



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. Tender and sweet!

'Nicola' Potatoes—Store in plastic bag in fridge for 2+ weeks. Great for roasting!

Kale-ini—Store in plastic bag in fridge for 1+ week. The little flower buds of the overwintered kale are edible in salads, stir-fries, soups, oh my, this stuff is sweet!

Garlic—Store at room temperature for 2 weeks.

Red Onions—Store at room temperature for 2 weeks.

Mixed Baby Lettuce

Greens—Store in fridge in plastic bag for 1+ weeks. Rinse and spin dry before eating. Salads, anyone?

Chives—Store in plastic bag in fridge for 1 week.

'Detroit Dark Red'

Heirloom Beets—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 21, 2021—Spring CSA pick-up 2 of 6

Dear Members,

Okay this is how April can be on the farm. Warm and sunny so much that we are outside all the time! And then a brief period of snow and cooler temperatures. And back around again to warmer and sunny! I'm sure you are enjoying more time outside in the fresh spring air, too!

Gene has done the year's first tillage of the soil. This year is definitely a much earlier year than the past two, at least. More akin to the first few years that we were on this property in the early 2010's. We're looking forward to our first plantings with soil that is actually appropriately warm in a couple weeks. The greenhouses are starting to fill up with little seedling plants. And it is one of my favorite places to visit on the farm right now. So much excitement and hope is held in those little baby green things.

The hoopouses still have some beautiful greens in them for you for the second Spring CSA shares! All overwintered greens, including sweet, perfect crispy spinach, fresh salad mix, and kale-ini. Wait, was that a typo? Nope!! Kale-ini is a very seasonal treat on our farm. It is overwintered kale that has just started to send up its flower shoots (kinda like broccolini shoots). They are sweet and crunchy and totally edible! Not tough at all! In fact, in Italy, it is kale-ini that is a delicacy! Some people say that kale isn't worth eating until it has overwintered because it is so much sweeter and tastier! (Of course, I love kale year-round, so that's not really me... haha). So what can you do with it? Same as you would do with kale! Put it in salads, stir-fries, soups, try the breakfast skillet recipe below, which Gene has been making for us every morning, or make the Beet and Kale salad from the website (under beets). So delicious!

Speaking of beets. Anyone have terror struck into them over the thought of having to try beets? Well, hopefully not too many of you, since you are nearly all precious CSA members from other programs (Yes, the Spring CSA is an exclusive club as our membership numbers are small). But, if that is the case, I want to share the biggest success story ever with you! A member of ours who has been a member for a decade, yes I do mean 10 years, never liked beets and never would try them. Until.... They were roasted!!! So 10 years and a tray of roasted beets later, she's a convert and now ordering extra beets! Unbelievable, so if this is you, please try it! Find our other multi-dozen favorite beet recipes on our website! This is what eating more veggies is all about!

Enjoy the veggies and we'll see you in two weeks on May 5.

Kale-ini Breakfast Skillet

2 cups coarsely chopped kale-ini
2 TBLS cooking oil
1-2 cloves garlic, minced
2 TBLS chives, finely chopped
4-6 eggs
3-4 TBLS parmesan cheese, grated
Salt, to taste

Heat oil in large skillet over medium heat. Add kale-ini and sauté until wilted. Add garlic and chives and stir-fry for 1-2 minutes. Crack eggs into skillet, sprinkle cheese over top, reduce heat to medium low, cover, and cook until yolks are set to desired firmness. Sprinkle with salt to taste and serve hot.