



What's in your CSA farm share?

'Hakurei' Japanese Salad Turnips (and edible greens)

—Store in plastic bag in fridge for 1-2 weeks. Separate greens from roots for best storage.

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

'Satina' Potatoes—Store in plastic bag in the fridge for 2+ weeks.

Sorrel—Store in plastic bag in fridge for 1 week. Use raw or lightly cooked.

Pac Choi (aka Bok Choy)—Store in plastic bag in fridge for 1+ weeks.

Celeriac (aka Celery Root)—Store in plastic bag in fridge for 2+ weeks.

'Detroit Dark Red' Heirloom Beets—Store in plastic bag in fridge for 2+ weeks.

Fresh Red Radishes (and edible greens)—Store in plastic bag in fridge for 1-2 weeks.

Mesclun, aka Spring Mix—Store in plastic bag in fridge for 1 week.

Tatsoi Summer Spinach—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 14, 2025—Spring CSA pick-up 4 of 6

Dear Members,

It's a busy time of year on the farm and it's hard to recap everything, because it moves so fast this time of year. We're busy moving out and dividing last year's perennials, working up the ground for planting, actually planting plants and seeds into the fields, clearing out hoopouses to be ready for summer crops (think tomatoes, peppers, etc.), and readying our seedlings for sale to go out to their new homes next Wednesday! And of course harvesting for your Spring CSA #4 this week!

We've transitioned from relying on overwintered (aka planted last fall) greens like spinach and kale in the hoopouses to things that were planted in the hoopouses in late winter. Like for example this week's salad turnips were seeded on a sunny February 28th 2025 day! How about that??

Speaking of salad turnips, what are they, you ask? They're not your regular purple top storage turnip. No, no, please don't give me the whole "I don't like turnips" spiel, because I've heard it before. So first, please let me tell you about these Japanese Salad Turnips. They're different. They're all white, tender, sweet and juicy. You can eat them out of your hand like an apple. You can slice them up in salads or as sticks to eat with dip. You can lightly sauté them, stir-fry them, or even add them to soups. Give them a try. I think they'll change your mind about turnips!

Stir-fries are the name of the game this time of year. If you're not a pro at making a stir-fry, please still give it a go and try this week's recipe which is flexible. You've got bok choy aka pac choi this week which is the ideal stir-fry green and entirely edible. Just chop it all up for your stir-fry OR you can also sauté it, grill it, soup it, or even eat it raw. Very mild, juicy, tender, and versatile. Another similar green is the 'Tatsoi' summer spinach which is another Asian green that can be used raw in salads or in stir-fries or soups. Or try the Sesame-Ginger Asian Greens recipe on our website. Again mild and easy to eat!

Another seasonal treat that you only get once a year is sorrel. It's a light green perennial green with large leaves and a pungent lemony taste that goes well mixed in with other greens into salad or the French Country Sorrel Soup recipe on our website.

Lastly, the celeriac is the gnarly root veggie. It's literally the root of a celery plant bred to be eaten as a vegetable. It's a good sub for celery in soups as well as shines in a mash with potatoes. Check out the recipes on our website for ideas! And don't forget to peel it really well all the way down to the white part inside, discarding the peels. Enjoy the veggies and see you in two weeks on May 28!

Mixed Veggie Stir-fry with Peanut Sauce

Cooking oil

1-2 cups thinly sliced/julienned veggies of choice like carrots, beets, radishes, turnips, onions, etc.

1-2 cups sliced mushrooms (optional)

2-4 cups chopped greens of choice like bok choy, tatsoi, sorrel, etc.

1-2 cups protein of choice: meat, beans etc.

Heat oil in large skillet/wok. Add veggies and mushrooms and cook stirring until just starting to soften. Add protein and greens and toss until wilting. Serve with rice and drizzle the following peanut sauce over the top:

1/3 cup peanut butter, 2 TBLS rice vinegar, 2 TBLS soy sauce, 2 TBLS maple syrup, 1 TBLS toasted sesame oil, 2 cloves minced garlic, and water to thin if necessary.