



What's in your CSA farm share:

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

'Detroit Dark Red'

Heirloom Beets—Store in plastic bag in fridge for 2 weeks.

'Adirondack Red'

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

Arugula—Store in plastic bag in fridge for 1 week. Spicy addition to salads or make pesto!

Pac Choi (aka Bok

Choy)—Store in plastic bag in fridge for 1-2 weeks. Entirely edible! Raw or cooked!

Radishes—Store in fridge in plastic bag for 1-2 weeks. Greens are edible. For best storage, separate greens from roots.

'Hakurei' Japanese

Salad Turnips—Store in plastic bag in fridge for 2 weeks. Raw or cooked.

'White Russian' Kale

bunches—Store in fridge in plastic bag, keeping leaves covered to prevent wilting, 1-2 weeks.

Mini Lettuce Heads—

Store in plastic bag in fridge for 1 week.



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!

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Dear Members,

This is the last Spring CSA of 2023 and when we see you next it will officially be SUMMER! (That's July 5 for the start of the Summer CSA!) And let's all hope that it solidly feels like summer by then, too, for the sake of the gardens at least!

I've heard from some folks who have had some of their more sensitive seedlings die or suffer during the last week of rain and cooler temperatures. Bummer! I think that some of our squash seeds didn't make it up through this but everything else looks like it's all okay. Farmer Gene was excited that we got a solid work day on Monday to do the planting that he had to push off due to the cold wet weather last week. So we're almost caught back up as of now and we could use some warmer temps to get everything up and growing well. I'm sure you feel the same way!

But not everything suffers when it's cold and wet. Thankfully greens like it that way so we've got a strong showing of them in your last Spring CSA. Many are repeats from previous weeks, but new this week is White Russian Kale bunches! We love love love kale at our house. It's just one of my favorite greens and I will eat it in so many ways. The most basic way that I like to use kale is to steam it until tender and add butter, salt, pepper, and balsamic vinegar. The trick to kale in general no matter how you use it, is to remove the tough inner midrib as the first step to your preparation. Discard it, it's okay! I promise, it's too tough to be worth waiting for it to cook as compared to the leaves. I love kale in soups, in the Braised Kale recipe on our website, and in a "massaged" kale salad. Try it with your beets this week!

And if you really don't want to waste veggies, make sure you don't neglect the greens this week on your radishes! Though they sport a much hairier coat than lettuce, they make for a decent green added to a mixed salad or make a totally radish salad as in the Radish and Radish Green Salad on our website. The other option is make them into pesto! Too many good options to just throw them away.... ☺

My brother has been here visiting from Texas and we've eaten quite a bit of veggies from the farm, especially carrot and salad turnip sticks with a homemade Greek yogurt dip with herbs fresh from the garden and garlic. I also roasted carrots, beets, potatoes, and rutabaga. And then I made a huge stir-fry with pac choi, chard, salad turnips + tops, shredded carrots. But quite possibly the most exciting thing from the past week we made was the following dressing! Use it on steamed veggies, stir-fry, or salad. It's versatile and delicious! Enjoy the veggies and see you July 5 for the first Summer CSA!

Peanut Lime Dressing

½ cup lime juice
2 TBLS fish sauce
2 TBLS rice vinegar
2 tsp soy sauce
2 TBLS fresh ginger root, finely grated
½ cup peanut butter
1 jalapeno (or cayenne powder to taste)

½ cup olive oil
2 cloves garlic, chopped
½ cup cilantro leaves, chopped (optional)

Blend all ingredients until smooth. Thin to desired consistency with water. Good on salad, stir fry, or on roasted or grilled veggies or meat.