



## What's in your CSA farm share?

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

### 'Ruby Perfection'

**Cabbage**—Store in crisper drawer for up to 2-4 weeks. Wrap plastic around head if cut and not all used up at once.

**Rutabaga**—Store in plastic bag in fridge for 2-3 weeks. Peel well and cut away any brown spots.

### 'Purple Viking'

**Potatoes**—Store in the dark at cool room temperature for 2+ weeks. All purpose spuds!

**Purple Daikon Radish**—Store in fridge in plastic bag for 2-4 weeks. Grate into salad, roast, or check website for more ideas!

**'Bolero' Carrots**—Store in fridge in plastic bag for 2-4 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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Return  
your box  
next time!

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Dear Members,

February break week has turned out to be a break for your farmers, too! We've been blessed with a week-long visit from my brother from Texas. It's been great having him here despite him having to suffer through negative 25 degree weather with howling winds this weekend. Brrrr! We hope everyone stayed safe and warm during those harrowing days! Nevertheless, we've been enjoying inside activities like playing games, cooking yummy winter meals, and watching movies with my brother while he's been here. Luckily things have warmed up again, making going outside for a walk a much more pleasant exercise. Thank goodness!

We have delved into our season planning process this month. Last week, we completed drawing up our official planting schedule for the growing season, and by the end of next week we'll have our seeds ordered for 2016! It is so exciting to think about the world coming alive again with fast growing green plants and colorful flowers! This is what keeps my spirits up during the dark winter months.

We've been enjoying roasting veggies often this winter. It seems like I've been on a roasting kick more than some winters. Recently I've discovered that daikon radish is delicious roasted in a medley with other veggies! Just chop the veggies of choice and drizzle olive oil, salt, and any spices and roast at 400 until tender. I recently did a mix of carrots, rutabaga, and potatoes surrounding a roast chicken and that turned out wonderfully! Give it a try if you've never experienced the flavor enhancing properties of roasting.

Last night we went over to Carmen's house for dinner and brought a grated winter root salad to contribute to the meal. We tossed grated carrots, beets, daikon radish, and parsley root, and added raisins and a homemade oil-and-vinegar dressing. Viola! A fresh organic winter salad! And as Carmen says, it's even better marinated in the fridge for a few hours to a day before serving.

How have you liked the parsnips so far? To me, they are one of the best winter treats out there. Just like carrots, they sweeten up the longer they are in storage and this time of year they are just as sweet as can be! I recently made a new recipe that I'm excited to share with you all below, Parsnip and Apple Puree. So simple and so good!

You have already received rutabaga and cabbage in your winter farm shares, but if you need some ideas don't forget to check the recipe gallery on our website. Just yesterday we used up a bunch of cabbage making kimchi and jalapeno sauerkraut (recipes on web). Rutabaga is delicious roasted, boiled and mashed, or in hearty stews. Or try "Rutabacon" Hash with eggs for breakfast! One of my absolute favorites!

We'll see you again in MARCH for the next Winter CSA pickup on March 2<sup>nd</sup>.

### Parsnip and Apple Puree

1 ½ pounds parsnips, peeled, and chopped  
1-2 tablespoons butter or oil  
1 cup minced onion or shallot  
2 large apples, peeled, cored and chopped  
salt and pepper to taste  
cream, sour cream, yogurt, etc. to taste

1-2 teaspoons fresh ginger root, finely grated

Boil the parsnips until tender. Drain well. Meanwhile, heat butter in skillet on medium and sauté the onions and apples until softened, stirring to prevent sticking. Combine all ingredients and puree (for smoother) or mash by hand (for chunkier). Check seasonings and serve hot! Makes great leftovers, too.