



What's in your CSA farm share!

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

Celeriac aka Celery

Root—Store in plastic bag in fridge for 2+ weeks. Trim skin and knobby parts away and discard. Tastes like celery!

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

Rhubarb—Store in plastic bag in fridge for 2 weeks. Use it sweet or savory!

Pac Choi (aka Bok

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

Swiss Chard (in a bag)—Store in fridge in plastic bag for 1-2 weeks.

'Hakurei' Japanese Salad Turnips with

Edible Greens—Store in plastic bag in fridge for 1-2 weeks. Entirely edible. Raw or cooked.

Lettuce Mix—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!

May 31, 2023—Spring CSA pick-up 5 of 6

Dear Members,

The weather has been fickle! We had frosts through last week, howling winds, rainy, cold days, and now 90 degrees! Phew! This coming week is a BIG planting week at our farm, with the summer season things all going in, like tomatoes, peppers, squash, cucumbers, and more! The tomatoes in the hoop house are already green and growing, so that's exciting! Crazy to realize we are almost to June and have only one more Spring CSA left before Summer CSA starts on July 5. We are going to be ready; will you?? ☺

This week we have more new things for you, like rhubarb! There are endless ways to use rhubarb with sugar including pie, crumb cake, syrup, sweet sauce, etc. But where rhubarb really showcases its vegetable status is in a savory application. Did you know you can eat rhubarb raw? I like to peel it and slice it thinly into a salad like the options on our website. I also like to put it into sourdough dutch baby pancakes along with some other fruit like strawberries, blueberries, and/or bananas. We have interesting ideas on our website for using rhubarb in savory applications.

New also this week are Japanese salad turnips! Now if you are skeptical about turnips, please please give these a try! These are a joy, in fact, turning many turnip-haters into salad turnip lovers! They're tender, juicy, sweet, and so delicious that you can eat them out of hand like an apple as many members do! They're great raw in salads (as you might think from the name) or cut into matchsticks with dip or in kimchi. They're also good quick pickled (we've been eating some from last year that my 2 year old calls "White Pickles" haha). Or try them in a cooked setting like a soup or Asian style stir-fry like below. Whatever you do, just try them! (No, you don't have to peel them.)

And speaking of turnips, did you know the greens are edible, too? Yep, now they're not super tender so they'd be best braised or put into a soup as per the member favorite Amber's Turnip Soup with Greens and Bacon recipe on the website. I also have other ways to use turnip greens on the website as well! Waste not, want not, right!?

Last but not least is celeriac. A stalwart storage veggie that can be used in place of celery in many applications like soup (I most recently used it in a fish chowder with carrots and potatoes, yum!) or even in meatloaf or mashed with potatoes. Or try it raw as in the Celeriac and Apple Slaw recipe on the website. Whether you use it raw or cooked, the trick is to peel it well removing the knobby parts and the skin.

Enjoy the veggies and see you June 14 for the last Spring CSA!

Gene's Asian Stir Fry w/ Pac Choi

2-3 TBSL cooking oil
1 medium onion, sliced
2 heads pac choi, chopped
½ bunch salad turnips, roots sliced, greens chopped
1-2 cloves garlic
1-2 tsp ginger root, minced
2-3 TBSL soy sauce
2 tsp vinegar (rice, apple cider, etc)
1 tsp maple syrup

Pinch of chili flakes (optional)
1 tsp toasted sesame oil (optional)

In large skillet saute onion in cooking oil over med-high heat until softening. Add turnip roots and cook 2-3 min. Add pac choi stems and turnip greens and stir fry 3-5 min. Add pac choi leaves and garlic and cook 2-3 min. Mix together remaining ingredients, add to skillet and cook 1-2 minutes. Serve hot.