



## What's in your CSA farm share!

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

**Red Cabbage**—Store in fridge for 2+ weeks. Make sure to cover the cut edge if you don't use it all in one go.

**Purple Daikon Radish**—Store in plastic bag in fridge for 2+ weeks.

**Red Onions**—Store at cool room temperature out of plastic bag for 2+ weeks.

### Heirloom 'All Blue'

**Potatoes**—Store at cool room temperature away from light for 2+ weeks.

### Delicata Winter

**Squash**—Store at cool room temperature for 2+ weeks.

### 'Georgian Fire' Garlic

Store at cool room temperature OUT of plastic bag for 1-2 weeks.

### Heirloom 'Detroit Dark Red' Beets

Store in fridge in 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

Return  
your box  
next  
week!

January 8, 2020—Winter CSA pick-up 5 of 10

Dear Members,

Happy 2020! And you're now half way through your winter CSA farm shares! Yay! We have entered deep winter on the farm, where the daylight hours are so limited that the greens in the high tunnels do not grow for the next approximately 2 months. But, if this mild winter weather continues we'll have a good chance of things coming back for harvesting in March for your CSA shares. Fingers crossed!

Your farm shares will be full of storage veggies including your favorites like carrots, potatoes, onions, and garlic, along with a big mix of as much diversity as we have in our larders. It appears to be blue/purple/red week! The new stuff this week includes purple daikon radish, red cabbage, and blue potatoes! Plus returning are deep purple beets and red onions! Wheee!

Red cabbage is a deeply pigmented version of green cabbage, and will even stain your fingers a bit when you're cutting it up. Overall it has a cabbage-y flavor as one would expect, but also it is a bit different from green cabbage in taste. Many of our CSA members, our family included, love to roast red cabbage. I've got a couple of ideas on our website under 'Cabbage' in the vegetable gallery for roasting red cabbage. Another family favorite recipe of ours for red cabbage is the 'Red Coleslaw' submitted by a CSA member. My daughter will eat raw cabbage this way because it has grapes in it, too! A great winter salad option. Other favorite recipes are on our website, too.

Purple – daikon – radish ?? What are we doing with radishes in the winter? In this country we are most familiar with the little round red radishes that are most often used in salads. When we expand our horizons and try new things to grow and store through the winter, Daikon radishes become a fun treat! Typically Daikon radishes are white, but these are a fun purple variety! These Korean radishes are used in making kimchi or even fermented on their own. They can be used raw in salads or slaws grated, julienned, or my recent favorite, spiralized! They're also attractive in a crudites platter with a dip. Gene has been whipping up a quick dip for dinners lately of sour cream, mayo, and minced frozen herbs with optional minced garlic. Y-U-M! Or try cooking them in a variety of ways that we list on our website under 'Daikon Radish'. I add them to stir-fries often and occasionally add them to a chopped mixed veggie roast recipe.

And blue potatoes! Did you know that the original potatoes from South America were blue?? With excellent flavor and great eye-appeal, try these heirlooms in many ways, sautéed, steamed or mashed. Enjoy and see you on January 22!

### Daikon Radish & Potato Gratin

- 2 cups peeled & thinly sliced Daikon
- 4 cups peeled & thinly sliced potatoes
- 3 TBLS butter
- 1 cup sliced onions
- Salt & pepper
- Dried thyme
- 1 clove garlic, minced
- 2 cups heavy cream
- ¼ cup parmesan cheese, grated

Preheat oven to 375. Boil radishes in water for 10 min until fork tender. Drain. Saute onions in butter until soft. In a greased baking dish (~9x13) layer: radishes & potatoes, then onions, then a sprinkle of the spices/garlic. Repeat, finishing with a radish layer. Pour over the cream. Sprinkle the cheese on the top. Bake for 50 min or until tender.