



What's in your CSA farm share:

Beets—Store in fridge 2-4 weeks. Roast, boil, or grate raw into salad. Borscht, breakfast hash, or beet & goat cheese salad. Try something!

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

Purple Top Turnips—Store in fridge for 2 weeks. Peel well!

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

Parsley Root—Store in fridge for 2+ weeks. Add to soups/stews, grate into salad, etc. Tastes like parsley. Try it added to mashed potatoes.

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

Red Lentil Vegetable Soup

Cooking oil
1-2 cups onion, chopped
garlic to taste, minced
1-2 TBLs tomato paste
salt, pepper, ground cumin, chili/cayenne powder to taste
6-8 cups chicken broth (or a combo of broth and water)
1 cup red lentils



RIPLEY FARM

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Please
return
your box!

February 28, 2018—Winter pick-up 9 of 10

Dear Members,

I feel like I'm in college again. Like I'm pulling all nighters to finish a paper. Well, it's not exactly like that, but in my mid-thirties staying up past 10pm working at the computer and getting up with my daughter at 5am makes me feel like it!

Winter is a much needed time of rest from the physical demands of farming. But, as much as I would like to lie around all winter curled up in front of the fire, we are busy with the behind-the-scenes work that makes the farm run smoothly during the growing season. I am working on a total makeover to the farm's website (why I'm tired). Gene is working to finish up the growing plan for the season and get our seeds and supplies ordered. And we've got our new employee Robert starting next Tuesday!

And it seems like the weather has mellowed out. Optimistically, we put our six maple taps in already and are waiting for sap to flow. The driveway is muddy, and the roads are posted. Welcome early spring, the necessary evil to get us to the other side... the farming season! We are psyched to begin our 10th year of farming! Hello March!

This is the second to last pickup of the Winter CSA for 2017-18. We will hold our annual End of Season preorder sale at the next pickup and will send you all details about what will be available and how to order more for the last week. This is always a popular time to stock up on what will store in your fridge for a few more weeks.

I'm planning to take all of this week's vegetables (minus the beets), throw in some homemade tomato sauce from this fall, and make us a nice big beef stew to get us through the weekend. How does that sound to you?

Of course another option this week is Carrot Casserole (found on the website) which uses carrots and onions and EGGS! We have lots of eggs from our chickens right now so I'm coming up with good EGGS+VEGS recipes to help us use our surplus of both. Let me know if you've got some good go-to ideas for this happy problem.

Purple Top Turnips are new this week. These are the basic turnip that people are typically afraid of. Unless you like turnips, that is. So if you are afraid, I recommend not eating them plain. Those of you who like turnips, go for it. But if not, I've got some good ideas for you: Caramelized Winter Roots is a perfect place to start. You have all the veg ingredients you need in this share. Try also Moroccan Spiced Turnips. The tomato, spices, and broth tame their flavor. You'll be surprised! Check out the website's Vegetable Gallery for ideas for doctoring up your turnips. Or throw them into the lentil soup below. Big hit at our house for ages almost 2 to 35.

We'll see you in two weeks on March 14 for the last Winter CSA pickup! Don't forget to bring your 2018 Summer CSA sign ups when you come! Don't miss the fun!

1 cup carrots, peeled and diced
1 cup turnips, peeled and diced
lemon juice to taste

In large pot, sauté onion in oil until translucent. Add garlic, tomato paste, and spices. Stir quickly, 1 min. Add the rest of the ingredients (except lemon juice). Bring to boil, reduce heat, and simmer until everything is very tender. Add lemon juice at the end. Check salt.