



What's in your CSA farm share:

Red Cabbage—Store in fridge for 2+ weeks. Cover cut edge in plastic to prevent drying out.

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

'Red Cloud' Potatoes—Store in fridge for 2+ weeks.

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

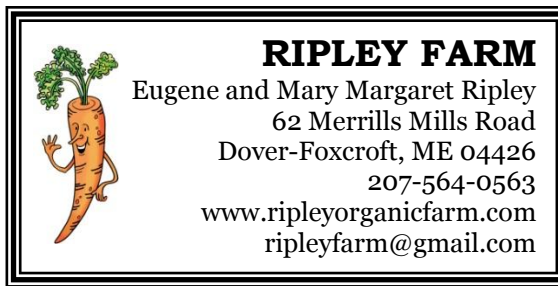
Shallots—Store at cool room temp for up to 2 weeks. Use like onions!

German Red Garlic—Store at cool room temperature for 1-2 weeks.

Rutabaga—Store in plastic bag in fridge for 2+ weeks. Peel well and remove any dark spots. Boil, roast, & grate into salad!



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.



February 15, 2017—Winter pick-up 8 of 10

Dear Members,

Snow! Snow! Snow.... Yes, we've now got a lot of it. And, we asked for it! Our snow banks in front of our house are at a record height, towering over my head, so all I can see is snow. But, we still are happy about all this winter wetness as it will hopefully be the ticket to alleviating our drought conditions. Sick of it? Think about how happy our fresh lettuce, cucumbers, carrots, etc. will be next season when you're going out there to shovel once again this week! Just thinking positively ☺

Let's send a shout out to the Great Shovelers of Ripley Farm: Gene and Carmen. They have been working tirelessly to keep the snow off of our hoophouse to prevent collapse. Why? Think summer tomatoes! Ninety six feet per side, per time adds up quickly when you've had a blizzard of 27 inches Monday with more predicted today. Not to mention the several snows last week. Eeek! Thank you, Gene and Carmen!

So, what's up on the farm? We've been inside on the computer working out the details of our crop plan for 2017. Check out Mary Margaret's latest blog to read more about what we farmers do in the winter (besides hoofing it down to Florida—just kidding!). Here's the link: <http://www.ripleyorganicfarm.com/do-you-take-winter>

New this week: Red Cloud potatoes. I love these spuds for their deep red skins, pure white insides, and excellent flavor. We haven't grown them since our first year farming in 2009. So they are a welcome return this season for us and probably new to you! They're excellent for baking, boiling and fries. Give them a try!

Did you enjoy the parsnips last time? Psych! They weren't parsnips in case you forgot to read the week seven newsletter. This week they actually *are* parsnips! My go-to way of cooking parsnips is to peel and slice/chop them into bite size pieces. Then sauté gently in butter until they're tender. No joke, parsnips are probably my dad's favorite vegetable (see recipe below). I've got a whole bunch of parsnip recipes on the website. Actually there are more than I remembered! Since parsnips are such a seasonal vegetable that I don't eat year round I have to be reminded of my favorite recipes for them every year. That's what the Vegetable Gallery on the website is for ;). If you haven't yet, check it out at: <http://www.ripleyorganicfarm.com/vegetable-gallery>

The onions have officially been sold out! We've had a surprisingly good year on onions, better than most and have been happy to have them all the way through into February. This week you've got shallots, relatives of onions that can be used just like onions in any recipe. They have a more delicate and nuttier taste and often store better than onions which is why we offer them in the Winter CSA later in the season. Can you believe that there will be only two more pick-ups of the winter farm share? Savor the goodness while it lasts, just like the snow! See you in two weeks on March 1st!

Eric's Everyday Roasted Parsnips

Parsnips, sliced lengthwise
olive oil
salt

Put parsnips on baking sheet. Toss with olive oil and salt. Roast at 350 until tender and caramelized. Turn occasionally to prevent sticking. Enjoy these super sweet treats!