



What's in your CSA farm share:

Fresh Spinach—Store in plastic bag in fridge for 1-2 weeks.

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

'Dark Red Norland'

Potatoes—Store at cool room temperature in the dark or in plastic bag in fridge for 2 weeks.

'Georgian Fire' Garlic

Store OUT of plastic bag at room temp for 2 weeks.

Purple Daikon Radish

Store in plastic bag in fridge for 2+ weeks. Peel well!

'Tetsukabuto' Winter

Squash—Store at cool room temp for 2-4+ weeks. Check weekly for signs of decay and if found consume quickly.

Red and Yellow Onions

Store at cool room temp OUT of plastic bag 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!

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Dear Members,

Do you like surprises? We had a great one on the farm this week! Gene was hoping to get a meager four buckets of spinach from the greenhouses for his a la carte orders. Well, surprise! The crew was able to harvest 24 buckets of spinach this week which included enough for everyone in the Winter CSA! It's the first time on the 6th pickup in the Winter CSA that we've ever been able to get spinach for you! Enjoy!

But sorry to report: it appears we are heading into deep winter weather. With temperatures forecasted down as low as negative 13 and wind chills down to negative 30 we are bracing the farm for icy cold. We hope you stay warm and cozy and use your veggies to keep your bellies warm and fed! As always I will use my veggies to make nourishing soups to warm us up at lunch time after we come in from the cold.

A favorite warm soup of ours is a pureed winter squash soup. I have several variations on our website's recipe gallery for you to choose from. A reminder that when you roast a winter squash (cut in half lengthwise, remove seeds, lay face down on baking sheet, roast at 400 until tender, and scoop the flesh) you can use that cooked flesh in ANY winter squash or pumpkin recipe!! I say that because this week's winter squash may appear different to you. It's a cross between a butternut and a kabocha squash with sweet nutty dark orange flesh. It stores a long time for us and that's why we save it for the second half of the Winter CSA. Current favorite is "Creamy Squash Soup with Curry Flavors," but I love them all!

And along with soups go salads and slaws! With your spinach you won't be without salads and with your Daikon radish you won't be without slaws! If you're not familiar with Daikon radishes, they are large, mild Asian radishes that can be eaten raw or cooked. They can come in several colors like red, white, green, and purple. They can be grated into salads or slaws, made into veggie sticks to go with dip, or even quick pickled for snacking. They can be cooked as well and serve as a low-carb potato substitute in soups/stews. Try roasting them, making a gratin with potatoes, or adding them into your stir-fries. Overall a tasty, versatile vegetable that is not as commonly eaten in the United States. But we're going to change that, right?! 😊

Thank you to everyone who has already signed up for the Summer CSA program. It will be our 16th year holding it and we are getting so excited about planning another year with you on board. Enjoy the veggies! See you in two weeks on February 4. Be on the lookout for our annual seedling order form coming out before then!

Winter Radish and Apple Slaw

1-2 granny smith apples, peeled & julienned

1 TBLS toasted sesame seeds, optional
3 TBLS vinegar (rice or your choice)

2 cups Daikon radish, peeled & grated

2 TBLS soy sauce

1 cup carrot, peeled & grated

1 TBLS sweetener of choice

1-2 TBLS onion, minced

2 TBLS oil of choice

Mix together above veggies and pour over the following dressing recipe, whisked together:

1 tsp prepared mustard

1 tsp ginger root, minced

Salt and pepper to taste