



## What's in your CSA farm share?

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

### 'Tetsukabuto' Winter

**Squash**—Store at cool room temperature for 2+ weeks. Check weekly for signs of decay and cook promptly.

### Celeriac (aka Celery

**Root)**—Store in plastic bag in fridge for 2+ weeks. Peel well!

**Red Cabbage**—Store in crisper drawer in fridge for 2 weeks. Try it in Red Coleslaw or roasted.

**Baby Kale**—Store in plastic bag in fridge for 2 weeks. Very sweet in salads or lightly steam it or stir-fry or soup!

### Mixed Baby Salad

**Greens (Spinach + Lettuce)**—Store in fridge in plastic bag for 1+ weeks. Rinse and spin dry before eating.

### Claytonia (aka Miners'

**Lettuce)**—Store in plastic bag in fridge for 2 weeks. Great baby green for salads or very lightly cooked into a stir-fry at the end.



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 6, 2022—Spring CSA pick-up 1 of 6

Dear Members,

Welcome to your first week of Spring CSA, a journey through snow melt to high summer! We have a nice mix of spring greens and storage veggies for your tummies this week. It's the salads that have me especially praising springtime on the farm!

And the past few days have felt decidedly like spring, right? Our crew was down to t-shirts harvesting the greens in the high tunnels this week. The rhubarb crowns and other perennials are peeking up and snow is almost gone from our fields.

If you are new to the CSA, please check out our website's Vegetable Gallery! You will find access to all of our family's (and customers') favorite recipes from the past 12 years. If you're wondering just what to do with your celeriac or squash or red cabbage, go to: [www.ripleyorganicfarm.com/vegetable-gallery](http://www.ripleyorganicfarm.com/vegetable-gallery). We've got over 400 farmer-tested recipes there to help you make the most of your veggies. Our members report that it's their go-to source for inspiration. There are two dozen ideas for kale!

I've been making homemade olive oil based salad dressings to go with our daily salads lately. The trick is to bring them out of the fridge a half an hour before eating so they can be properly mixed back up and not be clumpy. Here's a recent favorite that can go on top of a slaw (think cabbage and carrots) or a pile of mixed greens: whisk together 1 clove garlic, minced, ½ cup olive oil, 5 TBLS your favorite vinegar, salt to taste, 1 tsp Dijon mustard, 1 TBLS maple syrup. And it was particularly good on a "loaded" salad with feta cheese, walnuts, hard boiled eggs, and apple pieces recently. The kids had no problem chowing that down! And the good thing is that you've got lots of greens for making salads this week.

The 'Tetsukabuto' winter squash is a cross between butternut and kabocha squash which is an exceptionally good keeper, the last of the squash for the year! I like to cut it in half lengthwise, remove the seeds, place face down on a baking sheet and roast at 375 until very tender and easily peeled away from the skin. Then I use it in making pureed squash soups or in making the Winter Squash Brownie Cake found under 'Acorn' squash in our vegetable gallery of recipes.

Celeriac is likely new to you! It tastes like celery but is a root vegetable! You can use it like celery in a slaw or a soup or mash it with potatoes. I recently roasted it with potatoes, carrots, and beets. Yum! The trick? Make sure to peel it well all the way to the white interior, not leaving any skin.

Enjoy the veggies and we'll see you in two weeks on April 20.

### Crustless Quiche with Kale

5 eggs  
3 TBLS flour  
1 cup crème fraiche or sour cream  
1 cup whole milk  
Salt and pepper to taste  
1 tsp dried thyme or other herb, to taste  
2-3 cups raw chopped kale

Whisk eggs in flour until blended. Whisk sour cream and milk in separate bowl. Whisk in egg mixture, salt, pepper, and herb. Put kale onto pie plate. Pour egg mixture over. Press down greens to submerge. Bake in 375 degree oven for 10 min. Reduce heat to 325 and bake until set, about 30+ min. Cool 20 min before serving to set custard.