



What's in your CSA farm share?

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

Spinach—Store in plastic bag in fridge for 1+ weeks. Rinse before eating.

Russet Potatoes—Store in plastic bag in fridge for 2+ weeks. Great baked!

Baby Kale—Store in plastic bag in fridge for 1+ week. Rinse before eating.

Green Cabbage—Store in fridge for 2+ weeks. If you cut it and don't use all of it, cover the cut side with plastic to prevent drying out.

Mini Red Butter Lettuce Heads—Store in fridge in crisper drawer for 1+ weeks. Try cutting across them at the base to reveal a pile of baby lettuce leaves. Rinse before eating.

Scallions (Green Onions)—Store in plastic bag in fridge for 1-2 weeks. Use as you would onions or garnish to salads, etc!



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!

April 15, 2020—Spring CSA pick-up 2 of 6

Dear Members,

Last week we *were* on pace for an early spring. The snow had completely melted out in our crop field. Robins, sparrows, and other birds hopped and sung about. Spring was in the air. Then, we were dumped 14"+ of heavy snow! Luckily, the farm's greenhouses and buildings made it through the snow alright, with only a moderate loss on our experimental low tunnel that has onions and scallions overwintering in it. And now the snow is melted and we're back to where we started last week! So thankful!

Speaking of, we're so proud to present these scallions to you! As mentioned, these green beauties overwintered in our first "low tunnel" which ironically made it through the entire winter unscathed only to sustain damage in a mid-April snowstorm! Amazingly they're still as gorgeous as ever! Use them on salads, stir-fries, soups, or to replace onions in recipes. A real spring treat!

We have been busy with spring clean up (ah, so satisfying) and starting our first seedlings (so inspiring)! We've got leeks, scallions, and peppers all happily germinating, and many more varieties on the way in the months to come. We're putting up a third three-season seedling greenhouse to grow the plants and are planning our first annual vegetable seedling sale for late May! We'll let you know details when we have them!

Welcome to another heavy greens week! How did they go last week for you? I've LOVED having salads nearly every day so far in April, as well as throwing greens into everything I've been cooking, including a chili I recently made. So easy and yummy! If eating them all raw is a challenge for you, check out the recipe below!

The baby red butter lettuce this week is a favorite from last year. These chipper little things made it through the winter under the cover of the high tunnels. And wow, are they gorgeous! Their convenient form allows you to cut once and get a whole pile of baby leaves if you choose to do that or you can peel them off one by one.

New this week is green cabbage, and it will be the one and only time you'll see it in the Spring CSA. I love cabbage in just about anything! I love it in soups and sautéed. I love it in coleslaw (Lemony Coleslaw from the website is my absolute favorite). I also like it roasted like Roasted Cabbage Steaks and Roasted Cabbage with Lemon. If cabbage is a challenge for you, be sure to check out our family's favorite two dozen cabbage recipes on our website's vegetable gallery! Share yours with me, too!

Enjoy the veggies and we'll see you in two weeks on April 29.

Simple Braised Kale

2-4 TBLS olive oil
1-2 cloves garlic, minced
¼-1/2 cup scallions or onions, chopped
½ pound kale, chopped
¼-1/2 cup water or broth
Salt and pepper to taste
Red pepper flakes to taste
Vinegar to taste
Parmesan cheese to taste (optional)

Heat oil in large skillet. Add onions and garlic. Sauté 1 min. Do not brown. Add kale, water/broth, salt, pepper, and red pepper flakes. Braise until desired tenderness is reached and most of the liquid is cooked off. Top each serving with a dash of vinegar and parmesan cheese, if desired. Serve hot.