



## What's in your CSA farm share?

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

**Spinach**—Store in plastic bag in fridge for 1+ weeks. Rinse before eating.

### 'Detroit Dark Red'

**Heirloom Beets**—Store in plastic bag in fridge for 2+ weeks. Roast or boil!

**Chives**—Store in plastic bag in fridge for up to 1 week. Garnish salads, soups; use in salad dressings, omelets, etc.

**Arugula**—Store in fridge in plastic bag for up to 1 week. Rinse before eating.

### Mini Red Butter Lettuce

**Heads**—Store in fridge in plastic bag for 1+ weeks. Cut across at base to reveal a pile of baby lettuce leaves. Rinse before eating.

### Lettuce/Mizuna Salad

**Mix**—Store in plastic bag in fridge for 1+ weeks. Rinse before eating.

**Radishes**—Store in plastic bag in fridge for 2 weeks. Separate greens from roots for best storage. Greens are edible!!!



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!

May 13, 2020—Spring CSA pick-up 4 of 6

Dear Members,

Okay bizarre. This makes the *third* Spring CSA newsletter where I've written that we've gotten a late snowstorm... Come on spring, we need ya here! Well, despite that, we've put our very first seedlings into the field so far, scallions for the upcoming Summer CSA shares. We're waiting longer to plant much else, because the soil is still cold, and we've learned one too many times that seed rots in those conditions.

The slow spring makes us more grateful for our hoopouses. The greens are not shy this week! In addition to the customary spinach and lettuces, we've also got brand new items like chives, arugula and radishes for you today!

Arugula is a peppery green that's in the "brassica" family, a relative of kale, Asian greens, broccoli, etc. If it is new to you, it's the one with rounded lighter green (kinda springy green) leaves. It is so tender that it is best either eaten raw mixed in salads to add a zippy flavor or very lightly "wilted" in a steamer basket or thrown into a stir-fry at the very end. If you want a change, you could put some onto your favorite sandwich. Or try making Arugula Pesto (recipe on the website) to add to your pasta dishes or to spread on French bread... OMG! If you are a recipe person, I have a "Basic Arugula Salad" recipe on our website that offers 2 different homemade salad dressing options for you to try in combo with this week's lettuce.

Chives are the very first veggie harvested from outside every spring. An especially welcome treat! To prepare, chop finely or snip with a pair of kitchen scissors. Garnish your salads or soups. Or add to a homemade vinaigrette dressing or to mayo for a sandwich spread. Or add them to an omelet with greens and feta cheese (or other cheese) to make an awesome breakfast! Or get fancy and make a homemade dip of your choice, like my simple Garlic and Chive Yogurt Cheese option on the website.

Radishes are a spring treat! Enjoy them sliced into salads, or sliced on their own with a little salt sprinkled over them as an appetizer. Remember if you shy away from radishes because of their "bite" try cooking them to bring out their delicious sweetness and complex flavor. Try them roasted or the Sautéed Radishes and Radish Greens recipe on the website. By the way, YES, radish greens are edible and tasty (other ideas on the website)! Enjoy the veggies and we'll see you in two weeks on May 27.

### Greens Pancakes

1 ¼ cup milk  
1 ½ cup flour  
2 eggs  
Salt and pepper to taste  
1 bunch chives, chopped  
1-2 cloves garlic, chopped  
Parsley/other herb, chopped (optional, to taste)  
½ lb spinach/other greens, chopped  
Cooking oil

For yogurt sauce, combine:

Plain yogurt, to taste  
Lemon juice, to taste  
Salt, to taste

Add all pancake ingredients except greens and oil to food processor or blender and mix well. Add greens. Process until desired consistency. Heat oil in large skillet. Drop 3 TBLS batter into skillet. Cook until browned, flip, repeat and serve hot with yogurt sauce.