



What's in your CSA farm share?

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

Beets—Store in plastic bag in fridge for 2+ weeks. Roast for the sweetest treat!

Russet Potatoes—Store in plastic bag in fridge for 2+ weeks.

Radishes—Store in plastic bag in fridge for 1+ weeks. Separate edible greens from roots for best storage.

Fresh Spinach—Store in fridge in plastic bag for 1+ weeks.

Lettuce Mix—Store in plastic bag in fridge for 1-2 weeks.

Red Bunching Onions—Store in plastic bag in fridge for 2 weeks. All edible!

Basil—Store in plastic bag at room temperature for up to 1 week. Use up quickly.

Swiss Chard—Store in plastic bag in fridge for 2 weeks. All 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!

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Dear Members,

It sure is hard to believe we are already to the end of the Spring CSA for 2022. Congratulations on making it through all the way from snow melt to high summer and eating all those veggies! Yay!

And high summer it is on the farm! I recently had the opportunity to give a tour of the farm and remembered that there is so much to see this time of year, at least so many things in their beginning stages. The carrots and beets are a couple inches tall as are the greens like spinach, lettuce, Swiss chard. The peas are ten inches tall and growing fast. And the garlic is huge and thinking about putting out its scapes. And summer crops like squash, cucumbers, tomatoes, peppers and more are now in the ground and growing. I hope you will come visit us for our free Open Farm Day on Sunday July 24 from 10am-1pm. Starting tomorrow, we are taking three weeks to whip the farm into shape and be ready for the Summer CSA to start on July 6. Wish us luck!

The last Spring CSA brings us another beautiful bountiful harvest including Swiss Chard! Do you like Swiss chard or spinach better? For me it's a tough question. I think Swiss chard because it's a little meatier and I prefer both spinach and Swiss chard cooked. Steamed Swiss chard is very basic at our house, but I also like to put it into soups and strata. Check out our website if you need ideas. Or if you want to hide it try making the "Vegetable Pancakes" with chard and a medley of other greens. Yum!

The red bunching onions are our very first ever overwintered red onions! Enjoy! They can be used just like scallions and the green part is entirely edible so please don't discard it. Use them in stir-fries, in soups, with eggs, or make scallion pancakes with them. Oooo la la, I could use a bunch of these every day!

Annnnd beets again! How did it go for you last time? Let me tell you my favorite recipe for beets: Viv's Beet Carrot Slaw with Greek Yogurt. It's amazing! I brought it to a potluck recently and literally 4 people came up to me to tell me how much they liked it and asked for the recipe. And I honestly was a little nervous about brining beets to a potluck, but people loved it! Besides that how about just peeling, cubing, drizzling olive oil, salt and pepper, and roasting them in a 375-400 degree oven until tender. Add balsamic vinegar and you have bliss. At least in my opinion. ☺

Thank you for your support of our farm through your membership in our Spring CSA. You help support our family of four as well as 8 full and part time employees. We all love what we do and look forward to serving you in the future. Enjoy the veggies and we'll see you in three weeks on July 6 for the first Summer CSA of 2022.

Roasted Beet Pesto

1 lb beets, cut in 1/2" cubes, roasted,
and completely cooled
2-3 cloves garlic, chopped
½ cup walnuts
1 cup parmesan cheese, grated
½ cup olive oil

2 TBLS lemon juice
Salt to taste

Add all ingredients except oil to food processor and pulse to blend. With food processor running slowly add the olive oil until fully combined.