



## What's in your CSA farm share:

**Radishes**—Store in a plastic bag in the fridge for 2+ weeks. Greens are edible!

### 'Hakurei' Salad

**Turnips**—Store in plastic bag in fridge for up to 2 weeks. Greens are edible!

**Spinach**—Store in plastic bag in fridge for 1 week.

**'Bolero' Carrots**—Store in fridge in plastic bag for 2-4 weeks.

### Scallions (aka Green

**Onions)**—Store in a plastic bag in the fridge for 2+ weeks. All edible!

**Rhubarb**—Store in plastic bag in fridge for up to 2 weeks. Peel it to remove stringiness.

**Parsnips**—Store in plastic bag in fridge for up to 2 weeks. Roast, sauté, stews... Mmm!

### Baby Red Butter

**Lettuce**—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.

### Roasted Rhubarb Salad

2 cups rhubarb, cut into ¼" slices  
1-2 TBLS each honey and balsamic vinegar  
4 cups greens, chopped  
1/2 cup grated carrot  
1/4 cup scallions, finely chopped  
3/4 cup nuts or seeds of choice, chopped  
3/4 cup crumbled feta cheese or goat cheese



## RIPLEY FARM

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

Please  
return  
your box!

May 29, 2019—Spring pick-up 5 of 6

Dear Members,

Hello! I'm back at it! I want to thank each one of you special seven Spring CSA members for your support and love through this unexpected tough time for our family. We appreciate you not only as super awesome loyal customers of our farm, but also as dear friends of our little family. The outpouring of love from our community has been truly amazing and is what will hold us up as we work through the grief of losing our son.

On to happier news! We've finally had sunshine on the farm. The cold, wet spring has us behind a bit, but we LOVE this recent burst of "summer". This week's clearer forecast promises to catch us up on our planting schedule! Phew!

Salads have been the name of the game around our house. One: because they are SOOO easy (ahem, I haven't been cooking... at all), and two: because we have such a fun abundance and diversity of greens this spring thanks to the Spring CSA! And ANY greens go in our salads... radish tops, turnip tops, spinach, lettuce, kale, whatever we have! Plus we slice radishes and salad turnips into salads as well as scallion tops. Go for it! Get as creative as you want to! And let none of this goodness go to waste! 😊

But just because it's all we can manage to do at this time, YOU don't have to eat it all raw. Don't forget that you can stir-fry your radishes, salad turnips (which, by the way, are super tender and *creamy* right now), carrots, scallions, and even your greens.

New this week is rhubarb! We have a raging patch of rhubarb that we've never actually sold anything from until this year. And get this: We have a little Rhubarb Aficionado over here. Harriet taught us this trick when she was one (and teething, haha). You can eat rhubarb raw. Yep! Just peel the stalk to remove the stringy thin skin and crunch on it. Yes, it's sour. Yes, it's probably an acquired taste. And yes, after over two years of eating it pretty much every day all spring, we LOVE it that way! (Or you can cheat and dip it in a little sugar and crunch on it!)

And of course there are all the classic sugary things you can do with rhubarb! Rhubarb pie, crisp, even Rhubarb Popsicles (!) anyone? If you are looking for less sugary options, consider making a pork roast or pork chops with our recipe for Rhubarb Sauce for Meats. Or even try Grilled Rhubarb! Whoa that could be a game changer!

This may be the last of the parsnips until fall. Gene's mom was here recently and reminded me of one of my favorite ways she makes parsnips: Pam's Curried Sautéed Parsnips. Delish! Or you could roast them in match sticks (alone or with carrots), cool, and then mix in with your greens salad to bulk (and sweeten) it up.

Let us know how you are making out with everything and see you on June 12 for the last Spring CSA share... Oh, where has the time gone?!?

1/4 cup olive oil  
1 TBLS vinegar (apple cider, or your choice)  
Salt and pepper to taste

Preheat oven to 450. Toss rhubarb with honey and balsamic to coat. Spread in single layer on baking sheet and roast for 8-10 min. Toss greens, carrots, scallions, cheese and nuts. Whisk olive oil, vinegar, salt and pepper and dress salad. Add rhubarb and serve.