



What's in your CSA farm share!

Red Cabbage—Store in plastic bag or crisper drawer of fridge for 2+ weeks. Cover cut edge with plastic if not using all at once.

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

'Georgian Fire' Garlic—Store out of plastic bag at room temp for 2+ weeks.

Yellow Onions—Store in plastic bag in fridge for 2+ weeks. Or store at room temp for 1-2 weeks.


'Detroit Dark Red' Heirloom Beets—Store in plastic bag in fridge for 2+ weeks.

'Chieftain' Red Potatoes—Store in plastic bag in fridge or at cool room temperature in the dark NOT in plastic bag for 2+ weeks.

Daikon Radish—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.



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Dear Members,

You know how every growing season is different in terms of weather? That means that some things do well and some things might struggle based on heat, rainfall, wind, frost, etc. Well, when you farm year-round it's the same thing. The way the winter goes makes a difference for what we have available in our Winter CSA shares. Like last year was not much of a winter, remember? And wow, what a difference from this year. I'm sure you have noticed that we've had sustained cold often accompanied by brutal winds and bitter wind chills. So in the greenhouses, the greens are still dormant, waiting for more favorable conditions, and haven't yet decided to wake up and start growing again due to the cold temps. But luckily we have the basis of our Winter CSA stored away safely in our coolers so we're sitting pretty on a week like this.

There is nothing new this week you haven't had yet, so I'll talk about my favorite winter cooking techniques to get more veggies into meals! How about roasting?? Have you ever tried roasting a big sheet pan full of different colors and textures of veggies together? It's fun and delicious to see what's in each bite! To do it, preheat the oven to 400 degrees. Chop your chosen veggies. I like carrots, beets, potatoes, daikon radish, onions, garlic and even red cabbage. Toss with olive oil, salt, pepper, and any spices you want. Lay out in a SINGLE layer on the baking sheet (do two sheets if it's getting too crowded). Roast until everything is tender, stirring every 20 minutes. Serve with a drizzle of balsamic vinegar or lemon juice. Yum! To reheat a mixture like this we often just add a little additional oil to a skillet and sauté the veggies to warm them up. At that time you could add an egg and use them like a hash for breakfast... Double Yum! Or use it cold as a salad of sorts with feta cheese and a homemade dressing. Or blend it all up with some rich chicken broth to make a roasted veggie soup for lunches. So many good options come from roasting trays of veggies!

Let's go over Daikon radish again since that is definitely not a common veggie you see at the store. This past season we grew it in three different colors: white, purple and red. They're all used interchangeably in recipes and can be used either raw or cooked. I honestly like it best raw peeled and cut into match sticks in a salad or for dipping or spiralized if you have one. I also put it into soups and stews in place of potatoes for a low-carb substitute. To be honest, with three kids these days I have less and less time to make complicated recipes, so most veggies get throw into easy things like soups, stews, stir-fries, and salads/slaws. Daikon radish is no exception to this rule and I plan to make the recipe below with this week's allotment. Adding apples to anything is an automatic YES from my 4 year old. 😊

Enjoy the veggies and see you in two weeks on March 5.

Sweet Radish Apple Slaw

Whisk together following dressing:

- 1 TBLS lemon juice
- 1 TBLS apple cider vinegar
- 1 tsp honey
- 3 TBLS olive oil
- 1 TBLS onion, finely chopped
- 1 TBLS ginger root, grated

Slaw ingredients:

- ½ - 1 pound Daikon radish, shredded
- 1 large carrot, shredded
- 1-2 crisp apples, chopped

Toss slaw with dressing. Season with salt and pepper. Cover + chill 1 hour before serving.