



## What's in your CSA farm share:

**Green Cabbage**— Store in fridge for up to 2-4 weeks.

**'Chieftain' Potatoes**— Store in a cool, dark place for up to 2 weeks.

**'Bolero' Carrots**—Store in plastic bag in fridge for 2-4 weeks.

**Parsnips**—Store in fridge in plastic bag for 2-4 weeks.

**Shallots**—Store at cool room temperature for up to 2 weeks.

**Rutabaga**—Store in plastic bag in fridge for up to 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**  
 Eugene and Mary Margaret Ripley  
 62 Merrills Mills Road  
 Dover-Foxcroft, ME 04426  
 207-564-0563  
 www.ripleyorganicfarm.com  
 ripleyfarm@gmail.com



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Dear Members,

Today is the last day of winter. I woke up with my heart racing in anticipation of melting snow and warmer weather! Fittingly, as today is also the last Winter CSA farm share of the season. And your collection of veggies tells the story. Our best storing 'Bolero' carrots are the sweetest this time of year; the name of our green cabbage speaks for itself, 'Storage #4'; and 'Prisma' shallots shine at the end of winter storing even longer than onions. Of course, late-winter parsnips are as sweet as candy. Year after year, the humble rutabaga and potato prove to be reliable keepers at Ripley Farm.

The past two weeks have been incredibly productive for us on the farm: seed orders complete, season growing plan finalized, and Gene was interviewed for a radio show on WVOM! During our coming three month 'break' between winter and summer CSA's, we'll be busy with repairs, building projects, re-covering our hoophouses, starting seedlings, cutting firewood, and planting, weeding, and tending our 2014 veggies!

Summer is approaching fast and everyone must be feeling the fever for fresh veggies because we are closer each day to being full up with eager Summer CSA members! Thank you to everyone who has already signed up, which is most of our stalwart winter CSA members. ☺ If you haven't yet signed up, there is still time to, but don't delay! We hope to have everyone back for another summer full of abundant harvests at Ripley Farm fueled by our wonderful community's support!

A favorite way to use winter veggies is in combination. St. Paddy's day gave me the opportunity to make a classic boiled dinner using cabbage, carrots, shallots (or onions) and potatoes. Delish and quite festive! Another appealing veggie medley that I love to make in late winter is roasted root veggies. Chop up any or all of the veggies in your farm share into bite size pieces and lay them on baking sheets. Drizzle over oil and toss with salt, pepper, and any dried herbs (like thyme, herbs-de-Provence, rosemary, etc). Roast in a 400 degree oven, stirring occasionally until tender, about 45 minutes to 1 hour. Leftovers are great in a roasted root frittata. The different colors of veggies make this all-in-one meal truly beautiful! I've also gotten into making Indian-style lentils, or Dal, recently and cooking my winter veggies like shallots, carrots, potatoes, parsnips, and/or rutabaga right in with the lentils and curry spices.

A huge thank you to everyone for all of your support for our farm this winter. We've had a wonderful time sharing our winter veggies with you and want you to know how much we enjoyed seeing everyone at the 10 pickups. Your support is what makes 25 different colors, shapes and sizes of vegetables available from Ripley Farm to almost 30 area households for 5 months of the winter, November through March! We'll be emailing you a survey and would love to get your feedback on how the Winter CSA farm share was for YOU! Happy spring and we'll see you in July!

### Roasted Cabbage 'Steaks'

*My Dad shared this delicious way to use cabbage with me. A little crispy... A little caramelized... This recipe might turn you into a cabbage lover if you're not already! ☺*

Green cabbage, sliced into 1 inch thick "steaks" or slices  
olive oil  
garlic cloves, mashed (optional)  
salt and pepper

Brush olive oil, optional garlic, and salt and pepper on both sides of each cabbage slice to season. Place on oiled baking sheet and roast at 400 degrees for about 1 hour. Flip each cabbage steak half way through to get each side evenly brown and crispy. Serve hot!