



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.

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

Baby Russian Kale—Store in plastic bag in fridge for 1+ week.

Fresh Spring Onions—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.

Pac Choi (aka Bok Choy)—Store in plastic bag in fridge for 1-2 weeks. Entirely edible in soups, stir-fries, braised, etc.

'Hakurei' Salad Turnips—Store in plastic bag in fridge for 2 weeks. For best quality remove greens from roots. Greens are edible!



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!

June 2, 2021—Spring CSA pick-up 5 of 6

Dear Members,

The big news around here is RAIN! Yes, it has been another very very dry spring, and it was feeling a lot like last year. But with the forecast firming up for Sunday into Monday, your farmers were feeling a little hopeful. But the lesson that we learned last year was to expect nothing, even if they are saying 100%, and be grateful if you get something. And right now we are incredibly grateful! With 1.5 inches falling over the farm we got our first soaking rain in 4 weeks. Phew, what a literal relief for us!

With June here, we are moving on to planting some of the frost sensitive things out in the field. Ready to go out soon are peppers, tomatoes, eggplant, and beans in addition to the routine things that aren't frost sensitive also scheduled to go into the ground: onions, beets, carrots, kohlrabi, lettuce, and more! The season is "heating" up as we're heading into the busiest time of the year on the farm! Yay!

New this week for you is pac choi! It's one of my favorites that I look forward to every year! Now you may also know it as "Bok Choy" which is the same thing ☺! We grow a young light green tender variety that is entirely edible. To prepare, peel back and tear off each leaf and rinse behind it to remove any dirt that may linger there. Then chop according to your recipe. When making a stir-fry I like to chop the leaves separately from the stems as the stems cook a little slower so I put them in first and the leaves at the end to just wilt down. In addition to a basic stir-fry, I like to use them in fried rice. Also try the Pac Choi and Mushroom Stir-fry recipe on our website. It's a family favorite!

Salad turnips are a hugely popular item in our CSA. Don't knock them before you try them! They are not the same as the classic holiday turnip mash that you may or may not love. These are a totally different beast! And they're not really a beast at all. They are mild and crunchy and great eaten raw, hence their name. In fact, many members and children love to eat them out of hand like an apple. You can also put them into salads, quick pickle them, or make them into our family favorite recipe, Amber's Turnip Soup with Greens and Bacon. Speaking of, the greens are edible, too! So don't just chuck them! The stems are stringy so you can discard them if you like.

And if you're looking for an awesome way to use a lot of this week's share, I'm sensing a huuuuuge stir-fry coming on at our house with pac choi, salad turnips, scallions, kale, and carrots! Or try the 'Vegetable Pancakes' recipe on our website which can use all of those things in a super delicious way, found under kale.

Enjoy the veggies and we'll see you in two weeks on June 16.

Salad Turnips and Greens with Lime Mayo

1 bunch salad turnips, roots sliced,
greens chopped
2-3 TBLS cooking oil

Heat oil in large skillet over medium high. When hot, add turnip roots. Stir-fry until softening, about 3 minutes.

Add greens and stir-fry 3-5 minutes until wilted. Serve drizzled with the following sauce, whisked together:

Juice of 1 lime
½ cup mayonnaise
1 TBLS paprika
1 TBLS honey