



What's in your CSA farm share!

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

Shallots—Store at cool room temperature. Use like onions!

Radishes with edible greens—Store in plastic bag in fridge for 1-2 weeks. Cooked or raw!

Pac Choi (aka Bok Choy)—Store in plastic bag in fridge for 1-2 weeks. Entirely edible!

Mesclun Mix (aka Spring Salad Mix)—Store in fridge in plastic bag for 1+ weeks.

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

Green Swiss Chard (bunches)—Store in fridge in plastic bag for 1 week.

Japanese Salad Turnips with edible greens—Store in plastic bag in fridge for 1-2 weeks. Separate roots from greens for best storage.

Rhubarb—Store in plastic bag in fridge for 1-2 weeks. Sweet or savory!



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!

May 29, 2024—Spring CSA pick-up 5 of 6

Dear Members,

Time goes by so fast on the farm. How are we already to the second to last Spring CSA share?!? Things are in the highest gear on the farm with transplanting, weeding, cultivating, seeding, harvesting and so much more happening during every possible hour we have to work. Luckily we love what we do! It really does go by fast!

Gone are the stalwart hardy over-wintered greens that provided us spinach, kale, claytonia, and more in the late fall, winter, and early spring. After many faithful harvests those plants will go back into the earth as compost to nourish another crop in another season. Thank you! Here are the spring-planted quick-growing popular green things in your shares this week like radishes, spring-planted spinach, Swiss Chard, salad turnips, pac choi, and salad mix. Wow what diversity we have in late spring. Enjoy!

New are salad turnips. Now these are not your regular turnips. So please don't roll your eyes and scoff without hearing me out. These are truly something special: tender, juicy, sweet, and downright addicting. Try them raw in a salad as the name suggests or try cooked, either roasted, sautéed, or in soup. I love the Amber's Turnip Soup with Greens and Bacon recipe on our website under Salad Turnips. By the way, the greens are edible. So don't knock those before you try them either, friends! The stems are a bit stringy but the leaf parts are delicious, mild, and good either raw or cooked. Or even put them in pesto! (See my blog post on making pesto with any greens here: <https://ripleyorganicfarm.com/how-make-pesto-and-what-do-it>.)

Swiss Chard is new in the Spring CSA, though likely not new to you. I love it steamed with butter and balsamic vinegar on top. Though I rarely get beyond steaming it when it is this fresh, it is also great in frittatas or quiches. And I love it cooked using my mom's method on the website, Mary Jo's Garlic Sautéed Swiss Chard. It can be used interchangeably with spinach if need be. Enjoy!

And last but certainly not least is rhubarb! Now I know it is usually used in rhubarb pie and other sweet options, but in case you don't want to go that route, I'm here to give you permission to use rhubarb in a savory fashion! What? Never heard of that? Well, it's delicious cooked into a sauce as in the Rhubarb Sauce for Meats recipe on our website. It can also be made into chutney, roasted, scrambled with eggs, and put into salad like the Rhubarb, Lettuce, and Radish Salad on the website. Check there for savory ways to enjoy your rhubarb. Or go all out and make your pie or whatever! Either way it's still a vegetable, haha!

See you in two weeks on June 12 for the last Spring CSA! (Nervous to be without? We still have spots left for the Summer CSA on the farm. Please join us!)

Maple-Pecan Salad Turnip Salad

1 cup pecans (or nut of choice)
1 bunch salad turnips, roots and leaves,
thinly sliced (not stringy stems)
1-2 cups mesclun greens, chopped

2 TBLS balsamic vinegar
1 tsp honey
3 TBLS olive oil
2 TBLS maple syrup
Salt and pepper to taste

Toss together the above ingredients. Then pour the following dressing over top: