Winter CSA farm share pickups! Just as our winter program nears a close, we are nose to the grindstone on the details of our approaching 2014 season. Soon, we will know exactly which crop varieties we'll be growing, where they'll be planted, and how much ground we'll be working. Our master "Field Planting Schedule" is an excel spreadsheet that condenses all the details onto 3-4 sheets of paper, essentially a guide to our summer farming activities at Ripley Farm!

This past weekend we attended downtown Bangor's annual "Meet Your Farmer" CSA fair. We had a great time and enjoyed a busy booth selling vegetables and giving out information on our Summer CSA vegetable farm shares, which we also drop into downtown Bangor in addition to our on farm pickup in Dover-Foxcroft. Did you see the great news coverage of the event? Gene made it on channel two! If you missed it, check it out at: <http://www.wlbz2.com/news/local/story.aspx?storyid=271181>

New this week are 'Watermelon' Winter Radishes. These are large round winter radishes that have either a green or a pink outer skin and a watermelon fuchsia-veined interior flesh that is gorgeous when sliced. While Americans are most familiar with small spring radishes also called table radishes, people around the world enjoy all colors, shapes and sizes of radishes. This is especially true in Asia where radishes are prepared in a multitude of ways, as in salads, fermented Kimchi, and soups. In Korea and Japan, radishes are often pickled. These Watermelon radishes make lovely pickles when sliced (recipe available on our website). We've been enjoying winter radishes this year and have put several delicious recipes on the website including Radishes in Cream, Orange Radish Salad, and Radish Soup. In the winter I especially like radishes raw in slaw-style salads, either grated or julienned and combined with apples or oranges or other fruit, a little onion or garlic and an Asian-inspired dressing. Or try your radishes on a sandwich!

Do you remember the gnarly pale green-to-white root called celeriac? I adore celeriac in the winter. Actually, I adore it year round because we don't grow celery at all. It is not literally the root of a celery plant, but rather a variety bred for its creamy, smooth root (inside, that is!) and great keeping abilities. Celeriac is a welcome addition to any soup or chili, or grated salad, or sauté. Celeriac is also great mashed up with potatoes or roasted with other veggies. Or substitute celeriac for celery in any cooked recipe. To prepare, peel away the tough skin, wash out any grit, and chop or slice to your recipe's needs. See you in two weeks for the last Winter CSA pickup on March 19!

For the dressing, whisk together:

- 1 tablespoon sesame seeds, toasted (optional)
- 3 tablespoons vinegar (rice or whatever you have)
- 2 tablespoons soy sauce
- ½ to 1 tablespoon sugar, honey, or maple syrup
- 2 tablespoons oil
- 1 teaspoon mustard
- 1 teaspoon minced ginger root (or ½ teaspoon powder)
- Salt and pepper to taste

Winter Radish and Apple Slaw

- 1-2 granny smith apples, peeled & julienned
 - 2-3 Watermelon radishes, peeled & grated
 - 1-2 carrots, peeled & grated (optional)
 - 1-2 tablespoons minced onion (or garlic or shallot)
- Mix all above together and pour over the following dressing recipe. Toss to combine. Taste. Adjust seasonings as desired. Cover and refrigerate. Serve cold.