



What's in your CSA farm share:

Green Cabbage—Store in fridge 2-4 weeks. Make sure to cover the cut edge with plastic to prevent drying out if you don't use the whole thing.

Red and Yellow Onions—Store at cool room temperature or in fridge for 2 weeks.

Parsnips—Store in plastic bag in fridge for 2-4 weeks.

'Dolciva' Carrots—Store in fridge in plastic bag for 2-4 weeks.


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

'Purple Viking' Potatoes—Store in paper bag at cool room temp or in fridge for 2 weeks.

Garlic—FREE BONUS! Store at cool room temperature or in fridge.



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.



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Dear Members,

Winter farming at Ripley Farm is different. There is no field work as our soil is covered with a crusty layer of snow mulch. It is too early to start seedlings. The farm rests from the busy growing season. In January, your farmers don our insulated bib pants, boots, vests, balaclavas, hats and mittens to go to work. We pack our Winter CSA shares and wholesale orders inside our 33 degree "cooler." Anything left outside would freeze in a couple of hours. We get used to it and feel like it is warm in there! ☺

Still got your kohlrabi hanging around from the last pickup? Well, you've got another chance to come to our first ever Love your Kohlrabi Class. We had to reschedule it due to bad weather to this coming Saturday January 20 at 1pm at the farm. All are welcome and we hope to see you there! No kohlrabi required.

Parsnips are new this week! This time of year they get very sweet. A really basic way to prepare them is to peel and cut into sticks and sauté in butter until tender. Add salt and pepper and serve hot. We made a new recipe this weekend for them called Parsnip Casserole with feta and turmeric. I made a big batch and then reheated it as leftovers during the week. Check it out on the website.

Garlic? What happened to the garlic? Usually we have lots of it for the Winter CSA. Unfortunately what looked like a great crop this year actually failed to dry properly hung in our shed and resulted in many, many bulbs that were at least partially bad. Bummer you may say! And it sure was for us to realize this as we went to get our seed garlic. Thankfully we salvaged 3 beds worth of seed garlic that is now in the ground for next year.

And, the rest of it is here for you this week! That's right, take a handful of garlic for free this week and enjoy what you can out of it. Not all of it is bad, but we had to basically condemn the crop due to the unreliability of curing that happened. From the outside it is hard to tell if it is going to be bad inside. Just store it in the fridge or at cool room temperature and use it up over the rest of the Winter CSA. Enjoy and we've got plans for an improved drying situation for next season. Fingers crossed for better luck! It will only take this happening in one year out of nine for us to decide to change!

Green cabbage is here! Does this overwhelm you? One 7-year CSA member says: Think of it as a "supply" of cabbage and cut a portion off to put in your evening stir-fries. This way you won't feel like you have to use it all in one dish! But, if you want to do just that, try the one I love below.

We've joined Instagram as @ripleyorganicfarm! See you there soon ... And see you in person in two weeks on January 31.

Egg Roll in a Bowl

- 2 TBLS cooking oil
- 3-5 cloves garlic, minced
- 1 cup onion, diced
- 1 lb ground pork
- spices: ½ TSP ground ginger, chili flakes, salt & pepper to taste
- 3 cups cabbage, shredded
- 2 cups carrots, peeled and grated

- 2-3 TBLS soy sauce
- 1 TBLS vinegar

In large skillet, sauté onion and garlic in oil until translucent. Add ground pork and spices. Brown meat until cooked through. Add carrots, cabbage, soy sauce and vinegar and sauté until tender. Check seasoning and serve hot. Yum!