



What's in your CSA farm share!

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

'Detroit Dark Red'

Heirloom Beets—Store in plastic bag in fridge for 2+ weeks.

'Purple Viking' Potatoes

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

Yellow Onions—Store at cool room temperature NOT in plastic bag for 2 weeks.

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

'Red Russian' Baby

Kale—Store in plastic bag in fridge for 1 week. Raw or cooked.

Claytonia (aka Miner's

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

Purple Daikon Radish—

Store in plastic bag in fridge for 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

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Thank you
for your
support!

April 17, 2024—Spring CSA pick-up 2 of 6

Dear Members,

A lot has changed in the past two weeks. Pretty much all the snow is melted. The grass is really turning green. We can see our flower bulbs, rhubarb and other perennials, and garlic emerging from their long winter's sleep. Plus we've had a couple of lambs born so far and await a few more in the coming weeks. The seedlings are growing and starting to take more and more space in our heated and unheated greenhouses. Their little white tags marking what is what for our seedling orders waving like flags as the refreshing spring breeze moves through. And the hoopouses with greens growing in the soil are literally bursting with life! The dry weather that is forecast for this week through the weekend and early next week promises to dry out our fields to be ready for first tillage on track for a good start to the growing season. Busy times, satisfying work, and optimism reign on the farm this time of year. That's probably where a "spring in your step" comes from, right!? ☺

All the while, we eat well despite being in the "leanest time" on the farm in terms of vegetables. The winter storage crops are still with us a little while longer and we lean heavy on our overwintered hearty greens in the hoopouses. It's been basic soups here with root veggies accompanied by hearty salads most days. My soups most always consist of onions, carrots, and garlic, and then I add whatever else I have from the most recent CSA plus a protein of choice. Last week it was celeriac, cabbage, and kale. I made mashed potatoes (one of Harriet's most favorite foods). I made a big batch of meatloaf (part of which I froze) using onions, carrots, and celeriac. And of course, our big salads are always a "seasonal salad" AKA an "everything salad". This week I'll combine spinach, kale, claytonia, grated Daikon radish, grated carrots, and roasted beets. If you're looking for some fun salad dressing recipes, check out our website's vegetable gallery of recipes where I have quite a few listed under "lettuce". Or try this extra special Lemon Tahini Dressing that we really like with hearty greens: ½ cup tahini (well stirred), juice of 2-4 lemons, 2 TBLS soy sauce, 2 TBLS maple syrup, and 2 cloves minced garlic. Yum!

New this week is the Purple Daikon radish! A staple of Asian cuisine, these large storage radishes are very versatile in the kitchen and can be peeled and cooked or eaten raw. I like to grate or spiralize them into salads or slaws. Or cut them up into sticks with carrots for a colorful snack plate with dip. Or add them to a stir-fry like the one below. And if I have some leftover, I quick pickle them (recipe on website). They will not disappoint. Enjoy the veggies and see you in two weeks on May 1!

Radish and Kale Stir-fry Meal

Cooking oil
1 onion, sliced
1-2 Daikon radishes, thinly sliced
1/3 lb kale, chopped
Rice or rice noodles, cooked
Protein of choice, prepared
Salt and pepper, to taste

Heat oil in skillet on medium-high. Add onion and radishes, stirring quickly until tender crisp. Add kale, stirring, until wilted. Remove from heat and stir in following dressing: 1 TBLS grated garlic, 1 TBLS grated ginger, 2 TBLS soy sauce, 1 TBLS cider vinegar, 1 TBLS sesame oil. Serve with rice and protein of choice.