



What's in your CSA farm share!

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

Lettuce/Mizuna/Kale

Mixed Baby Greens—Store in plastic bag in fridge for 1+ weeks.

'Detroit Dark Red'

Heirloom Beets—Store in fridge in plastic bag for 2+ weeks. Super sweet roasted!

Garlic—Store at cool room temperature out of plastic bag for 2+ weeks.

Red Onions—Store at cool room temperature out of plastic bag for 2+ weeks.

Green Cabbage—Store in fridge in plastic bag for 2+ weeks.

Baby Red Russian Kale—

Store in plastic bag in fridge for 1+ weeks. Super sweet! Can be eaten raw in salad or cooked.



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 of
our farm!

March 17, 2021—Winter CSA pick-up 10 of 10

Dear Members,

Wow, we made it to the end of the winter! It went by fast for us. How did it go for you?? I'd love to hear about your experience in the Winter CSA this year so please shoot me an email at ripleyfarm@gmail.com and let me know how it went!

For us, we are super relieved, to be honest, that we made it to the end of the Winter CSA! The growing season of 2020 was the most challenging season we've had since we started our farm in 2009 and we're sure glad we "pulled it off" and had enough stuff for the Winter CSA shares all the way through. It really helped that this winter was mild and not very snowy which allowed for the greens in the high tunnels to grow in time to be harvestable for you for this last share! So thank you to all of the 160 central Maine families who supported our farm this winter. We wouldn't be here without you!

Speaking of harvesting, but wow! We sure got a blast of icy air on Monday with temperatures around 0 degrees and 30+ mph winds. It's so awesome that thanks to the sunshine we were still able to harvest the greens for you in good condition. Yay!

To be honest, there is not anything new this week! We had a particularly good beet crop this past season which is why you've seen beets in your Winter CSA farm shares more often than usual. If you're a beet lover like me, that's a major win! My favorite way to eat beets is to cube them, roast them at 400 with a little olive oil and rosemary, and toss with feta cheese or goat cheese for a cold, hearty winter salad. So delicious! That's my current go-to, especially since I'm time-limited in the kitchen because I am taking care of my 8 month old baby girl. If I had more time in the kitchen I most certainly would be making a version of beef borscht this week with beets, carrots, cabbage and onions, try it if you've got the time!!! I've got the recipe that I like online under Beets on our vegetable gallery.

Have you tasted the greens, especially the kale?! It's so sweet! Do you know why? The plants have overwintered in the hoopouses, growing in the ground, protected from the snow by a layer of plastic as a roof. They sit there dormant, waiting for the sun to come back. Once they start re-growing, they are sooooo much sweeter than kale from the summer that it almost tastes like a different vegetable. Try it! And try it raw, shredded up in a salad for maximum flavor! I like to shred it up with carrots, maybe some roasted beets, slices of red onion, plus a homemade vinaigrette dressing.

We are still accepting members for our 2021 Summer CSA program so check that out on our website if you think you're going to miss the garden fresh taste! Sign up for the Winter CSA 2021-22 opens in August 2021 and you'll be the first to know! Enjoy the veggies! Happy almost-Spring!

Kale and Feta Breakfast Casserole

1/3 lb kale, chopped
½ cup onion, diced
1 clove garlic, minced
2 TBLS cooking oil
1 ½ cups feta cheese, crumbled
12 eggs, beaten
Salt and pepper to taste

Pre-heat oven to 375. Grease a 9 x 13 casserole. Saute onion in oil until softening. Add kale and garlic and sauté 3-5 minutes until wilted. Stir all ingredients into eggs and pour into casserole. Bake for about 30 minutes until eggs are set and beginning to brown on top. Serve hot.