



What's in your CSA farm share:

Beets—Store in fridge for 2+ weeks. Boil or roast or grate raw in salad.

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

'Nicola' Potatoes—Store in fridge for 2+ weeks. Low glycemic index potatoes. Great roasted or as home fries!

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

Green Cabbage—Store in fridge for up to 2 weeks. Come to our Sauerkraut class Saturday Mar 18 at 3pm at the farm!

Georgian Fire Garlic—Store at cool room temperature for 1-2 weeks.

Fresh-Picked Spinach—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.



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March 15, 2017—Winter pick-up 10 of 10

Dear Members,

Today is the last Winter CSA of the season! Pickup 10 of 10! Thank you to everyone for sticking it out with Ripley Farm all winter long. Your support of our small business means a lot to us and helps us keep farming a viable way to sustain our family!

We've had a good run with the veggies this winter! Our newly built (in 2015) large cooler does a better job at keep the veggies cool making for longer and higher quality storage conditions. Yahooo! We had onion/shallots all the way through the second to last share and garlic all the way to week 10. That is definitely a feat for us farmers so we're proud to have such a well rounded winter farm share all the way through. AND in the brief window that the day warmed up to around freezing on Monday, Gene and Carmen spent frenzied hours picking the first crop of the New Year especially for you: SPINACH! Again not every year are we able to get the spinach for the last CSA share in March...(((beaming farmers)))... Enjoy it, friends!

The end of March 2017 also marks a very special time for us in the history of our farm. Our very first full time employee, Carmen Allen, started work here two years ago. Has it already been that long, you ask? Yes, it is hard to believe! She has done her two years here and now is excited to move on to the next stage of her life. We have been incredibly blessed to have her commitment, strength, and brainpower on our farm team for these past two years. Thank you, Carmen, for all of your hard work! Join us everyone in wishing Carmen the best in her future endeavors! We will all miss her!

So, there is nothing new in this CSA share! After 10 pickups since November you all should be pros at using your stored winter veggies from Ripley Farm, right? If you're still stumped with your cabbage we want you to join us for our FREE Slice it, Salt it, Stomp it Sauerkraut making class this Saturday March 18 at 3pm here at the farm. We'll help you turn your daunting heads of cabbage into a delectable tangy condiment to enjoy for weeks to come. It is easy! What do you say? Let us know if you're coming by email at ripleyfarm@gmail.com.

Many people say that it is hard to go back to the grocery store after eating Ripley Farm veggies all winter! Don't forget to line up your next round of the best tasting and freshest organic veggies you can get anywhere by signing up for our Summer CSA farm share program which starts in July! We've still got room for you and your friends so make sure to share our farm with others ☺ CSA members really are the backbone of our farm's success so thank you again for all of your support!

From now until we see you again in July we'll be busy getting going our ninth season of farming at Ripley Farm! Wish us luck! Happy Spring and St Paddy's Day and hello corned beef and cabbage, anyone?! ☺

Caramelized Cabbage

This is a basic recipe that can be used as a side dish to any meal: to top rice, pasta, or polenta, to top meatloaf (aka Kalpudding, which is where I got the idea) or with fish. Add flavors to spice it up like garlic, cayenne, cumin, paprika, etc. It's an easy way to make cabbage yummy, so get creative!

Cabbage, shredded
cooking oil (olive oil, butter, bacon fat, etc.)
Sweetener, optional (molasses, maple syrup, sugar, etc.)
Salt and pepper to taste

Heat oil in skillet on medium high. Add cabbage and stir to coat.
Reduce heat and cook gently until caramelized and tender, with no liquid remaining, approx 30-60 min. Stir often to keep from sticking.