



What's in your CSA farm share!

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

Shallots—Store at cool room temperature or in fridge for 2 weeks.

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

Parsnips—Store in plastic bag in fridge for 2 weeks.

Kale-ini—Store in plastic bag in fridge for 1-2 weeks. Entirely edible! Very sweet in salads or lightly steam it or stir-fry or soup!

Spinach—Store in fridge in plastic bag for 1-2 weeks. Super sweet!

Claytonia (aka Miners' Lettuce)—Store in plastic bag in fridge for 1-2 weeks. Great baby green for salads or very lightly cooked into a stir-fry at the end.

Chives—Store in plastic bag in fridge for 1 week.

Sorrel—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 3, 2023—Spring CSA pick-up 3 of 6

Dear Members,

Halfway through the Spring CSA already!? And we haven't gotten going with planting outside yet!? Wow, that's crazy to think that we'll be planting as soon as things dry up from this most recent rain and then in another month or so we'll be harvesting out of the field for the last Spring CSA for you! And then in two months we'll be ready for full on Summer CSA farm shares for 175 area members. Phew! What a whirlwind spring is on the farm, and we love the thrill of it every time.

We're also keeping busy around here with our perennial sale next week and then our seedling sale is in three weeks (last day to place an order for seedlings is May 14). We're getting farm trucks and tractors tuned up and ready for the field. And the crew is enlarging as our full and part time seasonal crew members join us to make it all work. Here's to a great season in 2023!

Lots of greens this week for you including another round of kale-ini. How did it go for you last time? We made the breakfast skillet and I told Gene that I wanted it again the next day. Haha it was that good! A great way to start the day off right. In addition to the same greens from last time, spinach, kale-ini, and claytonia, you've got two new green things this week: chives and sorrel.

Chives are a perennial herb in the onion family and are usually one of the earliest green things (besides grass) that you see in the garden. It's a feel good easy and fast growing herb that is great minced raw to top salads, salad dressings, soups, frittatas/quiches, and added into dips or even homemade soft cheese (ahem, if you happen to have an enthusiasm for dairy).

Sorrel is likely a green that you would never see at the grocery store and as a consequence likely have never tried before unless you've been in a previous Spring CSA with us. Sorrel is a light green leafy perennial herb with a tart, lemony taste. It is a traditional spring tonic in cottage gardens in France and other parts of Europe. Traditionally it is used in soup, as in the recipe I have on our website for French Country Sorrel Soup. Or you can try adding it to a stir-fry, cut in small amounts into a salad, or make pesto for a pizza or a spread. A little bit goes a long way!

New also this week are parsnips! They are the queens of the spring in terms of sweetness so give them a try either roasted for maximum sweet effect or boiled/steamed and mashed. I love them! I recently made a medley of roasted veggies for dinner with carrots, onions, parsnips, beets, and potatoes. Delicious with a little balsamic vinegar drizzled on, and the kids like it, too!

Enjoy the veggies and we'll see you in two weeks on May 17.

Sorrel Salad with Creamy Chive Dressing

1-2 cups sorrel leaves, chopped

2-4 cups salad greens of choice, chopped

(claytonia, kale-ini, and/or spinach)

Toss greens with the following dressing,
whisked together:

¼ cup yogurt

1 TBLS olive oil

1 TBLS lemon juice

1 TBLS shallot, minced

1 TBLS chives, finely chopped

1 tsp sugar

½ tsp Dijon mustard

¼ tsp salt