



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!

Baby Kale—Store in plastic bag in fridge for 1+ week. Rinse before eating. Salads, stir-fries, soups, oh my, this stuff is sweet!

Garlic—Store at room temperature for 2 weeks.

Yellow 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?

Fresh Thyme—Store in plastic bag in fridge for 1 week or hang to dry.

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 7, 2021—Spring CSA pick-up 1 of 6

Dear Members,

Welcome to the first pickup of our 2021 Spring CSA! We're so excited to be able to offer veggies year-round from our Central Maine farm for the second year in a row and especially excited that YOU are part of it! With greens growing in the tunnels and the snow melting early this year, we are really feeling spring around the farm!

A cool thing that is happening on the farm is that Hannah, our Assistant Farmer, is painting murals of vegetables and flowers on our walk-in doors in the pack room (inside where you pick up your veggies). It's so pretty so make sure you peek in and see it when you pick up your veggies!

With the snow gone early, it sure makes things easier on the farm this spring. We've gotten our first vegetable seeds started and are doing spring cleanup and projects before we get super busy with planting in about a month. We'll be watching the soil for moisture levels and temperature, waiting for the right time to do our first tillage and get the ground ready for the early things. It's so hard to believe that we're beginning our 13th year at Ripley Farm!

You've got lots of greens this week! Gene has been super spoiling our family by making a mess of sautéed kale or spinach with a little onions and garlic and eggs dropped in on top to fry for breakfasts since the hoopouses turned into an oasis of greens a couple weeks ago! Wow, I recommend it if you're looking for ways to use the greens. I also have been throwing them into what seems to have become a weekly batch of veggie chili. Throw your potatoes in, onions, garlic, and even cabbage! It's really good that way!

So don't be afraid of the kale! It's really sweet and can be eaten raw or cooked in a variety of ways, including the many favorites that are listed on our website's vegetable gallery under the big K! Speaking of... if you are new to our CSA programs, please BE SURE to check out this free resource on our website found at: www.ripleyorganicfarm.com/vegetable-gallery. There we have compiled over 350 of our favorite recipes for the seasonal veggies that we grow, including all of the veggies in this CSA share. This resource is used and loved by so many CSA members!

People often ask me: how do we do it all? Haha, I thought of that today as I was trying to get my 8 month old down for her nap while my other daughter was still taking her quiet time (overlapping! Yes!), so that I could sit down and write this newsletter for you! That's how we do it at our family farm! ☺

Enjoy the veggies and we'll see you in two weeks on April 21.

Crockpot Honey-Orange Glazed Carrots

2 lbs carrots, peeled, and cut into 1 ½" pieces

3-4 TBLS butter

2-4 TBLS honey

Zest of one orange

½ tsp salt

Melt butter and pour into crockpot. Add honey, orange zest, and salt. Mix, add carrots, and stir to coat. Cook 2-3 hours on high or 4-6 hours on low until desired tenderness.