



What's in your CSA farm share?

'Tetsukabuto' Winter

Squash—Store at cool room temperature for 2+ weeks. Check weekly for signs of decay and consume quickly if found.

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

'Georgian Fire' Garlic—

Store out of plastic bag at room temp for 2+ weeks.

Yellow Onions—Store in plastic bag in fridge for 2+ weeks. Or store out of plastic bag at room temp for 1-2 weeks.

Celeriac aka Celery

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

'Satina' Potatoes—Store in plastic bag in fridge or at cool room temperature in the dark NOT in plastic bag for 2+ weeks.

'Red King' Daikon

Radish—Store in plastic bag in fridge for 2 weeks. The red-skinned variety from the red, white, and purple trio we grew this year.



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!

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Dear Members,

It's Farmer Gene here, giving Mary Margaret a week off with my once-in-every-five-years stab at writing a newsletter!

With the arrival of March we're starting to see the early signs of spring cropping up everywhere. People are telling us they're beginning to put in taps (though we haven't yet ourselves). We've actually had a few mild days since last pick up (did you notice?). The chickadees are making their melodic spring call of 'fee-bee'. And we have started seeding here on the farm!

Last week we seeded a few beds of early radishes and salad turnips for our Spring CSA members in our unheated high tunnels, and this week we're putting in a bed of arugula. Then next week we turn the heat on in our seedling greenhouse and start right off with a bang with our biggest week of seedling flats for the whole season. We'll be starting all our onions plus lots of early greens to transplant into the spring high tunnels for our Spring CSA members. We're excited to be trying a greater diversity of spring greens this year than we ever have before for the Spring CSA. It's going to be a blast and we still have shares available for the spring season, so if you are not signed up yet please join us!

New this week is the long-storing and long-named 'Tetsukabuto' winter squash. It is a cross between a kabocha squash (like buttercup or the orange 'Sunshine' squash we had earlier in the winter) and a butternut squash. The result is a sweet, smooth, slightly moist flesh hiding under a somewhat knobby skin. These definitely don't take after their butternut parentage when it comes to ease of peeling, so we like to just cut them in half, scoop out the seeds, and roast them face down on a baking sheet at 400 degrees until easily pierced with a fork. Then you can scoop the flesh and do whatever you like with it.

One of my favorite recipes for this squash is the 'Butternut Squash Puffy Casserole' found on the Vegetable Gallery under butternut squash. Very simple but so good! This past week we made the veggie-rich, flour-free 'Winter Squash Brownie Cake' (under acorn squash on the website) for dinner with friends, adding a handful of chocolate chips to the batter. Everyone likes this cake! And we're currently eating a pureed squash soup, which should come as no surprise since I could say that just about any time all winter long. ☺ But they are so good that none of us ever get tired of eating them!

Enjoy the veggies and see you in two weeks for the last Winter CSA, March 19!

Roasted Celeriac and Daikon Radish

1 lb celeriac, peeled, cut into ½-¾" cubes
1 lb daikon radish, cut into ¾" cubes
3 TBLS olive oil
½ tsp salt
¼ tsp black pepper
½ tsp dried rosemary

Preheat oven to 325. Toss all ingredients in a large bowl. Spread single layer on a baking sheet and roast until tender, about 1 hr 15 min. Stir once or twice part way through to prevent sticking.