



What's in your CSA farm share?

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

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

'German Butterball'

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 Cabbage—Store in crisper drawer in fridge for 2+ weeks. If not using all at once, cover cut edge with plastic.

Chioggia Beets—Store in plastic bag in fridge for 2+ weeks. Red and white concentric circles. Heirloom!

Parsnips—Store in plastic bag 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!

February 4, 2026—Winter CSA pick-up 7 of 10

Dear Members,

As February finds the farm under a beautiful fluffy blanket of snow coming off the coldest week of the year hitting negative fifteen, all is quiet on the farm, right? Yes, it is quiet in the unheated tunnels with the greens still alive and waiting under their insulated blankets. Yes, it is quiet in the seedling greenhouse that waits until March to fire up its heater and fans. All is quiet, except for the sounds of chainsaws cutting up firewood, tractors clearing snow and bringing bales of hay to the animals, and the insistent hammering away on the keyboards as we hunt for the right seeds for the upcoming growing season! That's right; we're thick into planning and enjoying the nitty-gritty spreadsheets as much as the dreaming of fun, new varieties to try! As with every year, we are filled with so much hope as the days get lighter.

With the veggies, we are still in the thick of winter. Salads will become slaws with this week's brilliant red cabbage. Our family's favorite is Red Coleslaw with Grapes, though there are other winners on our website under Cabbage. Check it out!

First off, we have a sweet late winter treat, parsnips. They are the long white roots in your share. As do many of the storage veggies, the starches initially present in the veggies when harvested in the fall become converted slowly to sweetness as the winter progresses. No other vegetable showcases this process better than the parsnip. Give these delicious roots a try roasted, gently sautéed, mashed, in soups galore! I have a good collection of recipes on our website under Parsnips for these treats. You can even turn them into literal treats by making Banana-parsnip bread or pancakes. I will probably not get past a quick sauté as a side dish—they're that good!

Next up is the humble rutabaga. While the rutabaga is a relative of the turnip, it is different in the color (dark yellow vs white) and texture (firm and dense vs more watery) of the flesh. This veggie is one of the most stalwart of the winter storage veggies and is versatile in the kitchen, too. The trick to making sure you'll love it is to peel all the way down the tough skin to the deep yellow inside removing any black spots you uncover. Then chop and roast or boil to mash or add to soups/stews. It has a hearty turnip-y flavor that does well with spices like sage, thyme, or Mexican spices. I'm partial to an easy puree like the "Rutabaga Puree" on the website which combines it with potatoes. Or I also simply throw it in with or in place of potatoes in a hearty veggie soup with beef or lamb. Or get fancy and try the Rutabaga "Fries" with Mexican Spices recipe on the website. Enjoy the veggies! See you in two weeks on February 18.

Roasted Root Medley with Feta

Carrots, peeled and diced
Rutabaga, peeled and diced
Beets, peeled and diced
Parsnips, peeled and diced
Potatoes, peeled and chopped
Onions, chopped
Olive oil
Salt and pepper to taste

Optional dried spices like rosemary, thyme
Feta cheese, crumbled

Toss veggies with olive oil, salt, pepper, spices. Roast on baking sheet at 400 until tender, 45 min – 1 hr, stirring a couple times to promote even cooking. Remove from oven and sprinkle feta on top. Yum!