



What's in your CSA farm share:

Daikon Radish—Store in fridge 2-4 weeks. Peel well. Grate into salad, slice thinly and serve raw, roast, or stir-fry!

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

Red Cabbage—Store in fridge for 2-4 weeks. Cover cut side of cabbage if you don't use it all up to prevent drying out.

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

Parsnips—Store in fridge for 2+ weeks. Boil, sauté, roast... Sweet!

'Green Mountain'

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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Dear Members,

Exciting news this week! We've hired an Assistant Farm Manager for a year-round position here on our farm! ::Happiness:: ::Huge sigh of relief:: We've been looking for someone to succeed our beloved Carmen Allen who was with until just shy of a year ago when she left to farm in Montana with her boyfriend.

We are now thrilled to announce that Robert Segerson will join our team beginning in March. He is a graduate of Foxcroft Academy and University of Maine, has multiple years experience farming out of state, and loves to cook with veggies! A job at our farm was the perfect opportunity for him to return home to Maine. Yes, we've got a good feeling about our tenth year of farming at Ripley Farm!

I love finding new ways to use vegetables! Valentine's Day should not be an exception to this rule! Parsnips or beets in a cake? What?? How about carrots in a cake? Probably you've heard of that! Yes, we can look beyond the savory use of the vegetable to another world of ways to satisfy your sweet tooth AND eat more veggies at the same time. Have you any tricks like this? Let me know!

New this week is Daikon radish. And a huge radish, you might say! Yes, huge compared to the summer garden's radishes we are used to. Daikon radish, originally from East Asia, is a mild-flavored winter storage radish traditionally eaten in a variety of Asian cuisine including Japanese, Chinese, Vietnamese, and Indian. It is versatile and can be cooked or eaten raw. Last night we grated ours with apple and poured over an Asian-inspired dressing. (A simple version of our website's Winter Radish and Apple Slaw.) Our little one ate it straight out of the bowl with gusto! Recipes on our website for cooking Daikon that I recommend include Chinese Style Daikon Stir-fry, Chinese Stewed Daikon Radish, and Winter Radish Soup. Cooking radishes takes the bite out of them if that can be a problem for you. Try it! It is really delicious! Or try the new one I've listed below for quick pickling it Vietnamese-style!

I believe we have been eating more red-cabbage-based slaw this year than any other year! Try it out yourself with part of your red cabbage this week. Shred it up with other veg like carrots, onions, etc. and apple. Top with a vinaigrette salad dressing. Store extra pre-made salad in the fridge for a couple of days to make meals easier. Red cabbage is also good braised. Try Braised Cabbage with Ginger and Cumin, Cider Braised Cabbage, and Sweet and Sour Curried Red Cabbage all from our website.

Snow, rain, ice. It is the same pattern over and over on our farm's driveway. We're keeping our spirits up with family ice-sledding as we outlast the winter weather. We hope you are keeping warm and healthy this winter, too! See you on Feb 28!

Vietnamese Daikon and Carrot quick pickles (makes 1 qt)

- ½-¾ pound carrots, peeled and julienned
- ½-¾ pound daikon radish, peeled and julienned
- 2 cups warm water
- 1-2 TBLS sugar
- 2-3 TSP salt
- 1/3 cup vinegar (white or cider is fine)

Stuff the carrots and Daikon into a quart jar. Combine the remaining ingredients in a bowl and stir to dissolve. Sample the brine and adjust to your taste. Pour into quart jar to cover veggies. Put on a lid and store in the refrigerator for at least 3 days to let flavors develop. Will keep in fridge for 2-3 weeks. Great compliment to a hot meal, on a sandwich, or as a snack.