



What's in your CSA farm share!

Fresh Spinach—Store in plastic bag in fridge for 1-2 weeks.

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

Baby Salad Mix—Store in plastic bag in fridge for 1-2 weeks.

Baby Russian Kale—Store in plastic bag in fridge for 1-2 weeks.

'Georgian Fire' Garlic—Store OUT of plastic bag at room temp for 2+ weeks.

Kohlrabi—Store in plastic bag or crisper drawer in fridge for 2 weeks. Peel well!

'Delicata' Winter Squash—Store at room temperature for 2 weeks. Check weekly for signs of decay and if found eat up quickly.

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

Red Onions—Store at cool room temp OUT of plastic bag 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!

December 3, 2025—Winter CSA pick-up 3 of 10

Dear Members,

Welcome December! With it comes our first real snow on the farm. It's feeling like winter now with colder night temperatures, biting winds, and blowing snow. We have to be strategic about our greens harvests in the high tunnels. Because they are unheated, everything freezes in there, and we are only able to harvest when it's above 32 degrees and the plant tissues are thawed. This week the window was narrow, but with all hands on deck, it was fruitful with three kinds of greens for you. Enjoy them in your salads, as everything is so sweet and good raw. The baby kale is so tender that if you choose to cook it, please do so very lightly as it will cook fast!

The past couple weeks have been busy with family and friends, but that hasn't stopped me from having farm-fresh veggies every day! I've been very much enjoying fresh greens for salads, and root veggies for soups. Soup is my favorite food, and we eat it often. I make veggie-only soups as side dishes which are most often pureed. This time of year carrot or winter squash soup is our favorite. I also love to use root veggies in a main dish soup that doesn't have a recipe. It is simply some kind of protein or two including but not limited to turkey, lentils, beans, beef, lamb, or chicken with carrots, onions, garlic, potatoes (or potato substitute like kohlrabi, see more info below) at least. All that swimming in a broth with or without a jar of canned tomatoes and dried herbs. I make a huge pot that lasts the week for lunches. Easy and full of veggies!

Now to the "elephant" in your box: Kohlrabi! It's a large, green, bulbous veggie that is unfamiliar to most unless you've done a CSA before. They're decidedly not found at the regular grocery store and usually freak people out when they see them for the first time. Now don't let them scare you! Listen up! They're perfectly delicious, crunchy, sweet, juicy relatives of cabbage, broccoli, etc. The big tip to loving kohlrabi is to trim it properly. First locate the bottom, or the round stem coming out of the bottom where it was growing in the soil. Measure about 1 ½-2" up from that point and cut it off and discard. That bottom part can be woody. Then take a knife (a peeler is often not up for the job) and cut the tough green skin off and discard it. Then you're left with the white flesh to use in your recipes. Kohlrabi might look weird but it is versatile in the kitchen. You can eat it raw either cut up into sticks for snacking with dip or grated into coleslaw, see my favorite version of such below. Kohlrabi is also very mild and makes a good low-carb potato substitute in soups, stews, and even fritters. My absolute favorite kohlrabi recipe is the Kohlrabi Hash Browns on our website. Check it out! You can also roast it, which brings out the sweetness in it. Or pickle it! If you cut it open and don't use it all in one go (entirely possible as these are big boys!), rub a little lemon juice on the cut edge to prevent browning. A pro tip from a CSA member!

Enjoy the veggies! See you in two weeks on December 17.

Kohlslaw

For the slaw:

Kohlrabi, trimmed, peeled, grated
Apple, peeled and grated
Carrots, peeled and grated
Red onion, sliced thin or diced

Combine veggies and toss with:

½ cup olive oil
2 TBLS lemon juice
1 TBLS vinegar of choice
Dash of maple syrup
Salt and pepper to taste