



What's in your CSA farm share!

'Detroit Dark Red'

Heirloom Beets—Store in plastic bag in fridge for 2+ weeks.

Kohlrabi—Store in crisper drawer for up to 2-4 weeks. Wrap plastic around head if cut and not all used up at once. **PEEL WELL!**

Red Shallots—Store at cool room temperature for up to 1 week +/- . Use like onions!

'Cheiftain' Red

Potatoes—Store in the fridge to keep from sprouting this time of year!

Parsley Root—Store in fridge in plastic bag for 2-4 weeks. Grate into salad, roast, or check website for more ideas!

'Dragon' Red-skinned

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

Kohlrabi Fritters

2 cups grated kohlrabi, peeled first
1 cup grated carrot
2 eggs
salt, pepper, cayenne (to taste)
yogurt
sour cream and/or mashed avocado



RIPLEY FARM

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Return
your box
next time!

March 2, 2016—Winter pick-up 9 of 10

Dear Members,

We have entered the last month of winter for us here on the farm. As soon as the calendar flips to March the momentum changes for us farmers. In January and February we enjoy the slow pace of winter while making our plans for the next season. When March comes, every year my anticipation and excitement kicks up a notch.

Do we have everything ready (or almost ready) for spring to come, I constantly ask myself (and Gene)? Luckily, this year, the answer is “yes”! We’ve got all of our seeds ordered and many have already arrived. We’re busy gathering the varied supplies that we need for the farming season. Gene and Carmen are working on building and repair projects to keep the farm in shape for the next season, including 18 large wooden crates in which to store the fall and winter harvests of 2016.

Do you have everything set for summer to come, like signing up for your 2016 Summer CSA farm share again? We are approximately 75% full at this time, so right now there is still time for you to join us. Make sure to bring your payment to the next CSA pickup or send it in the mail soon. Don’t miss out on 16 weeks of veggie heaven!

Next week is the big push to get our field grown bare root perennial plants ready to go down to Fedco Trees in Waterville. We dug 5000 plants this fall and stored them dormant in our cooler through the winter. Over the next few days we’ll be working full time to repack and deliver them to the warehouse to be shipped out in April to Fedco Trees’ catalog customers. It’s fun to think that thousands of Ripley Farm-raised perennial plants will be springing up in gardens all around the country soon!

Today is the second to last Winter CSA farm share distribution date. In two weeks, March 16 is the last hooray until the first week of July. Many of you have asked us about getting a little extra to carry you into the spring on that last pickup day. We will have an “End of the Season Sale” on March 16 where you can pick up any additional carrots, potatoes, beets, etc. that you order ahead of time when you come to get your last Winter CSA here at the farm. We will send out our availability to everyone soon.

Kohlrabi: the king of the winter! Or at least THIS winter! We’ve had years where the kohlrabi has not done as well, but this year it has been one of our best yielding and storing veggies! Have you gotten the hang of kohlrabi yet? After cutting off the root butt end and peeling it down to the white flesh inside, it is a juicy, crunchy, sweet veggie that is delicious raw cut into sticks for snacking. Also, try it steamed, or pureed with parsley root or potatoes, roasted in a mix of veggies (YUM!), or in a soup. Or try our newest favorite way, the Kohlrabi Fritters recipe below! Kohlrabi is good for you just like its other *brassica* family relatives: kale, broccoli, cabbage, etc.

We’ll see you on March 16 for the last Winter CSA pickup of the season!

Combine the kohlrabi, carrot, eggs, and seasonings and mix well. Heat oil in skillet on medium high. Drop spoonfuls of kohlrabi mixture onto skillet and fry on both sides until browned and cooked through. Remove to serving plates and top with a dollop of yogurt mixed with sour cream and/or avocado. Serve hot and eat up!

