



What's in your CSA farm share!

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

Celeriac (aka Celery Root)—Store in plastic bag in fridge for 2 weeks.

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

Red 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 1-2 weeks. Raw or cooked.

Claytonia (aka Miner's Lettuce)—Store in fridge in plastic bag for up to 1 week.

Green Cabbage—Store in crisper drawer 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 3, 2024—Spring CSA pick-up 1 of 6

Dear Members,

On the farm we spend a lot of time outside. Year-round. This morning my 3 year old daughter sat on a rock swinging her feet on the crunchy snow and asked, "When is it going to be summer?" I reminded her that spring just started and that it would be a few months until summer begins. "It doesn't feel like spring," she muttered. And how right she is at the moment! It's almost like all the spring snow we've gotten in the past couple weeks is trying to make up for the winter we didn't have!

But, the bright side is that the soil underneath is thawed so we're ahead on getting to the planting season here on the farm! And our little seedlings are up and green and growing strong! So despite the "late winter", we are on track!

Today marks the first Spring CSA of 2024! Yay! Our high tunnels are stocked and planted to lots of greens for the short season between winter and summer and this week's selection is no disappointment. We've got overwintered/frost sweetened spinach and kale as well as baby green claytonia (great raw on salad) for you to enjoy in addition to some great storage ingredients for that "still winter feeling" bit of the current spring. I've been making salads all the time with the delicious fresh greens we have. Here's my super simple favorite salad dressing de jour (or rather "d'hiver"): ¼ cup balsamic vinegar, ½ cup olive oil, 1 garlic clove minced, 1 tsp Dijon mustard, ¼ tsp salt, 1 TBLS maple syrup. Try it; you will love it, as will your family/guests.

And where to get recipe ideas?? Okay we've got you covered for that! If you are new to the CSA (or even if you're not!) please be sure to check out our online "cookbook" recipe gallery found at <http://ripleyorganicfarm.com/vegetable-gallery>. Now I'm serious, because this is the #1 resource that seasoned Ripley Farm CSA members use to help them use up the veggies and love every bite. I've got ALLLLL the recipes on there from past CSA years (yes, that's about 400 recipes total) and I often refer to those recipes in this newsletter. Check it out!

And what is that gnarly looking whitish greenish ball in there? If you've narrowed it down to celeriac, you're right! Celeriac is a celery plant's root bred for size, creaminess, and good celery flavor that stores all winter long (unlike celery which is hard to grow in Maine). We love it in soups most of all or in a mash with potatoes. Try it in the Creamy Potato and Celeriac Mash recipe on our website. But, first, peel it ALL the way down to the white interior, discarding the skin and knobbly bits. You won't be sorry. Enjoy the veggies and see you in two weeks on April 17!

Sausage and Cabbage Soup

1-2 TBLS cooking oil
1 onion, diced
1-2 pounds ground Italian sausage
4 cloves garlic, minced
2 large carrots, chopped
½ cup celeriac, peeled and chopped
4 cups chicken broth or broth of choice
1 (28 oz) can crushed tomatoes
1 bay leaf

1 tsp paprika
2 tsp dried parsley (or sub. fresh)
¼ tsp black pepper
Salt to taste
6 cups green cabbage, chopped

Saute onion in oil 5 min. Brown sausage. Add rest of ingredients and simmer until tender. Serve with your favorite kind of bread.