



What's in your CSA farm share!

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

Parsnips—Store in fridge in a plastic bag for 2+ weeks. Roast for the sweetest treat!

'Adirondack Red' Heirloom Potatoes—Store in plastic bag in fridge for 2+ weeks.

Yellow Onions—Store in crisper drawer in fridge for 2 weeks. Or store at room temperature for short term. These can sprout easily this time of year when warm.

Baby Kale—Store in plastic bag in fridge for 2 weeks. Very sweet in salads or lightly steam it or stir-fry or soup!

Fresh Spinach—Store in fridge in plastic bag for 1+ weeks.

Mesclun Mix (aka Spring Mix)—Store in plastic bag in fridge for 1-2 weeks.

Watermelon Radish—Store in plastic bag in fridge for 2 weeks. Raw or cooked!

Chives—Store in plastic bag 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.



RIPLEY FARM

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Thank you
for your
support!

May 4, 2022—Spring CSA pick-up 3 of 6

Dear Members,

This time of year we do a lot of walking, looking, and checking. We check the soil temperature and moisture every day. We observe the cover crops that overwintered in the ground and are now green and growing fast, deciding when they need to be plowed up to be ready for planting. And the garlic is already 4-6" tall! I call it the "feel good" crop because it is up and green before we even have anything planted in the field! Speaking of planting, Gene did the first tractor work in the field for the year with planting not far behind! It's hard to believe another year is upon us on the farm.

The crew does a lot of work with seedlings this time of year. The tomatoes are growing so fast and our first planting will be going into the greenhouses in about two weeks! Are you thinking about a garden this year? If you haven't already, check out how to preorder seedlings on our website at www.ripleyorganicfarm.com/seedlings or come to our in-person sale Saturday May 28 10am-Noon to pick some out!

We've been enjoying the glorious weather the past few days (and no bugs yet!) by having meals outside in the sunshine. And easy salads with carrot sticks and radish sticks are perfect for that! Or make a meal out of your salads by topping them with nuts, cheese, and/or protein of choice. That's my "fast food" ☺

Chives are new this week! I love to mince chives to top green salads or egg salad or soups or to put into salad dressings to add an extra touch of green.

Watermelon radishes are the queens of the share this week. They may appear an uninteresting dull green color on the outside but wait until you cut into them! They're so bright they're irresistible on salads. I also like to spiralize them to add them to salads or stir-fries.

Last but not least are parsnips. If you are skeptical, please promise me you'll try ours! We have converted many a parsnip-skeptic over the years. Spring parsnips are the sweetest of all! I LOVE them roasted. Cube them or cut them into "fries", toss with olive oil, salt and pepper, and roast in the oven until tender. Another simple but shining way to prepare parsnips is "Sautéed Parsnips" on our website. Don't forget to check there for our favorite parsnip recipes. Or try the recipe below which was a big hit for all ages at dinner last night! Enjoy the veggies and we'll see you in two weeks on May 18.

Parsnip Pancakes

8 oz (2-3 cups) parsnips, finely grated
1 cup all purpose flour
1 tsp baking powder
½ tsp baking soda
½ tsp salt
1/2 cup buttermilk (or sub plain yogurt)
1 large egg
1-2 TBLS maple syrup or sugar
1 tsp vanilla
Butter or cooking oil

Mix dry ingredients in mixing bowl. Mix wet ingredients separately. Add wet ingredients and grated parsnips to dry ingredients. Mix until it is like a thick batter. Add additional buttermilk if necessary to thin. Heat oil in large skillet over medium heat. Spoon on 2-3 TBLS dollops batter and flatten into 1/2" thick cakes. Cook 2 min per side until browned. Serve hot with butter and/or sweetener.