



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!

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

Sorrel—Store in plastic bag in fridge for 1+ week. Can be raw or cooked! Try it mixed with other greens.

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

Red Onions—Store in crisper drawer of fridge for 2 weeks.

Mixed Baby Lettuce

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

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

Radishes—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!

May 5, 2021—Spring CSA pick-up 3 of 6

Dear Members,

Happy May! It's a beautiful time of year on the farm. The grass grows intense green, the fields are worked up into a rich brown color of earth, and the small seedlings and seeds are sprouting! Yay for spring! Plus we got our piglets! They're so cute so come take a peek at them if you want to when you come get your shares.

Although Gene and the crew have dabbled in planting in the field, a few seeds here and some cover crop seed, the end of this coming week and next week will have us busy getting onion seedlings in and many more seeds for the season!

Lots of new things this week! Sorrel is the most different thing this week for you! Its tender lemony flavored leaves are great in a mixed salad chopped up, or it can be very lightly steamed, stir-fried, or added to a soup as in the French Country Sorrel Soup recipe on the website. Or put it with fish like salmon, a lentil salad, or make a sorrel-spinach pesto for pizza... oh my! Let me know what you think!

Radishes are here! They're the long awaited first harvest of a spring seeded crop in the high tunnel! So what does that mean?? The greens that you've been eating in the end of the Winter CSA and the first two shares in the Spring CSA are "overwintered", which means they were seeded last fall and survived the winter in the high tunnel and then began to grow again in the late winter and spring. So we get to harvest them in the fall AND spring! Also in March we plant seeds, and the first of which are ready to harvest, are these gorgeous radishes. Please do not discount them. They are the best quality of the whole year and are crunchy, bright flavored, and not a bit pithy. I love to eat them raw as a snack or in salads. Not a fan of radishes? Try them in a stir-fry (YES, they're AMAZING that way!) or roasted (YES, they are a game changer)! And remember the greens are also edible in salads or stir-fries.

Peppermint is another new thing. It goes good with lamb (Hannah is using it to make lamb meat balls). Mint is a good topping for a grain bowl meal. Put it into a dessert or mojitas, maybe for mother's day?? Or mix strawberries or other berries with yogurt and top it with fresh mint. Or hang it to dry for tea!

And the last new thing is rutabaga! It is a hearty root veggie that is much loved in our house! To prepare, peel away and discard the skin until you get to the yellow interior. Cut away any brown spots. There are so many ways to use it including boiled and mashed, roasted, in soups, or check out our website's vegetable gallery for more recipe ideas. I personally think I'm going to make Baked Rutabaga Fries with Mexican Spices. Yum!

Enjoy the veggies and we'll see you in two weeks on May 19.

Sorrel Salad with Balsamic Dressing

2 cups lettuce leaves, chopped
2 cups sorrel leaves, chopped
½ cup radishes, grated or thinly sliced
1-2 TBLS red onion, minced
2-3 sprigs fresh mint, minced

Toss salad ingredients, then pour over the following dressing, whisked:

¼ cup olive oil
1 TBLS cider vinegar
1 TBLS balsamic vinegar
1 tsp prepared mustard
Salt to taste