



What's in your CSA farm share:

Rutabaga—Store in fridge in plastic bag for 2+ weeks. Peel all the way down to yellow flesh. Cut away any dark spots.

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

Green Cabbage—Store in fridge for 2 weeks. If cut, cover side to prevent drying out.

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

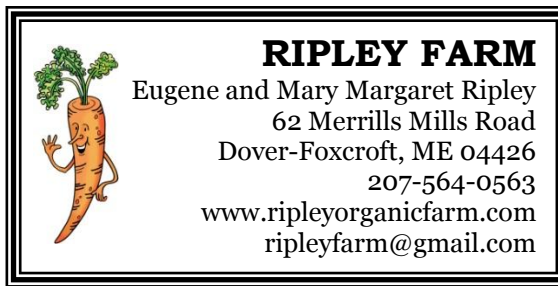
Parsnips—Store in fridge for 2+ weeks. Boil, sauté, roast, soups, etc. Sweet!

'Goldrush' Russet

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.



March 14, 2018—Winter pick-up 10 of 10

Dear Members,

Snow, snow, go away, come again another day. I believe that winter is going to end. Really. In fact, *our farm's* winter ends today. A bittersweet ending. Today we say a temporary farewell to you, our favorite CSA members on the last Winter CSA.

But, where there is an end there is also a beginning. Is that a saying? It is in my book at least. Tomorrow we really begin our 10th season farming at Ripley Farm. Tomorrow we turn our undivided attention to the future. And good timing, too. Gene and Robert got the seed orders all placed last week, supplies are speeding towards the farm, and Summer CSA memberships are coming in every day.

So, if you haven't already, sign up for the Summer CSA soon! We are filling up. Don't miss another summer of fresh, reliable, beautiful, colorful veggies, trying new things, and knowing where your food comes from. It makes a difference!

Having gotten this far, the farm share this week should be standard fare for all of you. I just love it when I hear from you about how you are making the CSA shares work for you. What are some of your favorite recipes that you have learned about this winter? Share them with me so I can share them with others. ☺

Actually, our cabbage recipe today comes from a CSA member. We had it for lunch Monday. It was unlike any other way I've had cabbage before. Delicious! Try it! Or try Robert's favorite way to cook cabbage: Roasted Cabbage "Steaks" (see website). Slice ¾" slabs of cabbage. Top each with salt, pepper, and optional garlic and drizzle with olive oil. Roast at 400 until tender. Kids like these! Or don't forget about the delicious Vegetable Pancakes with cabbage (recipe on website). Sooo good!

Let's see, what's on my meal plan for this week? Well, rutabaga is. We've been out of it in our fridge. A travesty. Instead of my usual roasted rutabaga cubes, I plan to make Baked Rutabaga Fries with Mexican Spices. It seems like all my carrots are going into soups right now or grated into salads. Or snatched off the counter as a snack by my toddler. I recently made a delicious chicken soup with carrots, onions, potatoes, and parsley root (from last week). Simple but everyone liked it. Parsnips? Well, I really don't have a go to for them besides simply steaming until tender and then quickly sautéing in butter. I plan to get fancy and try a new recipe for Parsnip Latkes. Will add the recipe to the website after it is perfected.

Thanks to all of you for supporting our farm and eating lots of our organic veggies all winter long. Winter is a hard time of year to eat local, but you did it! And hopefully you loved it as much as we do. Going back to the grocery store won't be easy, but spring is on its way and soon it will be CSA time again! See you then.

Warm Cabbage Slaw with Orange

4 cups cabbage, finely shredded
¾ TSP sugar, or to taste
¾ TSP salt, or to taste
½ - ¾ cup orange juice
1 TBS orange peel, grated
½ TSP caraway seeds

In medium skillet, combine all ingredients. Bring to a simmer. Cover and reduce heat until cabbage is crisp tender. Serve warm.