



## What's in your CSA farm share:

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

**Fresh Green Onions**—Store in plastic bag in fridge for 2 weeks. Keep greens covered to prevent wilting. Entirely edible!

**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!

**Lettuce**—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 1+ weeks.

### Japanese Salad

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

**Green Curly Kale**—Store in plastic bag in fridge for 1-2 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!

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Dear Members,

Hands down the best part of having our farm is watching our children learn and become a part of it. As each one of them grows, they find their own unique ways that they like to participate. This year our three year old daughter decided she is the farm's "flower girl". As a result, she knows an impressive number of the names of the flowers we have growing in the CSA pick-your-own gardens (ask for a tour!). And checks on them multiple times per day to make sure they're doing okay. (Report: Yes! They're doing great and the pick-your-own gardens are going to be wonderful this year!)

What our daughter also realized this year is that she loves to harvest! And what a treat it is to see her pride as she tells me about how she took three bunches of Swiss chard AT A TIME back to the truck for Sarah to tuck into harvest boxes. She also surprised me by delivering a bucket of her own fresh picked spinach to me at the house saying, "for quiche!" So sweet! And we all love harvesting as much as Ida does.

Though we are taking a break in harvests between the last Spring CSA pickup and the first Summer CSA pickup on July 3, we will all be working very hard to get the farm in tip top shape for our big weekly harvests to begin! Last week we were blessed with enough dry weather to get most of our "hot weather" crops in the ground like peppers, tomatoes, squash, cukes, etc. to be followed by rain! Should be good to go as we are now past a threat of frost and into good growing weather! Now just to keep up with the weeding! Go team green!

I have to admit that my family is spending lots of time outside these days which results in less time cooking for me. Not a terribly bad thing when you have such amazing freshness on hand to make into salads for nearly every meal! So that's grated carrots, sliced radishes and salad turnips, lettuce, spinach, green onion tops, and a homemade salad dressing with some olives and homemade feta cheese to top it off. Yum! I made a big delicious sausage and kale soup this week to help with easy lunches (to go with salad). For friends who came to dinner this weekend I made the recipe on the website called Saag Paneer (Indian-style spinach). It was described as, "the best spinach I've ever had," by our friend! ☺ Give it a go with your spinach and Swiss chard together (that's how I made it). I also did it without the cheese part and served it with rice. Yum!

Thanks for a great 2024 Spring CSA season! We appreciate your support of our family (and local employee)-run farm. See you in three weeks on July 3 for the first Summer CSA! (Yes! We still have spots left for farm pickup. Join us!)

### Swiss Chard with Ginger and Garlic

1 bunch of Swiss chard, leaves and stems cut into 1/4" slices

2 TBLS cooking oil

1-2 tsp ginger, minced

1-2 garlic cloves, minced

¼ tsp salt, or to taste

Cayenne pepper to taste, optional

Heat oil in large skillet over medium high heat. Add garlic and ginger to hot oil and stir a few times. Add chard with leaves still wet from washing. Stir once, cover and cook a few minutes until wilted. Add salt and cayenne, cover and cook on low heat for 5 minutes or until chard is done.