



What's in your CSA farm share!

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

Rutabaga—Store in plastic bag in fridge for 2+ weeks. Peel well all the way down to the yellow flesh. Discard any dark spots.

'Hakurei' Japanese Salad Turnips—Store in plastic bag in fridge for 1-2 weeks.

Mint— Store in plastic bag in fridge for up to 1 week.

Rhubarb—Store in fridge in plastic bag for up to 2 week. You can peel them to remove the strings.

Baby Lettuce Greens Mix—Store in plastic bag in fridge for 1+ weeks. Rinse before eating.

Radishes—Store in plastic bag in fridge for 2 weeks. Tops are edible!

Scallions with Blossoms—Store in plastic bag in fridge for 1-2 weeks. Entirely edible, including the flowers!



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!

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Dear Members,

News from the farm is RAIN! Going three weeks with none during the planting season is a challenge. We were very relieved to get a lucky one inch of rain on this past Saturday. And our plants are still hungry for more as we get ready for our 10th season of Summer CSA to start on July 1. So far we've planted potatoes, tomatoes, peppers, eggplant, cabbage, kale, and lots of other salad crops with lots more to go!

This is the last Spring CSA share of 2020. Thank you SO much for participating with us this year, as our first go at "year round" veggies, all from our small family farm in Central Maine! Wow, and it's been a full spring with a lot of weather diversity from late snow storms to upper 90's temperatures. Let us know how it went for you!

New this week are rhubarb, mint, and flowering scallions. Rhubarb is the veggie that is almost always used like a fruit! Like rhubarb pie, cake, crisp, bread, and other sweet treats, right? Rhubarb can also be eaten in a savory fashion in many ways! Did you know that rhubarb is good in a salad either roasted or sliced thinly raw? Basic preparation is the same no matter how you're using it: rinse and peel the larger stalks to remove the strings and chop to desired thickness. Savory ideas include the Rhubarb, Lettuce, and Radish Salad (below), or the Tangy Rhubarb Chutney, Roasted Rhubarb Salad, Rhubarb Sauce for Meats, or Grilled Rhubarb recipes on the website.

Mint is a refreshing fresh herb! On hot days mint is great in iced tea or in our most recent creation, a Coconut Lime Lassi with Mint (recipe on website). Mint is also good sprinkled on top of summer salads or with chicken or with beans like chickpeas or grains like quinoa. Of course you can also chop and freeze it or dry it for later use.

Scallions with blossoms?? When started in the spring and grown in the garden in Maine, scallions don't flower. BUT, these scallions are special. They were started last fall and spent the winter under our "low tunnel" protecting them from the snow to overwinter. Now they've grown big and are blossoming! The flowers are edible in a salad or quickly sautéed. Separate the flowers from the stalk and voila, edible!

Last new thing this week is rutabaga. A relative of broccoli, cabbage, and turnips, this hardy storage veggie is great mashed with butter and milk, or cubed and roasted, or try the Baked Rutabaga Fries or Rutabaga Hash recipes on the website to go with a hearty salad! To prepare, peel all the way down to the golden flesh inside, discarding any dark areas you find. Chop according to recipe.

Enjoy the veggies! Thanks for a great Spring CSA season, and we'll see most of you in three weeks on July 1 for the Summer CSA!

Rhubarb, Lettuce, and Radish Salad

1 large rhubarb stalk, peeled and thinly sliced on the diagonal

Lettuce handfuls, chopped, to taste

5 radishes, cut into ¼" wedges

Salt and pepper to taste

Feta cheese, crumbled, to taste

Fresh mint leaves, minced, to taste

Fresh lovage leaves, minced, to taste (optional)

Vinaigrette dressing of choice

Toss all ingredients together and top with a simple vinaigrette dressing.