



What's in your CSA farm share:

Beets—Store in plastic bag in fridge for 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.

Red Daikon Radish

Store in plastic bag in fridge or crisper drawer in fridge for 2+ weeks.

'Tetsukabuto' Winter

Squash—Store at cool room temperature 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

Eugene and Mary Margaret Ripley
62 Merrills Mills Road
Dover-Foxcroft, ME 04426
207-564-0563
www.ripleyorganicfarm.com
ripleyfarm@gmail.com

Thank you
for your
support!

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Dear Members,

Ahh, that's better, right? The weather has turned so nice out that my children are stripping down to t-shirts outside when the sun is out. Wow, what a respite from the negative 15's and below wind chills. A thing of the past? I hope so, haha! Especially because we'll be firing up our heated greenhouse to start your seedlings and ours in less than a month! And we'll be ready. This season's seeds are arriving by mail daily on the farm, the potting soil is getting delivered today, and the greenhouse heater is all serviced and tuned up. Meanwhile the greens in the unheated tunnels are stirring with the sunshine and warmer temps. Grow, babies, grow for a harvest in March!

A CSA member recently asked me what was new in the kitchen for me. And really I struggled to say more than this week's recipe that was new. But at least it is a big winner, by the way! It's super adaptable and can be made into a meal by adding your protein of choice like beans, chicken, etc. We've made it multiple times with different veggie combos (based on what we had in the fridge) and it's turned out delicious every time!

But this far into the winter, I get into the groove with the winter veggies and am also treading water a bit with the responsibilities of the farm and the children. So that's why I turn to easy things like soup!! We eat a soup creation of mine *almost* every day so much to the point that when we don't have soup my children are disappointed and say, "Where's the soup?" For me having a soup already made that is chock full of veggies makes lunches easy to put onto the table quickly and also to know that they're nutritious as well. Beyond soup, we have been roasting winter veggies to much success with the children. Potatoes are always a hit usually in combo with Daikon radish and/or winter squash. We also roast cubed beets, which are pretty much exclusively reserved for cold beet salad adorned with goat cheese, chopped nuts, and my favorite balsamic dressing (which if you've missed it somehow since I feel like I share it every newsletter haha, here it is: $\frac{1}{2}$ cup olive oil, $\frac{1}{4}$ cup balsamic vinegar, $\frac{1}{2}$ tsp Dijon mustard, 1 clove garlic, minced, 1 TBLS maple syrup, salt to taste, YUM!).

A tip I learned from a CSA member is to add MANGO to your slaws! We are totally trying that this coming week with our Daikon radish. Enjoy the veggies! See you in two weeks on March 4.

Easy Coconut Curry

1 TBLS coconut oil (or oil of choice)
1 cup onion, chopped
2 garlic cloves, minced
 $\frac{1}{2}$ tsp fresh ginger, grated
 $\frac{1}{2}$ tsp ground cumin
 $\frac{1}{4}$ tsp each ground coriander, turmeric, and ground cardamom
1 tsp salt
2 cups winter squash, peeled & cubed
2 cups potatoes, peeled & cubed
1 (13.5 oz) can coconut milk

1 TBLS each fresh lemon & lime juice
2 cups Daikon radish, julienned
Black pepper to taste

Sauté the onion until softened, about 5 min. Add squash, radish, and potato and sauté 2 min. Add coconut milk, garlic, ginger, spices, and salt. Simmer covered until desired tenderness, about 20 min. Add lemon/lime juices and pepper. Check seasonings and serve over rice.