



What's in your CSA farm share!

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

'Detroit Dark Red'

Heirloom Beets—Store in fridge in a plastic bag for 2+ weeks. Roast for the sweetest treat!

Nicola Potatoes—Store in plastic bag in fridge for 2+ weeks.

Red Onions—Store in crisper drawer in fridge for 2 weeks. Or store at room temperature for short term. These can sprout easily this time of year when warm.

Baby Kale—Store in plastic bag in fridge for 2 weeks. Very sweet in salads or lightly steam it or stir-fry or soup!

Fresh Spinach—Store in fridge in plastic bag for 1+ weeks.

Claytonia (aka Miners' Lettuce)—Store in plastic bag in fridge for 2 weeks. Great baby green for salads or very lightly cooked into a stir-fry at the end.

Purple Daikon Radish—Store in plastic bag in fridge for 2 weeks. Raw or cooked!



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.



RIPLEY FARM

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Thank you
for your
support!

April 20, 2022—Spring CSA pick-up 2 of 6

Dear Members,

It sure feels like spring on the farm now! With the snow totally melted and the frost leaving the ground, it feels like an early season coming on. Which is always fine with us, as long as we get rain to keep it from getting too dry, which so far this spring we have been blessed with! Remember your farmers when you grumble about rain ☺

Green is the theme! The greens are bursting in the high tunnels, the baby seedlings are growing green and fast, and the cover crops out in the fields are as green as can be. Even the greens of the perennials like rhubarb, sorrel, and chives are poking up promising us that they're still alive under there. We always wait until our soil is definitely dry enough to "break ground" on another year which hasn't come yet. But I expect it will have by the next time we see you.... Here's to a successful 14th year at Ripley Farm! Thanks so much for being part of our farm.

Roots and greens this week! And there's nothing like a loaded salad—did I say that last time? Well, we've practically been eating salad every non-breakfast meal since. I roast a mess of veggies, like for instance this week it could be beets, carrots, potatoes, red onions, and Daikon radish, and put them on top of greens for a hearty meal. Kids like this even. Especially with a good salad dressing. Gene sits with our 1 year old and she likes to grab fully dressed salad with her hand! Her favorite "binegar" right now is Red Wine and I've been making a basic vinaigrette with 1/3 cup red wine vinegar, 1-2 tsp prepared mustard, salt, pepper, and 1 cup olive oil all whisked together. She literally tries to lick it off the plate after the greens are gone.

Speaking of purple Daikon radish!? What am I talking about? It's a large winter radish that is traditionally used in Asian cuisine, especially in Korean kimchi. It can be eaten raw or cooked and is typically milder than some small red radishes. A nice simple way to try it is to make a snack plate: peel it and slice it thin, sprinkle salt, and drizzle olive oil. Chill before serving. I also like making sticks out of it and using them to dip with (like carrot sticks). It's also good grated into a basic slaw—try the Winter Radish and Apple Slaw recipe under Daikon Radish on our website for an idea. There's also a Daikon Radish and Potato Gratin that's good and would go good with salad!

I've been putting my greens into casseroles, too. I made the Kale and Feta Breakfast Casserole on the website this week and added a pound of ground beef to make it a dinner and yum! Well received at our house!

Enjoy the veggies and we'll see you in two weeks on May 4.

Radish and Kale Stir-fry Meal

Cooking oil
1 red onion, sliced
1-2 Daikon radishes, thinly sliced
½ pound kale, chopped
Rice or rice noodles, cooked
Protein of choice, prepared
Salt and pepper, to taste

Heat oil in skillet on medium-high. Add onion and radishes, stirring quickly until tender crisp. Add kale, stirring, until wilted. Remove from heat and stir in following dressing: 1 TBLS grated garlic, 1 TBLS grated ginger, 2 TBLS soy sauce, 1 TBLS cider vinegar, 1 TBLS sesame oil. Serve with rice and protein of choice.