



What's in your CSA farm share:

Rutabaga—Store in fridge 2-4 weeks. Make sure to peel all the way down to the golden flesh inside and remove any brown parts.

Red and Yellow Onions—Store at cool room temperature or in fridge for 2 weeks.

Baby Beets—Store in plastic bag in fridge for 2-4 weeks. Boil or roast whole!

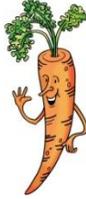
Heirloom Chantenay Carrots—Store in fridge in plastic bag for 2-4 weeks.

Delicata Winter Squash—Store at cool room temperature for 2+ weeks. Last ones!

'Goldrush' Potatoes—Store in paper bag at cool room temp or in fridge 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.



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January 31, 2018—Winter pick-up 7 of 10

Dear Members,

“Once January 15th hits, we start freaking out,” said one of our farmer friends recently. I laughed and agreed. It is so true. During December and the holidays we decompress from the past season. It seems a long time before the next season...

After about the middle of January, it is a whole other story. In order for our upcoming season plans to work out, we've got deadlines to meet. We've got to round up enough CSA members. We've got to produce a farm budget that reads in the black. We've got to order seeds. We've got to hire our crew. We've got to finish projects like a second hoop house and another larger cooler before we're too busy planting. 'Taking the winter off' on this farm doesn't really exist except during the magic of Christmas!

We're thankful for the warmer weather we've had lately on the farm. We take daily family walks. The chickens are finally laying now. I plan to make one of my favorite egg recipes, Potato Frittata (on website). I also have a very yummy breakfast casserole recipe that I just love on the website under Onions. It only calls for onions and garlic, but add any other lightly-cooked veggie in addition. I add frozen broccoli!

Rutabaga. Gene tells me that you've got some lunkers this week. Nothing wrong with that. I actually prefer them bigger as it is less peeling in the kitchen. Rutabaga is a versatile vegetable that I have come to LOVE. No matter how you cook it you must remember to peel it very well (all the way through the skin down to the golden flesh below, removing any dark fibers or spots you notice in the flesh). I chop it into chunks ¾" in size and roast it on a baking sheet with salt, pepper, and an herb at 400 for 45 minutes to 1 hour, until tender. This stuff gets sweeter and is so easy to reheat by sautéing in oil. We eat it for breakfast with scrambled eggs often. Also try making Rutabaga and Carrot Puree, a member suggested recipe on the website. I also boil, drain, butter, and mash rutabaga, too, as a simple side with roast beef. I could literally go on for the rest of the newsletter, but you ought to check out the website instead. Rutabacon hash, anyone??

Beets. Beets, I have been hearing, can be difficult even for the most advanced of CSA members. So, this week I've instructed Farmer Gene to give you "Baby beets" aka the small ones. This best facilitates me to tell you my easiest way of dealing with beets. If you have a hard time with beets, I want you to try this. Seriously, promise me you will. I want to know!

We've had an awesome year on winter squash storage. Enjoy your last sweet taste of Delicata, folks, until September. Our friends recently served us roasted slices with the skin on! Yum! We'll see you in February on the 14th, Valentine's Day!

Basic Boiled Beets + Options

Beets, washed

Put beets in pot large enough to cover with water. Bring to boil. Simmer until knife easily pierces through the beets. Drain. Let cool until not too hot to handle. Literally slip the skins off of each beet. To store: put in sealed container in fridge.

Options for what to do with these gems:

1. Cold beet salad: Chill beets. Cube. Top with vinaigrette dressing. Add optional goat cheese, other cheese, nuts, red onion, herbs, etc.
2. Breakfast hash: Chill beets. Cube. Sauté thinly sliced onions until tender. Add beets and sauté until browning and warmed through. Add optional leftover beef roast, bacon, fried egg, etc.
3. Simple warm beets: Slice while warm, add butter, salt, pepper.