



What's in your CSA farm share:

Rutabaga—Store in a plastic bag in the fridge for 2+ weeks.

Baby Kale— Store in plastic bag in fridge for up to 2 weeks.

Spinach—Store in plastic bag in fridge for 1 week. Super frost-sweetened!

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

NEW! Arugula—Store in a plastic bag in the fridge for 1+ week. Salads!

NEW! Claytonia aka Miner's Lettuce aka

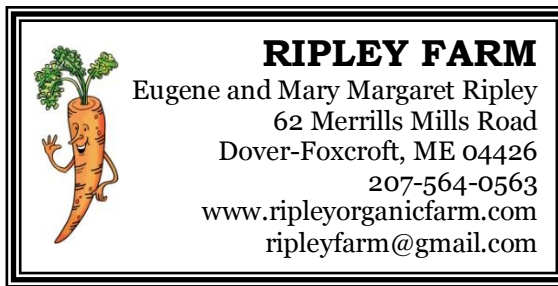
Winter Purslane—Store in plastic bag in fridge for 1+ week. Leaves and stems are edible raw in salads.

Mini Red Butter

Lettuces—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.



April 17, 2019—Spring pick-up 2 of 6

Dear Members,

I'm writing the newsletter while the power is out on the farm. It's funny because we didn't lose power much this winter, and now it's spring, and bam, outage! Luckily I have a handy back up battery on which I can power my little lap top to write this newsletter for you! So power or no power, we're still here for ya!

And doubly lucky that the crew got your fresh greens harvested AND washed before we lost power (and therefore water to wash in!). Go team Ripley Farm!

Spring is reluctantly here on the farm. Our fields are almost melted, and it is very wet... But, I must say that the crew is making good use of the time that we're waiting for the snow to melt! The sounds of the farm are bang, bang of the hammer, the clamber of a ladder against the barn wall, and the occasionally blast of a power drill. We are happy to report that we've successfully covered and finished our third hoop house (out of a total of four)! This new one will get tomatoes in it this summer!

So, you signed up for the "Spring CSA" and you are getting spring this week! The hoop houses are FULL of overwintering greens right now, giving you another round of baby kale and spinach as well as two new greens: arugula and claytonia! Hopefully you've got ideas for the kale and spinach. I've literally been eating salad two times a day consisting of these greens, grated carrots, and a simple splash of olive oil and my vinegar of choice. Our table has what seems like a permanent oily spot from the olive oil bottle that get's tipped onto salads all day long. Oh well! It's a happy oily spot!

Having arugula is a big win for us! We've had trouble in the past years getting it to germinate, so we are especially excited to bring you this old favorite of ours. A little spicy, a little tangy, chopped arugula is the perfect addition to a salad to make it more interesting! I especially like it paired with crumbled goat cheese on top. Mmmmm!

And claytonia? Well, to be honest, this hardy salad green is as new to me as I expect it is to you! So I'll tell you what I know about it and you'll have to give us feedback! Claytonia is also known as miner's lettuce or winter purslane. It is super hardy and overwintered from being sown last fall into the hoop house. It has succulent heart shaped leaves (so cute) and thin stems. It is a great addition to salads and is rich in calcium and vitamin C. Try the salad recipe below if you're stumped!

And lastly, rutabaga! Rutabaga is one of the hardiest and longest storing veggies that we grow, and we are pleased to have hoarded the last of it for you. Normally a staple for us in the winter, but after crop failure in 2018, we especially appreciate this winter favorite. Boil and mash it with butter and salt and pepper. Or roast it as fries or cubes. Or even throw it into stir-fries. Enjoy! See you on May 1!

Claytonia and Arugula Salad

1 cup claytonia leaves and stems, chopped
1 cup arugula, chopped
2 cups lettuce chopped
1 cup green apple, thinly sliced and chopped into bite-size pieces
1/2 cup toasted nuts of your choice, chopped
6 TBLS Olive oil

2 TBLS vinegar (red wine or apple cider are good choices)
Salt, and pepper to taste

Toss greens in a large bowl. Add apples and nuts on top of greens.
Mix oil, vinegar, salt, and pepper. Drizzle over salad and serve.