



What's in your CSA farm share?

Green Cabbage—Store in plastic bag in fridge or in crisper drawer for 1-2+ weeks.

Carrots (Purple and Orange)—Store in plastic bag in fridge for 2+ weeks.

Beets—Store in plastic bag in fridge for 1-2+ weeks.

Leeks—Store in plastic bag in fridge for 2+ weeks. Clean well!

'Georgian Fire' Garlic—Store OUT of plastic bag at room temp for 2 weeks.

Celeriac aka Celery Root—Store in plastic bag in fridge for 2+ weeks. Peel well!

'Eva' Potatoes—Store at cool room temp or in fridge for 2+ weeks.

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,

Happy 2026! I hope you had a great holiday season with your loved ones. Fresh off of a two week break your farmers are charging into the New Year with renewed passion for raising veggies!! The winter weather has been brutally cold lately which knocked out our potential for harvesting greens from the hoopouses. It will come again, rest assured; it always does!

"Is January a slow time for you on the farm?" A common question I get this time of year. Yes, it's a bit slower, but with a couple CSA distribution days this month, our Summer CSA 2026 opening up next week and seedling order forms going out by the end of the month we are very busy in the office with planning, ordering seeds and supplies, making phone calls, answering emails, and keeping the books. Look for a physical mailing from us next week with the details about Summer CSA 2026! Yay!

This weather and these veggies mean soups and stews to me. How about you? I regularly make a big soup out of our farm's veggies and meat that we reheat for lunches all week. It guarantees we don't fall back on junk, but get the veggies into our diets even during our farm's busy work week. Plus it warms us up after coming in from the cold. Recently I put in beef, onions, garlic, potatoes, carrots, celeriac, and canned tomatoes. It was delicious! Next I'm trying one that has apple cider as part of the liquid with the meat and similar pairing of veggies (leeks!). That will be a new recipe for me!

Wait, what was that word you said, celeriac? What is that? It's the round greenish whitish lumpy looking veggie you'll find in your CSA share this week. But don't dismay, once you peel down through the gnarly exterior, you'll find a creamy white root veggie that tastes like celery! In fact it is the same plant, but rather than being bred for the top like regular celery, these have been bred to have a large root for harvesting for storage. And boy, do these big boys store well! We can keep them all winter for the celery flavor in our soups and stews on the farm. BUT—not a soup/stew person? Well, they're also great mashed with potatoes, grated into a slaw, and even roasted. Find recipes for these ideas on our website cataloged under celeriac.

Phew, cabbage is on the scene! With cabbage stored in my fridge, I *almost* don't miss the salad greens. I love cabbage so much, and it's pretty ridiculous how many recipes I have on my website for it. When friends came over for taco night I made the No Mayo Slaw recipe on our website. Their 10 and 6 year old boys shoveled that in like nobody's business. I'll also leave you with yet another delicious cabbage recipe this week below. This time, a new one submitted by a CSA customer. Definitely worth a try. Our family loved it! Enjoy the veggies! See you in two weeks on January 21.

Peanut Coleslaw

1/3 cup red onion, minced
5 cups cabbage, very thinly sliced
1 cup carrot, grated
1 cup toasted peanuts (or other nut)
1 tsp salt
2 TBLS sugar
1 TBLS cider vinegar

2 TBLS peanut butter
1 tsp garlic, minced

Combine all ingredients except peanut butter and garlic in large bowl. Combine peanut butter, garlic and 2 TBLS hot water to make a paste in small bowl. Add more water if desired. Toss with slaw. Serve!