



## What's in your CSA farm share:

**'Purple Top' Turnips**—Store in fridge for 2+ weeks. Roast, stew, soup, sauté!

**Parsley Root**—Store in fridge in plastic bag for 2+ weeks.

**'Goldrush' Russet**

**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.

**Purple Daikon Radish**—

Store in plastic bag in fridge for 2+ weeks. Great snacks or grated raw into salad. Try stir-frying to tame the bite!



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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Dear Members,

It is amazing how fast things change. In the last newsletter we were just about up to our ears in snow here on the farm. Two weeks ago I was busy massaging Gene every night after his daily shoveling of the hoop house. Now after lots of sun, rain, and temperatures above freezing (over 60 degrees here one day last week!), we are back to where we started February, with a moderate amount of snow. Except our driveway is now melted and not icy anymore! That's definitely a plus.

Spring is feeling a lot closer after all this warm weather. Is it for you, too? We are excited to enter March, a big month for us on the farm, where we "finish" the season. The 2016 season, that is. Our last Winter CSA distribution date is in two weeks. Our last winter wholesales will go out by the end of the month. Next week we will send out our perennial plants to Fedco Trees' for sales to their catalog customers all over the country. It's been a successful 2016 and here's to a great 2017!

Speaking of the end of the season, we've got a bunch of extra veggies that you can pre-order for pickup with your final Winter CSA shares on March 15. Our storage veggies will keep in your fridge long past the middle of March. Get extra and enjoy fresh local Ripley Farm veggies into spring! We will email everyone details of the "End of the Season Sale" in time for you to place your orders for next time. And July will be here before you know it... Sign up for the 2017 Summer CSA is underway, so don't forget to get your share of our farm's summer bounty:  
<http://www.ripleyorganicfarm.com/csa-farm-shares>

Still stumped on how to use your cabbage? We're planning a sauerkraut how-to class at the farm on Saturday, March 18 at 3pm. All are welcome to come learn how to take your cabbage and "Slice it, salt it, stomp it" into delicious homemade sauerkraut. This class will be a milestone for me as I am finally ready to get back into the swing of doing food preparation classes after "maternity leave" of over a year. This will be my first class with my new budding assistant, Harriet Ripley! RSVP and put it on your calendar as you just might be getting a cabbage on March 15...

Daikon radish is a fun winter veggie that we like to have occasionally in the CSA shares. Try it in the yummy grated winter slaw recipe below that we made for a potluck. It was a hit! Don't forget you can cook your Daikon radish. It is particularly good in a stir-fry! Try adding the same dressing below to a stir-fry, too.

Purple top turnips are so good in a medley of roasted root veggies. I've been doing this a lot lately because it is so easy and great reheated as a leftover. I just "refry" it by sautéing it in oil to heat up. This makes a great breakfast option with eggs!

See you in two weeks on March 15 for the tenth winter pickup!

### Winter Radish and Apple Slaw

Apples, peeled and julienned  
 Daikon radish, peeled and grated  
 Carrots, peeled and grated  
 Parsley root, peeled and grated (optional)  
 1-2 TBS shallot (or onion), minced  
 Toss above ingredients together and add dressing:

2-3 tablespoons vinegar (rice or whatever you like)  
 1-2 tablespoons soy sauce  
 ½ to 1 tablespoon sugar, honey, or maple syrup  
 3-4 tablespoons oil  
 1 teaspoon mustard  
 1 teaspoon minced ginger root (or ½ teaspoon powder)  
 Salt and pepper to taste