



*What's in your
CSA farm share:*

Rutabaga— Store in plastic bag in fridge for 2+ weeks. Peel well and cut away any brown spots.

Shallots—Store at cool room temperature for 2 weeks. Can be used like onions.

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

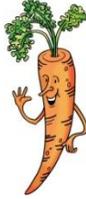
'Chieftan' Potatoes— Store in fridge or a cool dark place for 2 weeks.

Green Cabbage—Store in fridge for 2 weeks. If you cut it and don't use it all, wrap in plastic to keep it from drying out.

Garlic—Store at cool room temperature, not in plastic bag.



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.



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March 18, 2015—Winter pick-up 10 of 10

Dear Members,

Today is the last Winter CSA pickup of the 2014-2015 season at Ripley Farm. Thank you all for supporting our farm through the cold, dark months of winter! We're thrilled to have had so many local families sharing in the hearty winter vegetables full of the stored energy of our farm's summer and fall production.

We're finishing the winter season with a bang, thanks to so many of you who placed orders for extra Ripley Farm veggies to carry you into spring. We're officially sold out of nearly all of our vegetables, and will be turning off our walk in cooler/root cellar tomorrow! How's that for a first-ever 'End of the Winter' sale!

Last week we delivered to Fedco Trees warehouse in Clinton the 1700 live, bare-root perennial flower and herb plants that we've been storing all winter. They will ship the plants out all across the country to their mail-order customers. With those plants gone, and the last of our veggies going out today, we can now truly close the door on 2014 as our most successful season yet!

And even as we say goodbye to 2014, the start of the 2015 season is just around the corner. Last week we helped Carmen, our new employee, to move into her apartment in Sangerville, and are looking forward to her first day of work here on the farm at the beginning of April. Our seeds are arriving in the mail and we will be starting our first seedlings in early April. We just completed our annual update for 2015 of our Organic Certification through MOFGA. On a cold, blustery day like this I'm not sure I can say that spring is in the air, but it is certainly hiding right around the corner.

Your CSA share this week features some of our most trusty storage vegetables. These are the hardiest of the hardy, having spent the past 5 months or more in cold storage. And yet the only noticeable change that's occurred in them over that time is a steady sweetening as their starches are converted to sugars! We certainly love and rely on this amazing capacity of storage vegetables to hold their quality for so long.

And our winter menus rely on this, too! Pureed carrot soups are a mainstay for us. Check out the several different recipes for this quick, easy dish on our website's Vegetable Gallery. Mashed potatoes and rutabaga, roasted vegetable medleys, creamed cabbage, cottage pie with sautéed shallots and carrots with a mashed potato top—the storage veggies are the true basis of comfort food!

Does all this blowing snow make you sick of winter? Trudging through the snow drifts in our driveway this morning, Mary Margaret said the cure is cabbage and bacon. So here you are: 'Bacon-Wrapped Roasted Cabbage'—just what the farmer ordered to chase away your winter blues ;)

Have a wonderful spring and thank you all so much for your support of Ripley Farm this winter. We'll see you in the summer for the first pickup on July 1st!

Bacon-Wrapped Roasted Cabbage

Cabbage, cut into wedges (cores removed)
olive oil
salt and pepper
slices of thick bacon, cut into strips

Lay wedges on baking sheet. Drizzle with olive oil. Sprinkle on salt & pepper. Lay bacon strips on cabbage. Roast at 450 for 30-60+ minutes, flipping once or twice until browned.