



## What's in your CSA farm share:

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

**Green Cabbage**—Store in fridge for 2+ weeks. Make sure to cover the cut edge if you don't use it all in one go.

**Parsnips**—Store in plastic bag in fridge for 2+ weeks. Sautéed in butter, in soups, even in pie!

**Yellow Onions**—Store at cool room temperature out of plastic bag for 2+ weeks.

### **'Goldrush' Russet**

**Potatoes**—Store at cool room temperature away from light for 2+ weeks. Great bakers or try making oven fries!

### **'Delicata' Winter**

**Squash**—Store at cool room temperature for 2+ weeks.

### **Purple Top Turnips**—

Store in fridge in plastic bag for 2+ weeks. Peel and boil and mash with butter or roast cubed to bring out the sweetness!



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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Return  
your box  
next  
week!

January 22, 2020—Winter CSA pick-up 6 of 10

Dear Members,

Mid-January is a busy time of year in the office for us. We just finished up hiring a new full time employee to start in March (yay!), we've opened up the Summer CSA sign up for 2020 and have a membership that is already close to half full (sign up on our website here: [www.ripleyorganicfarm.com](http://www.ripleyorganicfarm.com)), and we're working on planning the coming season which will be here before any of us know it!

It seems like it has finally gotten cold... and has become home-cooked soup weather! I made the Coconut Curry Squash Soup out of the delicata (YUM!), plus a crazy interesting Pumpkin Minestrone Soup recipe for which I've now put my adaptation onto the website (if you've still got your pumpkin kicking around), and I've got a "taco soup" simmering on the stove, which uses a whole bunch of frozen veggies from this past summer's garden plus fresh garlic and onions.

New this week is parsnips. They're the sweetest treats around in the winter with unparalleled flavor. I've got several of our favorite ways to use parsnips listed on our website's recipe gallery, but we most frequently just sauté them in butter. Simply slice lengthwise or julienne into matchsticks of uniform size pieces. Then heat butter on medium in a skillet and gently sauté until tender and browning. Salt and pepper to taste. So easy! Or try the Parsnip and Carrot soup, if you're in a soup mood. Or if you want a sweet treat, try the Parsnip and Apple Puree (a member favorite)!

Saving the hardest for last... Do the purple top turnips give you pause? Turnips are a hardy winter veggie with a mild bitterness that turns some people off them. But hear me out! I've got some great recipes on our website's 'Turnips' page that can help you balance them out with a touch of sweetness! Balsamic Glazed Turnips and Candied Turnips are a great option for that. Or simply pair them in a roasted medley with other sweet veggies like carrots(!) in the Caramelized Winter Roots recipe (roasting really brings out the sweetness of turnips). I love that one! Or on the soup theme again, hide them in a flavorful option like my Red Lentil Vegetable Soup. Definitely worth it!

I'm personally excited about the russet potatoes this week because I like to use them to make one of my daughter's favorite recipes, Roasted Potato Wedges. We use these as a substitute for fries and we all love them! Plus not totally new this week, green cabbage has been a hit at our house in slaws (like my ever-favorite Lemony Coleslaw) to replace salads during this deep dark time of winter. Plus we love it in a mixed veggie stir-fry. Enjoy the veggies and see you in two weeks on February 5!

### Joanna's Turnip Puff

1 lb turnips, peeled & chopped  
1 TBLS butter  
Salt & pepper to taste  
½ tsp flour  
1 tsp sugar  
1 egg, seperated

Boil turnips in water until soft. Meanwhile preheat oven to 350. Mash the turnips and add butter, salt, pepper, flour, and sugar. Beat egg yolk and add to turnip mixture. Beat egg white until stiff and fold into turnip mixture. Pour into a small greased casserole and bake for 30 minutes until lightly browned.