



What's in your CSA farm share?

Green Cabbage—Store in fridge for 2 weeks.

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

Garlic—Store at room temperature for 2+ weeks.

Celeriac—Store in fridge in a plastic bag for 2+ weeks. Good in soups/stews/mashed/slau.

'Tetsukabuto' Winter Squash—Store at cool room temperature for 2+ weeks. Check weekly for signs of decay and cook promptly.

Red Onions—Store at cool room temp or in fridge for 2+ weeks.

'Satina' Yellow

Potatoes—Store at cool room temp in the dark or in plastic bag in fridge for 2+ weeks. All purpose!

Purple 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.



RIPLEY FARM

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Thank you
for your
support!

February 16, 2022—Winter CSA pick-up 8 of 10

Dear Members,

The days are getting longer and the sunshine is getting stronger. Can you feel it, too? It will spark life into the overwintering greens in the high tunnels which we hope to harvest again for you by the last Winter CSA in mid-March, as well as abundantly for our Spring CSA which starts beginning of April.

Is it a slow time of year? Well, yes and no. Slower than the growing season, but we've still got full and part time employees here Monday-Friday. Farmer Gene works 5 days a week doing a myriad of jobs including ordering supplies, financial budgets, cleaning up snow, and building projects. The growing season will be here soon!

Back from a many year hiatus are celeriac. What?! Give this gnarly looking root veggie a chance because it's mild celery flavor will pleasantly surprise you! In fact it is also known as celery root and is just that. Instead of being bred for stalk production celeriac are bred for an enlarged root that's edible both raw and cooked! Use it to replace celery in soups, stews, meatloafs, or even mash it with potatoes (recipe on the website). The trick is to trim it down well, eliminating any knobiness and dirt in between the "folds". Then cube/chop/julienne according to recipe. And it will brown up after cutting, so toss it with some cider vinegar or lemon juice, if it needs to sit.

Don't let your celeriac languish away for lack of inspiration! I've got gratin, soup, and salad recipes on the website or try this easy slaw: Toss together 2.5 cups thinly julienned celeriac (or spiralized), 2 TBLS apple cider vinegar, and 2 cups julienned apple. Pour over a whisked dressing of: 1/3 cup plain yogurt, 1/4 cup mayo, 1 TBLS Dijon mustard, and salt and pepper to taste. Toss and enjoy!

The next new thing this week is purple daikon radish. These are a perfect purple color and are unbeatable spiralized (or julienned) and used raw in salads. They wow just about any age and even our 1 year old likes them that way! Gene has been making a delicious grated carrot, purple daikon, and apple slaw with a homemade dressing (1/2 cup oil, 2 TBLS cider vinegar, 2 TBLS balsamic vinegar, salt and pepper to taste). Really good! Or our CSA members in the CSA facebook group have been having good luck roasting their radishes. Or try them in the air fryer, says Susan S.!

The winter squash in your share this week is called Tetsukabuto. They're a specialty squash that we had success trialing last year and are back! A cross between butternut and kabocha, these squash have sweet, nutty flavor and are versatile in the kitchen! Try yours in any of the recipes we have for butternut or delicata!

Enjoy the veggies! See you in two weeks on March 2.

Cabbage Egg Drop Soup

1 TBLS olive oil
1/2 cup minced onion
3 cloves garlic, minced
1 TBLS fresh ginger, minced
8 cups broth of choice
1 small-med head cabbage, chopped
Salt and pepper, to taste
3 eggs, whisked

2 teaspoons toasted sesame oil

Sauté onion gently 5 min in oil. Add garlic and ginger for 1 min. Add broth and cabbage and simmer for 10 min or until tender. While stirring simmering soup in a circle, slowly drizzle eggs in. Stir in sesame oil, salt and pepper.