



## What's in your CSA farm share:

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

**Swiss Chard (in a bag)**—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.

**Beet Greens**—Store in plastic bag in fridge for 1+ week. ALL edible! Wash well and do not trim away little yummy roots!

**Fresh Spring Onions**—Store in plastic bag in fridge for 1-2 weeks. Keep greens covered to prevent wilting. Entirely edible!

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

**Basil**—Store in plastic bag in fridge for 1 week.

**Garlic Scapes**—Store in plastic bag in fridge for 2+ weeks. Entirely edible, use like garlic!

**Cilantro**—Store in plastic bag in fridge for up to 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!

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Dear Members,

"Wow, a lot has changed on the farm in two weeks!" Said an employee who works once per week normally, but had to miss a week last week. The tomatoes in the hoopouses have grown so much, he said! And yes, June is the fastest growing month on the farm because there is so much daylight near the summer solstice. And that's despite it being very dry on the farm for this time of year. We've had only one significant rain event in the past 6+ weeks and it's starting to feel eerily similar to last year's drought conditions. (EXCEPT that the parsnips are UP! If you were in the winter CSA this past year, you know what I'm talking about!) Pray for rain!

Here we are on the last Spring CSA pickup of 2021. Really a lot has changed on the farm since we started in April, right? From early spring's freezing nights and snowmelt to high summer heat and many crops already in the ground! Every year is different and we are ever thankful to fill our CSA shares with fresh organic veggies grown on our family farm. Thank you for being a member and making possible for us to make a living serving your family the best veggies we can!

This week's Spring CSA share is a lot of fun! Two beet family items this week including beet greens and Swiss chard! These baby beet greens are entirely edible, so please do not trim the roots. They're all tender and delicious steamed or sautéed. Just give them a good rinse to make sure you get out any little grit that could remain. Haven't had them before? The Easy Sautéed Beet Greens recipe on our website is a good place to start. It also uses garlic scapes!

Swiss chard is a cooking green that I grew up with as it is my mom's favorite veggie! She's got her favorite way to cook it on our website under Mary Jo's Garlic Sautéed Swiss Chard (which uses garlic scapes and fresh onions... mmmm!) It's a good option to accompany eggs for breakfast if you're looking for a way to get more veggies into your meals! Or simply steam it as described in the website's Steamed Swiss Chard.

Cilantro is a fresh herb that we don't usually have this early, but hey, why not? It worked out! I love it in Migas for breakfast (see recipe on website) or in the family classic Carrot and Cilantro Soup recipe on the website. Or in the new recipe below.

And lastly, basil... Need I say more? If you're stumped, try it on eggs or in a salad dressing or just on a salad, or with roasted beets and goat cheese. Or pizza...

Enjoy the veggies and we'll see you in THREE weeks on July 7 for the first Summer CSA.

### French Carrot Salad

1 pound carrots, peeled and grated  
½ cup cilantro, chopped  
3 TBLS olive oil  
3 TBLS lemon or lime juice  
1 tsp honey  
½ tsp ground cumin  
Salt, to taste

Toss carrots and cilantro. Mix together remaining ingredients and pour this dressing over the carrots. Let marinate for at least 30 minutes before serving.