



What's in your CSA farm share:

The Sweetest Spinach Ever— Store in plastic bag in fridge for 1 week. Rinse well!

'Green Meat' Daikon Radish (Winter Radish)—Store in plastic bag in fridge for 2 weeks.

'Sweet Dumpling' Squash— Store at cool room temperature for 2+ weeks. Check for signs of decay then eat up!

'Yellow Sun' Carrots— Store in fridge in plastic bag for 2-4 weeks.

'Chieftan' Red Potatoes— Store in the dark at cool room temp or in fridge for 2 weeks.

Yellow Onions—Store at cool room temperature for 1-2 weeks.

Beets—Store in fridge in plastic bag for 2-4 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 before enjoying.



RIPLEY FARM

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Please
return
your box
next time!

December 17, 2014—Winter pick-up 4 of 10

Dear Members,

Today is the very last CSA share of 2014! We've had a great year here at Ripley Farm and are so grateful for the awesome support of you, our CSA members, in making this our best season yet. We hope you and your families have a wonderful holiday season, and we'll see you again in three weeks on the other side of the New Year for many more weeks of delicious winter vegetables.

We've been looking ahead to 2015 this week and working on the details and new brochure for next summer's CSA. It'll be hot off the press tomorrow and going out in the mail to all of you along with our holiday card. Keep an eye out for it! Also keep an ear out for your favorite farmers on this weekend's NPR All Things Considered. They're profiling us in a story on young farmers, one version of which already played in Maine, but they're running another version nationally on Saturday at 5PM!

We've got some fun veggies in this week's share. The long green and white root vegetable in your boxes is a miniature daikon radish. This winter radish is terrific grated or sliced in salad—a refreshing taste in the middle of winter. The salad recipe below uses it as a substitute for green papaya in the classic Thai salad called *som tam*. When I studied abroad in Thailand in college this salad was served almost every day in the villages I stayed in, and it was one of favorite foods. This version is spicy, strong and delicious. For a sweeter salad that was very popular with last year's CSA, check out the 'Winter Radish and Apple Slaw' recipe from our website, where there are many recipes under both 'Winter Radish' and 'Daikon'. Try one of our website's recipes for cooked radish to bring out the mild sweet flavor hiding behind the radish's spicy façade.

Your carrots this week are 'Yellow Sun', one of favorite new varieties of 2014. Their very sweet carrot flavor made a great 'Ginger Carrot Soup' that we've been enjoying this week. Check out that carrot recipe and many others for warming soups and more on our website. We also made a really good cottage pie this weekend with my sister using carrots and onions and a mashed potato topping. Real comfort food!

You have two of the very sweetest vegetables that we grow in your share this week in 'Sweet Dumpling' squash and beets. Our beet crop suffered badly from pounding thunderstorms this year when the plants were small and never fully recovered. While they finished small in size, they are big in flavor and perfect for roasting whole for a very sweet treat! The 'Sweet Dumpling' squash are so smooth and sweet that we generally just eat them with butter and nothing else. Cut them in half and bake them face down in a casserole dish with a half inch of water at 400 until easily pierced with a fork. Yum!

Happy holidays and we'll see you in *three* weeks on January 7th, 2015!

Thai Green Radish Salad

1 lb. radish, coarsely grated/julienned
½ cup roasted peanuts, crushed
¼-1 tsp chili flakes (to taste)
1 ½ Tbls fish sauce (or soy sauce)
1 ½ Tbls vegetable oil
2 Tbls lime juice
2 tsp honey

Whisk together chili flakes, fish sauce, oil, lime juice, and honey until well mixed and honey is dissolved. Pour this dressing over the radish in a bowl and toss to coat. Taste and adjust flavorings to taste. Garnish with the peanuts and serve.