



What's in your CSA farm share!

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

Spinach—Store in plastic bag in fridge for 1+ weeks. Rinse before eating. Tender and sweet!

'Nicola' Potatoes—Store in plastic bag in fridge for 2+ weeks. All purpose!

Lovage—Store in plastic bag in fridge for 1+ week. Herb that tastes like celery.

'Detroit Dark Red'

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

Fresh Spring Onions (Scallions)—Store in plastic bag in fridge for 1-2 weeks. Keep greens covered to prevent wilting. Entirely edible!

Mixed Baby Lettuce

Greens—Store in fridge in plastic bag for 1+ weeks. Rinse and spin dry before eating.

Rhubarb—Store in plastic bag in fridge for 1-2 weeks.

Radishes—Store in plastic bag 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.



RIPLEY FARM

Eugene and Mary Margaret Ripley
62 Merrills Mills Road
Dover-Foxcroft, ME 04426
207-564-0563
www.ripleyorganicfarm.com
ripleyfarm@gmail.com

Thank you
for your
support!

May 19, 2021—Spring CSA pick-up 4 of 6

Dear Members,

It finally feels like spring now! Dandelions and wild strawberries are flowering everywhere! And things are getting very busy on the farm. We're doing a big push on planting this week with the weather as warm as it is. We've got the onions transplanted and a few seeds in the ground and we're hoping to get the potatoes planted, tomatoes into the hoopouses planted, and possibly beans and squash as well. Here's to some more rain for our crops! Very much hoping to avoid the severe drought status that we wound up in last summer... Fingers crossed for your farmers, please!

A few new and exciting (to me) things this week I get to share with you! First up we've got lovage. It's a perennial herb that can overwinter year after year and yields us fresh herbs for our Spring CSA for the third year in a row. Yay! It looks a little like the tops of celery and has a bit of a celery taste to it, too. But it is stronger than celery so a little bit goes a long way! Try it in soups or homemade broths

Next up is rhubarb! One of our very favorite seasonal veggies, yes it is a veggie! Rhubarb is a tangy, sour, veggie that is often used in dessert applications with a lot of sugar. So rhubarb pie, coffee cake, cake, sauce, popsicles, and so much more! I'll leave you to find something like that if you want to go that way. But, little known fact is that rhubarb can be used in a savory fashion, one highlighting and even requiring the sour flavor! I recently wrote a blog post on rhubarb with so much more so check that out at: www.ripleyorganicfarm.com/fun-new-rhubarb-recipes-help-you-go-beyond-pie. To prepare, peel your rhubarb and chop according to your recipe! And if you're game, try this week's recipe below. It is surprisingly good! Even my 10 month old baby loved it!

Oh boy, are we stoked to have these fresh spring onions for you this week! We started them from seed in the fall last year and transplanted into the open field on October 1, 2020. The plan was to cover them with a "low-tunnel" plastic cover supported with hoops as we've done in the past two winters to help them "overwinter" and be ready early the following year. We didn't have much snow last fall/early winter. And we had LOTS of wind. Yes, the plastic cover blew off no less than five times with the last time snow falling before we could get it back over. But, then we were blessed with a super mild winter and the onions overwintered beautifully anyway. Here they are! They've not bulbed up yet, so they're officially "scallions", but watch for them to appear in your shares looking a little more "onion-ish" soon. They're entirely edible in salads, stir-fries, with eggs, in omelets, in soups, in salad dressings, oh my!

Enjoy the veggies and we'll see you in two weeks on June 2.

Scrambled Eggs with Rhubarb and Lovage

1 cup rhubarb, peeled and chopped
Butter
1-2 cloves garlic, minced
salt and pepper to taste
4 eggs
2 teaspoons honey, optional
Minced fresh herb like lovage, mint, etc.

Sauté rhubarb, salt, pepper in butter until browning. Add garlic for 1 min. Whisk eggs and honey together. Add to rhubarb mixture and stir until cooked. Serve with fresh herb for garnish.