



## What's in your CSA farm share!

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

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

**Yellow Potatoes** —Store in plastic bag in fridge for 2+ weeks. All purpose!

**Shallots**—Store at cool room temperature NOT in plastic bag for 2 weeks. Use like onions!

**Spinach**—Store in fridge in plastic bag for 1-2 weeks.

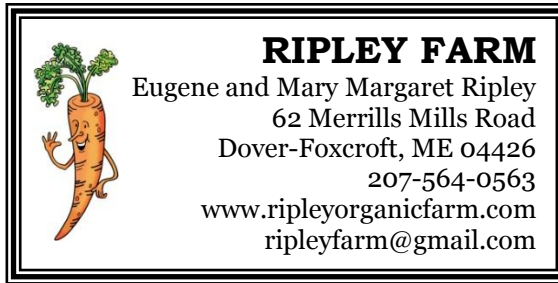
**'Red Russian' Kale-ini bunches**—Store in plastic bag in fridge for 1 week. Raw or cooked. Entirely edible!

**Claytonia (aka Miner's Lettuce)**—Store in fridge in plastic bag for up to 1 week.

**Chives**—Store in plastic bag in fridge for 2 weeks. Salads, eggs, casseroles, salad dressings, dips, and more!



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.



May 1, 2024—Spring CSA pick-up 3 of 6

Dear Members,

We are half way through the Spring CSA! Wow, it sure feels like spring now on the farm! The season has begun as the sunshine and wind have enabled us to work the soil out in the field. We now have a dozen cute little lambs in our barn. Harriet the shepherdess says that now is the time to visit them as they are the cutest when they're small! Plus the migrating birds are coming through. Besides the regulars, last week we were graced with a morning visit from a pair of Sandhill Cranes grazing in our pasture. Rare in these parts and awesome to see!

We are often asked if we have hit the very busy time yet on the farm, and to report straight from the source, aka Farmer Gene, yes!!! We're there and loving it! The crew is busy potting up seedlings, planting in hoopouses, transplanting in the fields, and getting seeds in. The coming weeks of May will be very busy indeed planting your CSA veggies for the weeks and months to come!

Fun new stuff this week includes a favorite "kale-ini"! This is a one-a-year treat and is the baby kale that has been overwintered as it starts to go up to flowering! In Europe this is a seasonal prize and is great in stir-fries. The stalks are tender enough to either cook quickly or to munch on raw and super-sweet to boot. You can use it where you would use the baby kale. Or another great place to start would be the Kale-ini Breakfast Skillet recipe I've got on our website under Kale. It uses kale-ini and chives!!

Speaking of chives! Those are new, too! This overwintered perennial is the perkier plant around the farm! They're so green, so fresh, so lovely, so irresistible! We love chives in eggs, dips, salad dressings, on sandwiches, topping soups, stir-fries, casseroles or steamed veggies like carrots or spinach. You name it! To prepare, mince them up and sprinkle them on! Or freeze that way for later use.

Also in the onion family, shallots are new this week. Shallots have a little nuttier flavor than onions and can be used in place of onions or garlic in recipes. Throw them into a stir-fry with your spinach, kale-ini, and grated carrots. Or roast them alongside your parsnips. Leading me to the last new thing this week! Parsnips are a hearty root that becomes sweeter after a winter's rest. The highest purpose of parsnips in my opinion is to roast them (see website for instructions), but of course you CAN do other things with them like soup or sautéing them in butter (topped with chives?!) Peel first is a good practice! Enjoy the veggies and see you in two weeks on May 15!

### Chive and Lemon Vinaigrette

- ¼ cup olive oil
- ¼ cup lemon juice
- ¼ cup fresh chives, minced
- 1-2 tsp prepared mustard of choice
- 1 tsp honey
- 1 tsp salt
- Salt to taste

Whisk together and store in fridge.

### Sour Cream and Chive Dressing

- ½ cup sour cream
- 2 TBLS olive oil
- ¼ cup fresh chives, minced
- 2 TBLS lemon juice
- 1 TBLS lemon zest
- 1 TBLS prepared mustard of choice
- 1 garlic clove, minced (optional)
- Salt and pepper, to taste

Whisk together and store in fridge